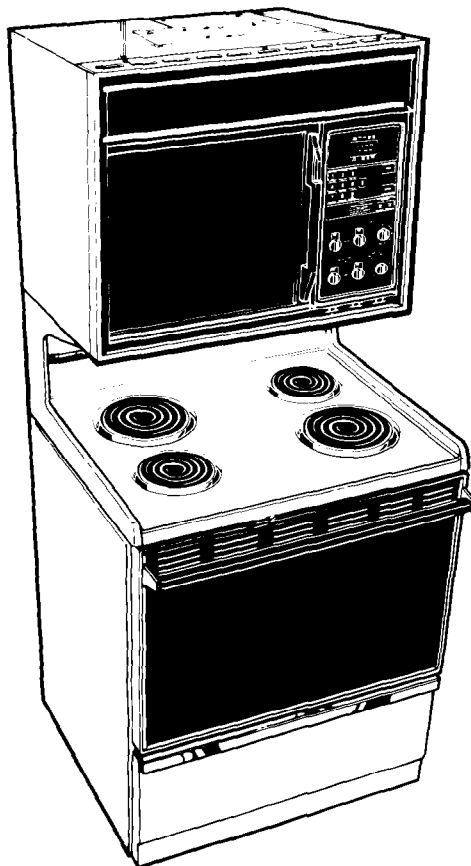


# use & care guide

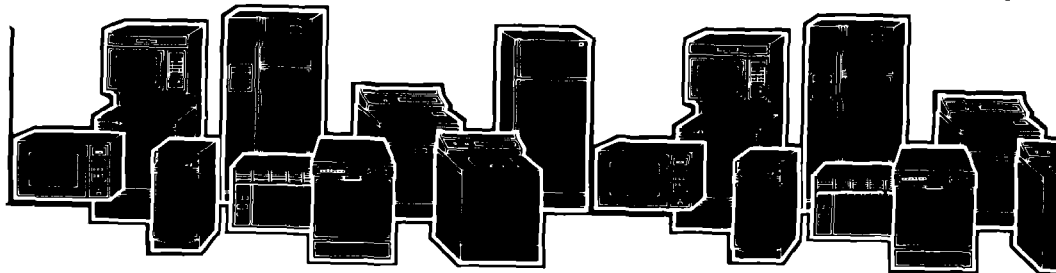


## COOKTOP AND LOWER OVEN

Self-Cleaning  
Model RM988PXV

**NOTE:** Use and care instructions  
for the upper microwave oven are  
provided in a separate manual.

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



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## Before you use your range

### You are responsible for:

- Reading and following all safety precautions in this Use and Care Guide and the Cooking Guide.
- Installing and leveling the range on a floor strong enough to support its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.
- Making sure the range is secured by a properly installed anti-tip bracket, with a rear leveling leg positioned under bracket.
- Reading the Upper Microwave Use and Care Guide for additional use and safety information.

Remove the Consumer Buy Guide label. It will be easier to remove before the range is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
- or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use sharp instruments, rubbing alcohol, flammable fluids or abrasive cleaners. These can damage the finish. See "Important Safety Instructions" on page 3.

# 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:

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- To reduce the risk of tipping of the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, remove the storage drawer (see page 14) and verify that the anti-tip bracket is engaged.
  - Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
  - Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
  - Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface element or heating element and you could be burned.
  - Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
  - Do not store flammable materials in or near the range. They could explode or burn.
  - Do not use water on grease fires.
- Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
  - Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
  - Select a pan with a flat bottom that is about the same size as the surface element. If pan is smaller than the surface element, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
  - Never leave surface elements unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
  - Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls may subject the wiring and components underneath them to damage.
  - Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners may result in a risk of electric shock or fire.
  - Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.

continued on next page

- Turn pan handles inward, but not over other surface elements. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
  - Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
  - Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
  - Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
  - Keep range vents unobstructed.
  - Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
  - Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
  - Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
  - Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
  - Do not store things children might want above the range. Children could be burned or injured while climbing on it.
  - Do not touch surface elements, areas near elements, heating elements or interior surfaces of oven. Surface elements and heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface elements, areas near elements, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
- FOR YOUR SAFETY •**  
**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.**

– SAVE THESE INSTRUCTIONS –

**Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product.** Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the microwave oven door) and purchase date from sales slip.
- Keep this book, the Upper Microwave Oven Use and Care Guide, the Cooking Guide and sales slip together in a handy place.

\_\_\_\_\_

**Model Number**

\_\_\_\_\_

**Serial Number**

\_\_\_\_\_

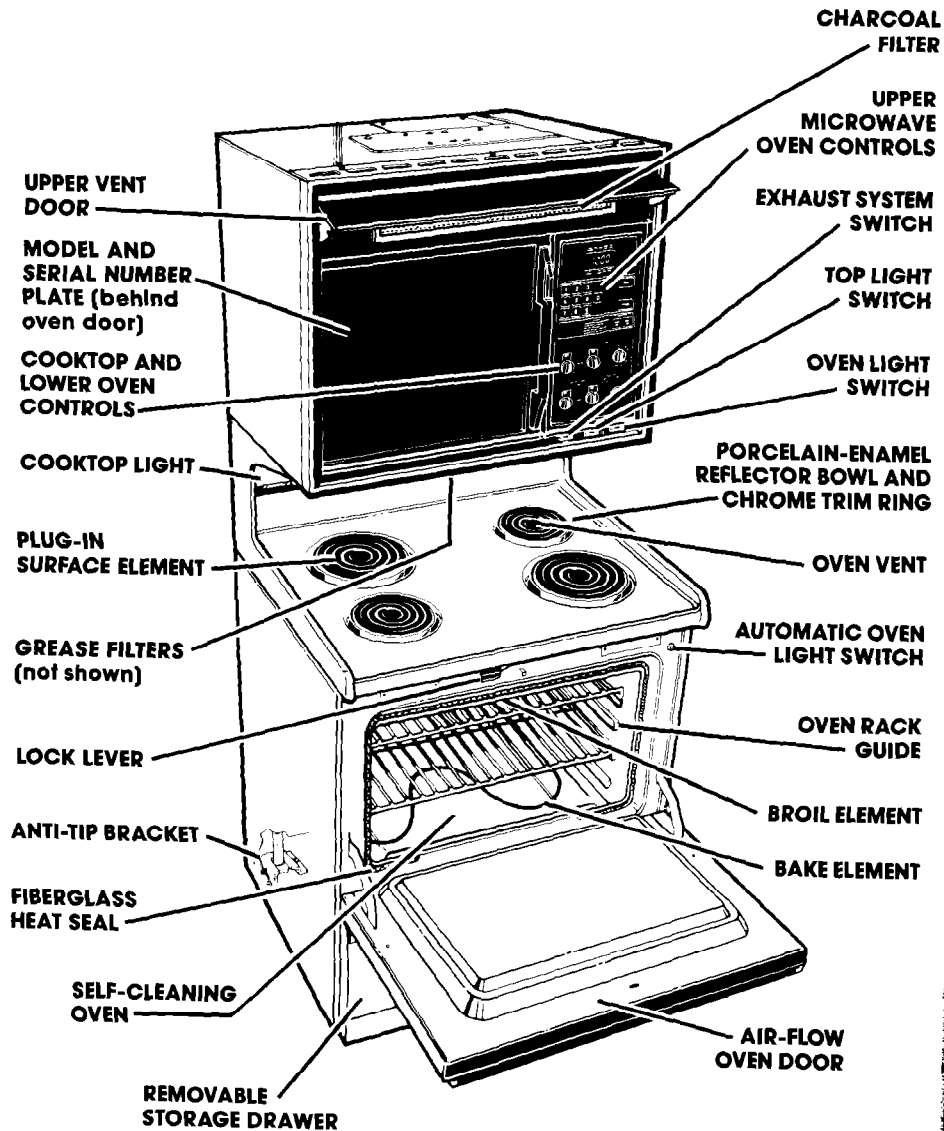
**Purchase Date**

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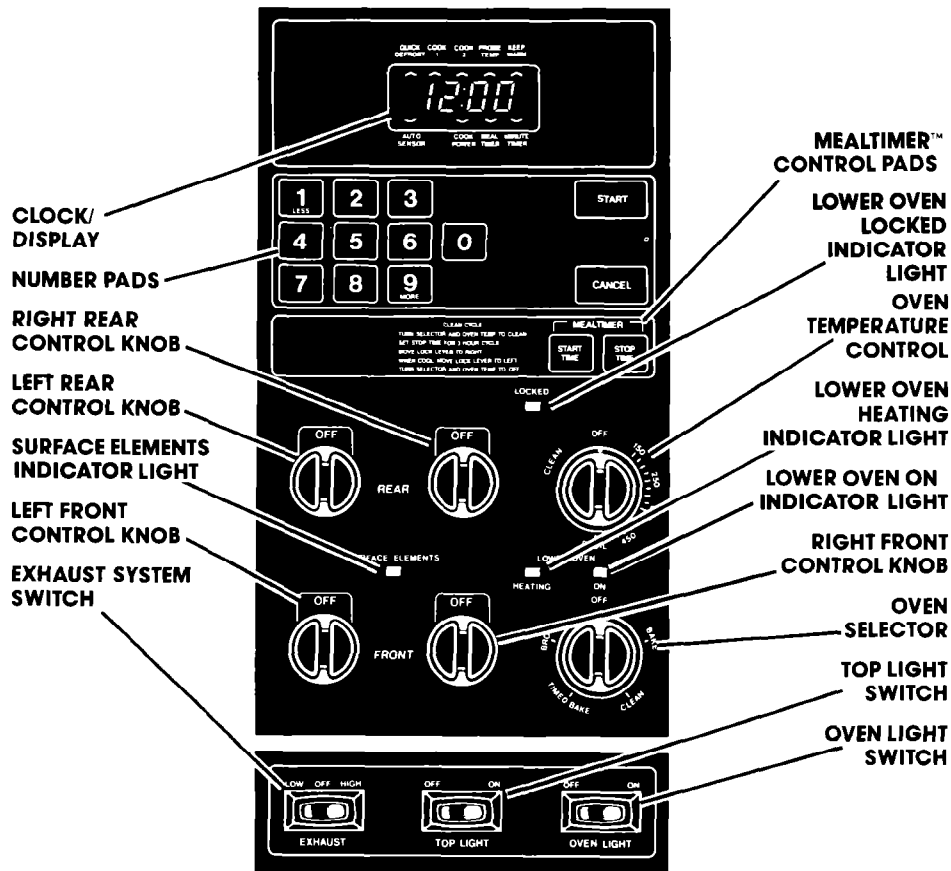
**Service Company Phone Number**

# Parts and features

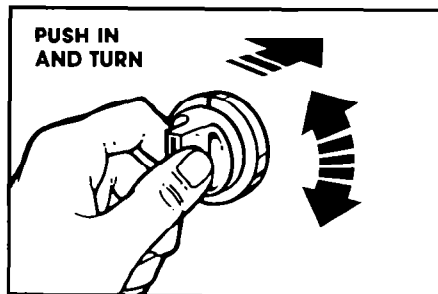
## Model RM988PXV COOKTOP AND LOWER OVEN



# Using your cooktop and lower oven



## Using the Surface Elements



**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.

## Surface Element Indicator Light

The surface element indicator light on the control panel will glow when a surface element is on.

### **⚠ WARNING**

#### **Burn and Fire Hazard**

**Be sure all control knobs are turned to OFF and all indicator 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.**

**Until you get used to the settings, use the following as a guide.** For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

**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 icing, 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.

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 tea kettles) are not recommended.

### **⚠ WARNING**

#### **Burn and Product Damage Hazard**

- **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. Use correctly sized cooking utensils to prevent injury.**
- **If a surface element stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface element. Prolonged usage of incorrect utensils for long periods of time can result in damage to the surface element, cooktop, wiring and surrounding areas. To prevent damage, use correct utensils, start cooking on HI and turn control down to continue cooking.**

**See the Cooking Guide for additional utensil information.**

### **Optional 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 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 authorized Whirlpool<sup>SM</sup> service company.

**See the Cooking Guide for additional canning information.**

## 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 vents:

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

### To use both vents:

- Raise the Upper 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. The exhaust fan will stay on until the area cools down or until the microwave oven shuts off. This protects the oven.**

---

## Setting the Clock

The Clock is located at the top of the upper microwave oven control panel.

**To set the Clock**, follow the instructions found in the Upper Microwave Oven Use and Care Guide.

---

## 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 the Upper Microwave Oven Use and Care Guide.

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## Using the Lower Oven

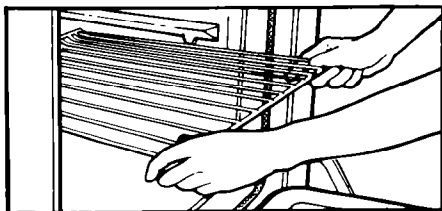
The lower oven is always set with two knobs:

- The Oven Selector
- The Oven Temperature Control

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



## Baking

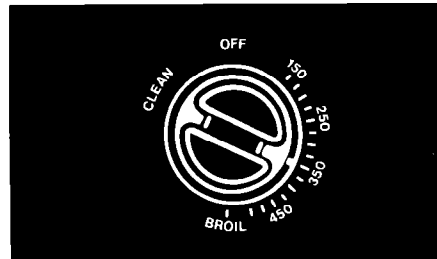


The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

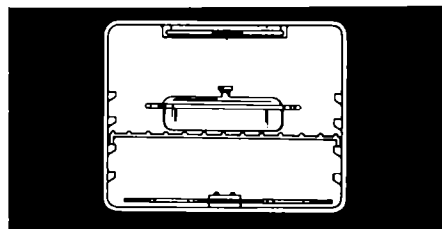
1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.



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

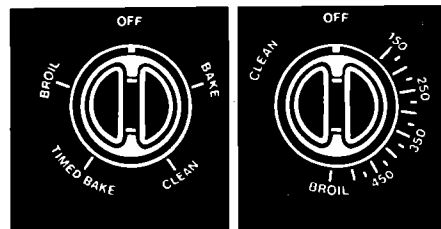


3. Set Oven Temperature Control to the baking temperature you want. The Lower Oven HEATING Indicator Light will come on. The oven is preheated when the Lower Oven HEATING Indicator Light first goes off.



4. Put food in the oven. During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven HEATING Indicator Light will turn on and off with the elements.

**The top element helps heat during baking, but does not turn red.**

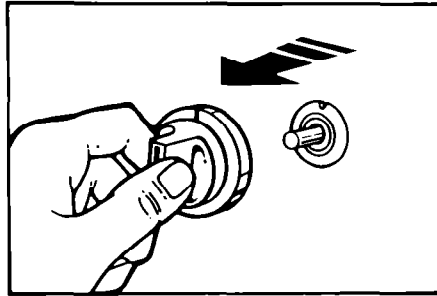


5. When baking is done, turn **both** the Oven Selector and the Oven Temperature Control to OFF. The Lower Oven ON and HEATING Indicator Lights will go off.

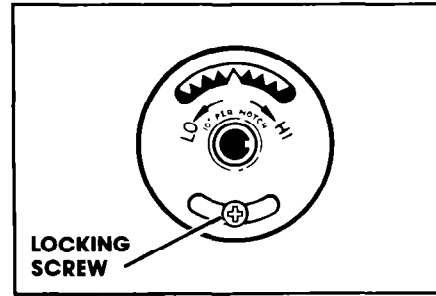
## Adjusting the Oven Temperature Control

Does your oven seem hotter or colder than your old oven? The temperature of your old oven may have shifted gradually without you 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.

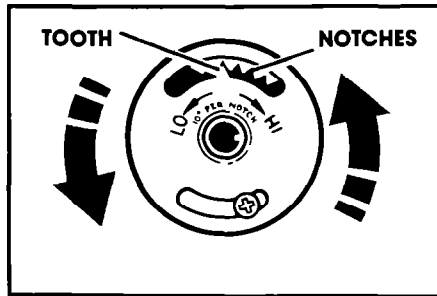
If, after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



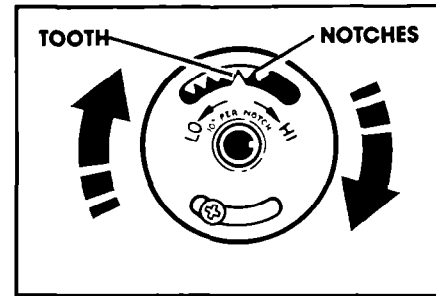
1. Pull the Oven Temperature Control Knob straight off.



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

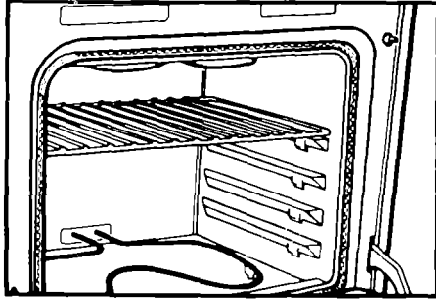


3. **To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).

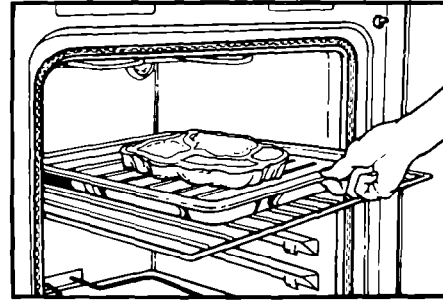


4. **To raise the temperature**, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).  
**Tighten the locking screw and replace the control knob.**

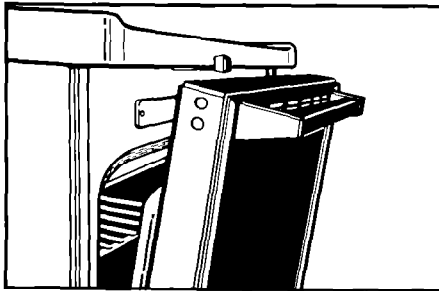
## Broiling



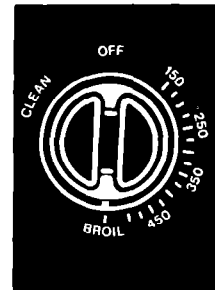
1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



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



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 Oven Temperature Control to BROIL. The Lower Oven ON and HEATING Indicator Lights will come on.
5. When broiling is done, turn **both** the Oven Selector and Oven Temperature Control to OFF. The Lower Oven ON and HEATING Indicator Lights will go off.

## Custom Broil

- If food is cooking too fast, turn the Oven Temperature Control **counterclockwise** until the Lower Oven HEATING Indicator Light 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.**

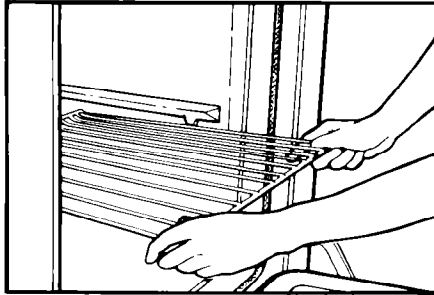
**NOTE: The lower oven door must be partly open whenever the oven is set to BROIL. Leaving the door open allows the oven to maintain proper temperatures.**

## Using the Automatic MEALTIMER™ Control

The automatic MEALTIMER™ Control is designed to 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, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

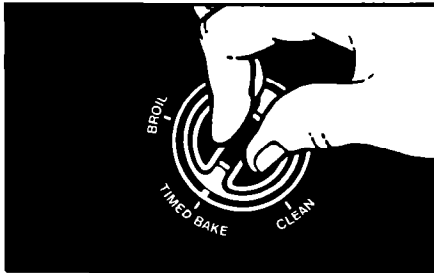
**To delay start and stop automatically:**



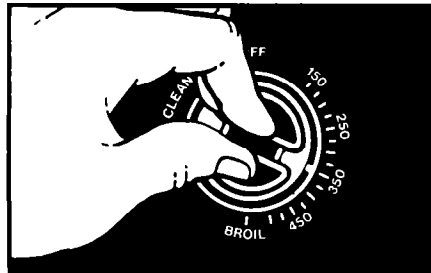
1. Position the oven rack(s) properly, and place the food in the oven.



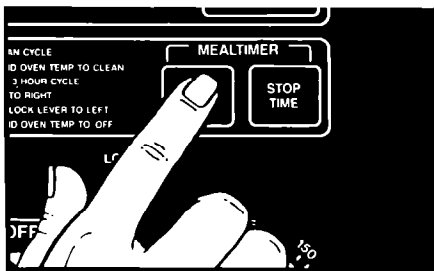
2. Make sure the clock on the microwave oven display is set to the correct time of day. (See the Upper Microwave Oven Use and Care Guide for instructions.)



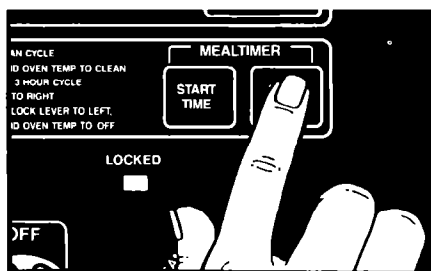
3. Set the Oven Selector to TIMED BAKE.



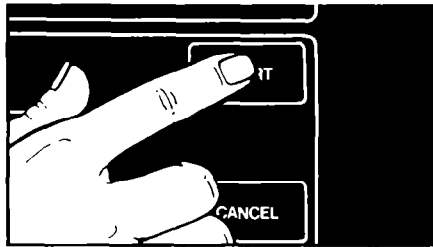
4. Set the Oven Temperature Control to the baking temperature you want.



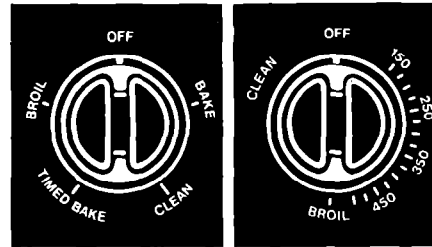
5. Touch the START TIME Pad. Then touch the Number Pads for the time you want baking to start. (Option: Skip this step if you want to start baking immediately.)



6. Touch the STOP TIME Pad. Then touch the Number Pads for the time you want baking to stop.



- 7.** Touch START. The oven will now start and stop automatically.



- 8.** After baking is done or to stop the oven before preset time, turn both the Oven Selector and the Oven Temperature Control to OFF.

**To cancel the MEALTIMER™ control setting:**

1. Touch STOP TIME.
2. Touch CANCEL.
3. Turn the Oven Selector and Oven Temperature Control to OFF.

**⚠ WARNING**

**To avoid sickness and food waste when using the MEALTIMER™ control:**

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. 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.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

**The Oven Vent**

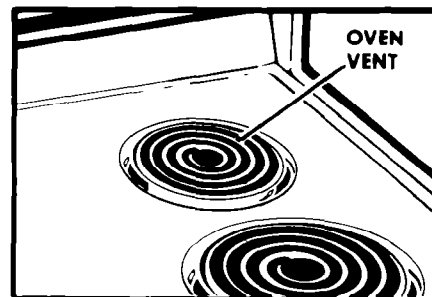
Hot air and moisture escape from the oven through a vent under the right rear surface element. You can cook on the element, or keep food warm on it while the oven is on.

**⚠ WARNING**

**Burn Hazard**

**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.**

**Plastic utensils left over the vent can melt.**



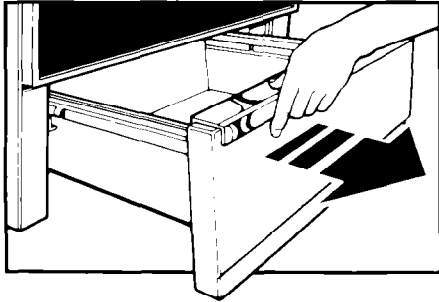
The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.

## The Storage Drawer

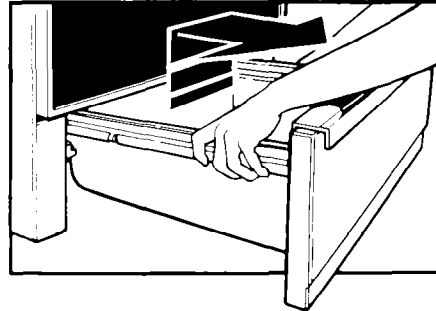
The storage drawer is for storing pots and pans. The drawer can be removed to make it easier to clean under the range, and to check for installation of the anti-tip bracket.

**Use care when handling the drawer.**

### Removing the Storage Drawer

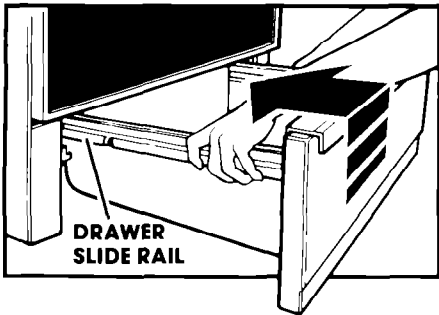


1. Empty drawer of any pots and pans before removing drawer. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

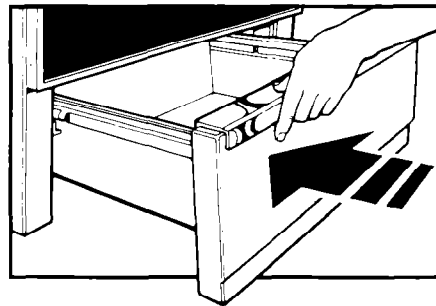


2. Lift back slightly and slide drawer all the way out.

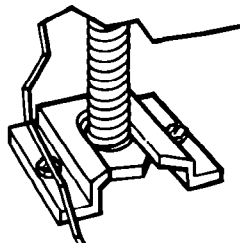
### Replacing the Storage Drawer



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.



#### To verify the anti-tip bracket is engaged:

- Remove the storage drawer.
- Look to see if the anti-tip bracket is attached to floor with screws.
- Make sure one rear leveling leg is positioned under the anti-tip bracket.
- See Installation Instructions for further details.

## Optional Door Panel Pac

If you would like to change the color of your lower oven door glass to white or almond, you can order one of these kits: White (Kit No. 814071) or Almond (Kit No. 814072) from your Whirlpool Dealer. The kits include easy installation instructions.

## Caring for your cooktop and lower oven

### **⚠ WARNING**

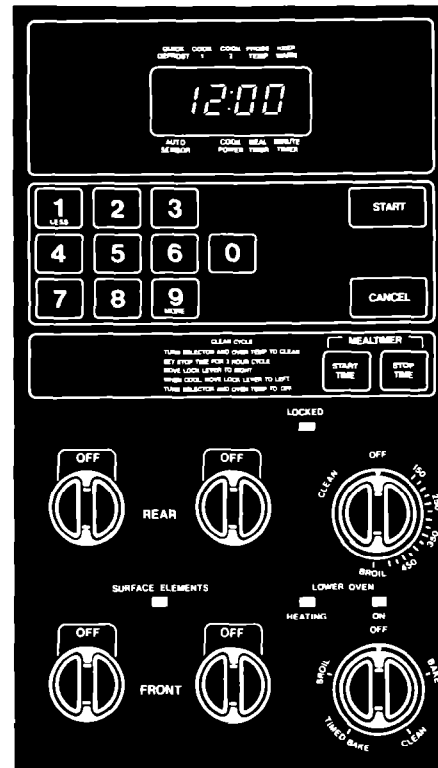
#### **Burn and Electrical Shock Hazard**

**Make sure all controls are OFF and the range is cool before cleaning. Failure to do so can result in burns or electrical shock.**

### Control Panel and Knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry with a soft cloth.
4. Wash control knobs in warm soapy water. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

**NOTE:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

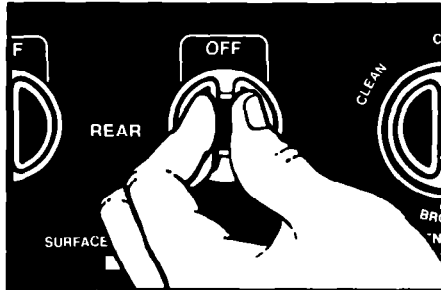


# Surface Elements and Reflector Bowls

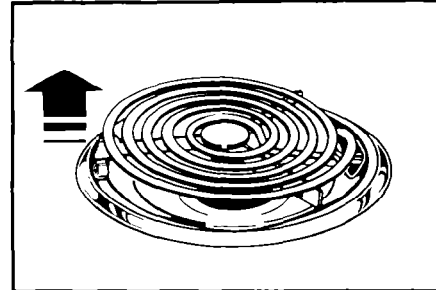
## Removing

### **⚠ WARNING**

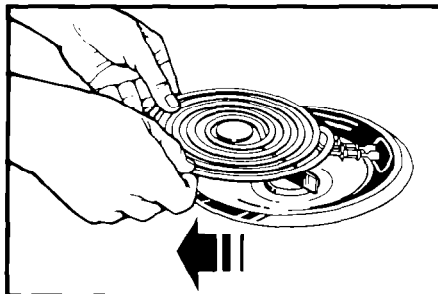
**Burn and Electrical Shock Hazard**  
Make sure all surface elements are OFF before removing surface elements and reflector bowls. Failure to do so can result in burns or electrical shock.



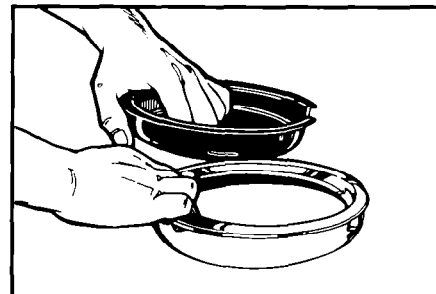
**1.** Turn off all surface elements.



**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.

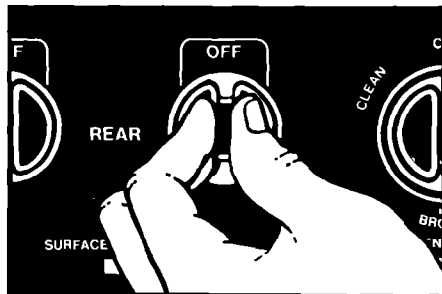


## Replacing

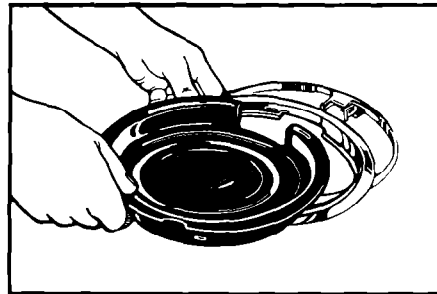
### ⚠ WARNING

#### Burn, Electrical Shock and Fire Hazard

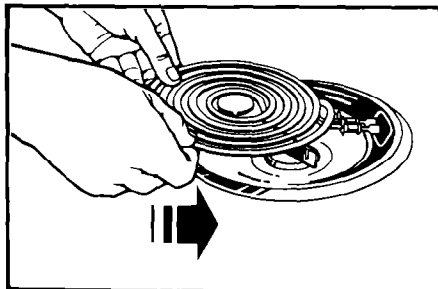
- Make sure all surface elements are OFF before replacing surface elements and reflector bowls. Failure to do so can result in burns or electrical shock.
- Do not line the reflector bowls with foil. Fire or electrical shock could result.



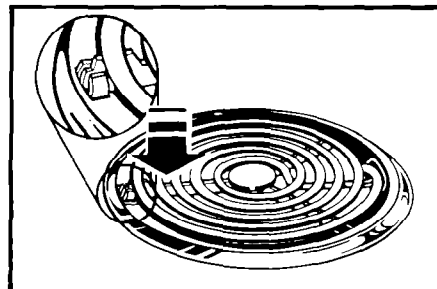
1. Turn off all surface elements.



2. Line up openings in the reflector bowl and notch in the trim ring with the surface element receptacle and the element hold down clip.



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



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface element opposite the receptacle. The element hold down clip will keep the surface element from moving around.

**NOTE: 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.

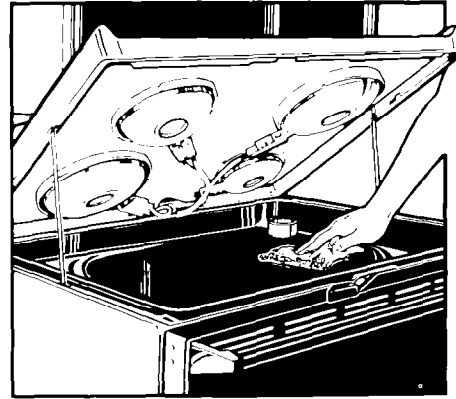
## Lift-Up Cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.

### ⚠ WARNING

#### Personal Injury and Product Damage Hazard

- Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.



2. Wipe with warm soapy water. Use a soapy steel wool pad on heavily-soiled areas.
3. To lower the cooktop, lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.

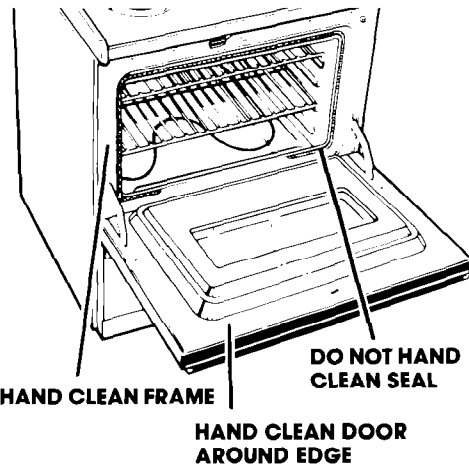
## Using the Self-Cleaning Cycle

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

### Before You Start

1. **Clean the areas shown by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
  - The inside of the door. (The center area of the door does not need to be hand cleaned.)
  - The frame around the oven.

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



- 2. Remove the broiler pan and any pots and pans** you may have stored in the oven.

**NOTE:** The broiler pan (without grid) can be cleaned in the oven only if most of the soil has been removed by hand-cleaning or a dishwasher. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.

- 3. Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- 4. If you want the oven racks to remain shiny, remove from the oven and clean by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See chart on page 22.

- 5.** 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 soil 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.**

Turn on the vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

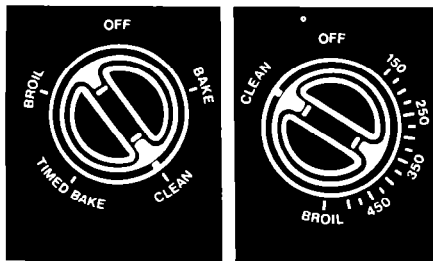
## ⚠ WARNING

### Personal Injury and Product Damage Hazard

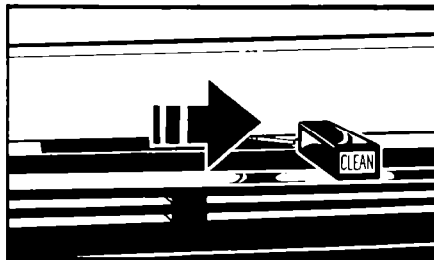
- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils near the vent. They may melt.

## Setting the Controls

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help heat, odors and smoke to disappear from the room as quickly as possible.



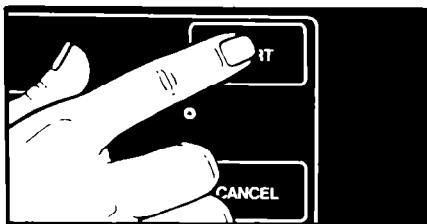
1. Set Oven Selector and Oven Temperature Control to CLEAN.



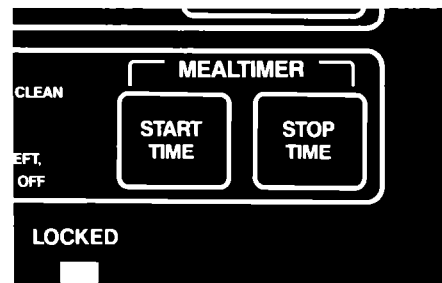
2. Move the Lock Lever **all the way** to the right – the Clean position.



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



5. Touch START. The oven will start the Self-Cleaning cycle automatically at the time you have set. The Lower Oven 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.



4. Set a 2 to 4 hour Self-Cleaning cycle. (**Option:** Do not set a Start time if you want the Self-Cleaning cycle to start immediately.)

Touch START TIME Pad, then touch the Number Pads for the time you want to start. Touch STOP TIME Pad, then touch the Number Pads for the time you want to stop.

A 3-hour Self-Cleaning cycle is recommended for moderately soiled ovens.

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

**6. After the Self-Cleaning cycle is completed,** the Lower Oven LOCKED Indicator Light will go off when the oven reaches normal baking temperatures. Move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily. Turn the Oven Selector and Oven Temperature Control to OFF.

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

### Special Tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of 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 Self-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 Self-Cleaning cycle longer the next time and hand clean areas noted on page 18.

#### To stop the Self-Cleaning cycle at any time:

1. Touch STOP TIME.
2. Touch CANCEL.

**3.** When the Lower Oven LOCKED Indicator Light goes 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.

### ⚠ WARNING

#### Burn Hazard

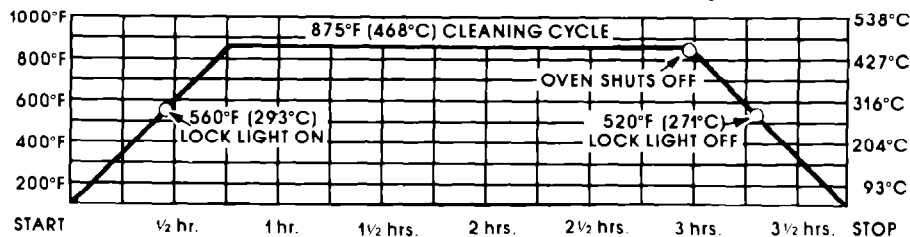
Do not touch the range during the Self-Cleaning cycle. It can burn you.

### How It Works

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.

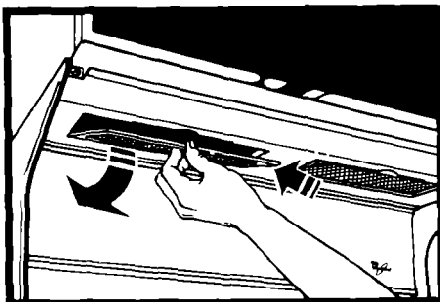
## Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
<b>Cooktop and lower oven exterior</b>	Warm soapy water and a soft cloth. Non-abrasive plastic scrubbing pad for heavily-soiled areas.	<ul style="list-style-type: none"> <li>Wipe off regularly when cooktop and lower oven are cool.</li> <li><b>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids may remove the glossy finish.</b></li> <li><b>Do not use abrasive or harsh cleansers.</b></li> </ul>
<b>Surface elements</b>	No cleaning required.	<ul style="list-style-type: none"> <li>Spatters or spills will burn off.</li> <li><b>Do not immerse in water.</b></li> </ul>
<b>Porcelain-enamel reflector bowls</b>	Warm soapy water and a non-abrasive plastic scrubbing pad. Self-Cleaning cycle.	<ul style="list-style-type: none"> <li>Wipe off excess spills.</li> <li>Wash, rinse and dry well.</li> <li>Place upside down on oven racks in oven during the Self-Cleaning cycle.</li> </ul>
<b>Chrome trim rings</b>	Warm soapy water and a non-abrasive plastic scrubbing pad.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Clean frequently.</li> <li><b>Do not use abrasive or harsh cleansers.</b></li> <li><b>Do not clean in Self-Cleaning Oven.</b></li> </ul>
<b>Broiler pan and grid</b>	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> <li><b>Clean after each use.</b></li> <li>Wash, rinse and dry well.</li> <li><b>Do not clean in Self-Cleaning Oven.</b> (See note on page 19.)</li> </ul>
<b>Control knobs</b>	Warm, soapy water and a soft cloth.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li><b>Do not soak.</b></li> </ul>
<b>Control panel</b>	Warm soapy water or spray glass cleaner and a soft cloth.	<ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Follow directions provided with cleaner.</li> </ul>
<b>Oven racks</b>	Self-Cleaning cycle.  Warm soapy water or soapy steel wool pads. <b>NOTE: The oven racks will discolor and be harder to slide when left in the oven during the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand. If racks are left in the oven during the Self-Cleaning cycle, apply a small amount of vegetable oil to the sides of the racks to make them easier to slide.</b>	<ul style="list-style-type: none"> <li>Leave in oven during Self-Cleaning cycle.</li> <li><b>OR</b></li> <li>Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas.</li> </ul>
<b>Lower oven door glass</b>	Spray glass cleaner or warm soapy water and a non-abrasive plastic scrubbing pad.	<ul style="list-style-type: none"> <li><b>Make sure oven is cool.</b></li> <li>Follow directions provided with cleaner.</li> <li>Wash, rinse and dry well with a soft cloth.</li> </ul>
<b>Self-Cleaning Oven</b>	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	<ul style="list-style-type: none"> <li>Follow directions starting on page 18, "Using the Self-Cleaning Cycle."</li> <li><b>Do not use commercial oven cleaners.</b></li> <li><b>Do not use foil to line the bottom of your Self-Cleaning Oven.</b></li> </ul>

## Caring for the Filters

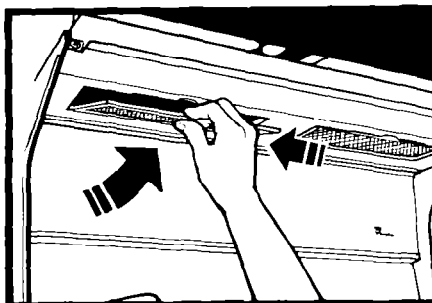
### Grease Filters (beneath the microwave oven)

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



- 1. To remove each filter**, place thumb in the indentation at the center front of the filter. Push back and pull down.
- 2. To clean the filters**, soak in hot water and a mild detergent. Scrub with soft brush and swish to remove embedded dirt and

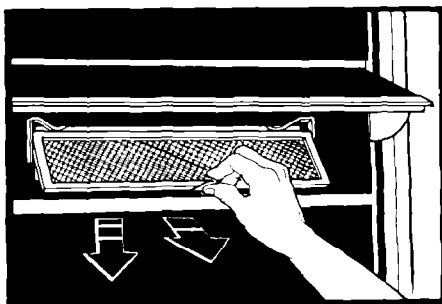
grease. Rinse well and shake to dry. (Filters may be washed in the dishwasher, but aluminum will darken. Using ammonia for cleaning will also cause the aluminum to darken.)



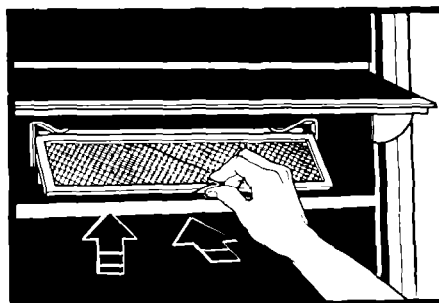
- 3. To replace**, place the long edge of the filter against the clips at the back and push up until it snaps into place.

### Charcoal Filter (above the microwave oven, under the Upper Vent Door)

**NOTE:** If your microwave range is installed to recirculate air (non-vented), replace charcoal filter (Part No. 3147609) every 12 months. Do not attempt to clean.



- 1. To remove filter**, lift the Upper Vent Door. Use plastic tab at center of the filter to push up and lift out the filter.



- 2. To install new filter**, 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.

## ⚠ WARNING

### Fire Hazard

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

# Using and Replacing the Light Bulbs

## The Cooktop Light

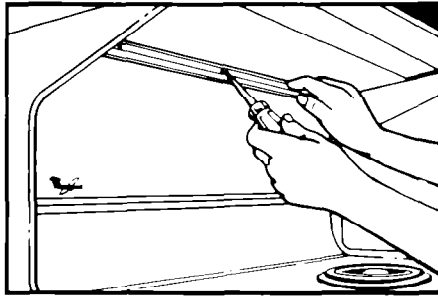
The **TOP LIGHT** switch is located below the control panel. Push the right side of the switch to turn the light ON. Push the left side to turn it OFF.

**To replace the fluorescent tube and starter:**

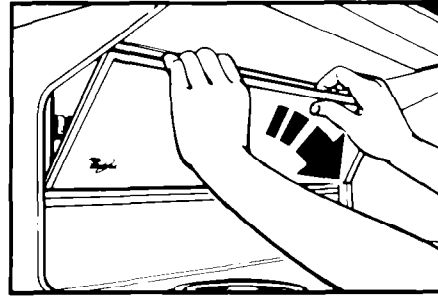
### **⚠ WARNING**

#### **Electrical Shock Hazard**

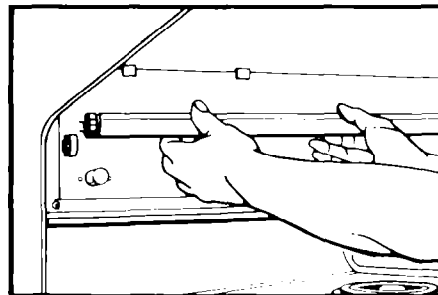
**Make sure power to the range has been turned OFF at the main power supply before replacing the fluorescent tube. Failure to do so could result in electrical shock.**



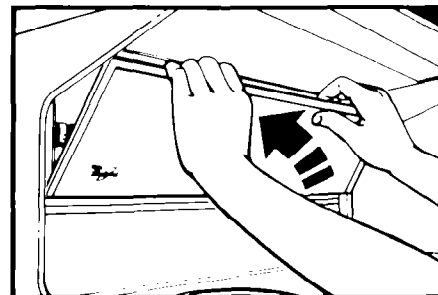
- 1.** Unplug appliance or disconnect at the main power supply. Remove the 3 screws and metal trim that supports the top of the light cover. **The glass is heavy. Hold it securely.**



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



- 3.** Grasp the fluorescent tube at both ends. Roll bottom of the tube towards the front until both ends come out of the receptacles. Replace with a 24-inch, 18 or 20-watt cool-white fluorescent tube. 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. Plug in appliance or reconnect at the main power supply.



## The Lower Oven Light

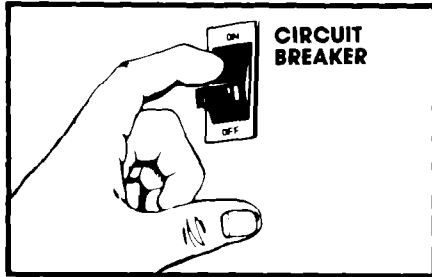
The lower oven light will come on when you open the lower oven door. To turn the light on when the lower oven door is closed, push the right side of the Oven Light Switch below the control panel. Push the left side of the switch to turn off the light.

To replace the light bulb:

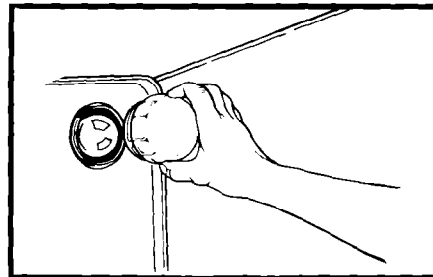
### ⚠ WARNING

#### Electrical Shock and Personal Injury Hazard

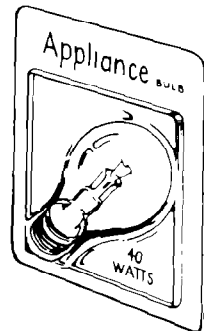
- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Since bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.



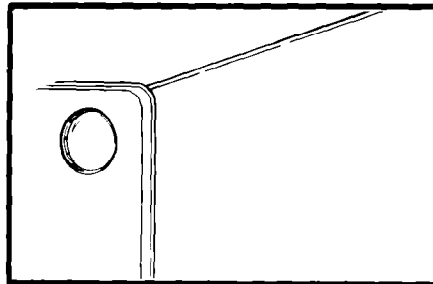
1. Unplug appliance or disconnect at the main power supply.



2. Remove the glass bulb cover in the back of the oven by screwing it out counterclockwise.



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



4. Replace the bulb cover by screwing it in clockwise. Plug in appliance or reconnect at the main power supply.

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

# If you need service or assistance, we suggest you follow these 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 BAKE or BROIL? If Oven Selector is turned to TIMED BAKE, wait until the start time is reached.
- Is the Oven Temperature Control turned to a temperature setting?
- Is the automatic MEALTIMER™ Control set correctly?

### **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 8.)

### **If cooking results aren't what you expected:**

- Is the range level?
- Does the oven temperature seem too low or too high? See page 10.
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- 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?
- Are the pans the size called for in the recipe?
- 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.: 1-800-253-4301**

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.

If you prefer, write to:

Mr. Donald Skinner  
 Director of Consumer Relations  
 Whirlpool Corporation  
 2000 M-63  
 Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

## 3. If you need service\*...



Whirlpool has a nationwide network of authorized Whirlpool<sup>SM</sup> service companies. Whirlpool

service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company 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 - ELECTRICAL APPLIANCES -  
 MAJOR - SERVICE & REPAIR MAJOR - REPAIRING & PARTS

OR

WASHING MACHINES, DRYERS  
 & IRONERS - SERVICING

WHIRLPOOL APPLIANCES  
 AUTHORIZED WHIRLPOOL SERVICE

SERVICE COMPANIES  
 XYZ SERVICE CO 999-9999  
 123 MAPLE

## 4. 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.

## 5. If you are not satisfied with how the problem was solved\*...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or Whirlpool have failed to resolve your problem.

Major Appliance Consumer  
 Action Panel  
 20 North Wacker Drive  
 Chicago, IL 60606

- MACAP will in turn inform us of your action.

\*When requesting assistance, 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.

# WHIRLPOOL<sup>®</sup> MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

ME001

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

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE<sup>®</sup> service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.



®Registered Trademark/TM Trademark/SM Service Mark of Whirlpool Corporation