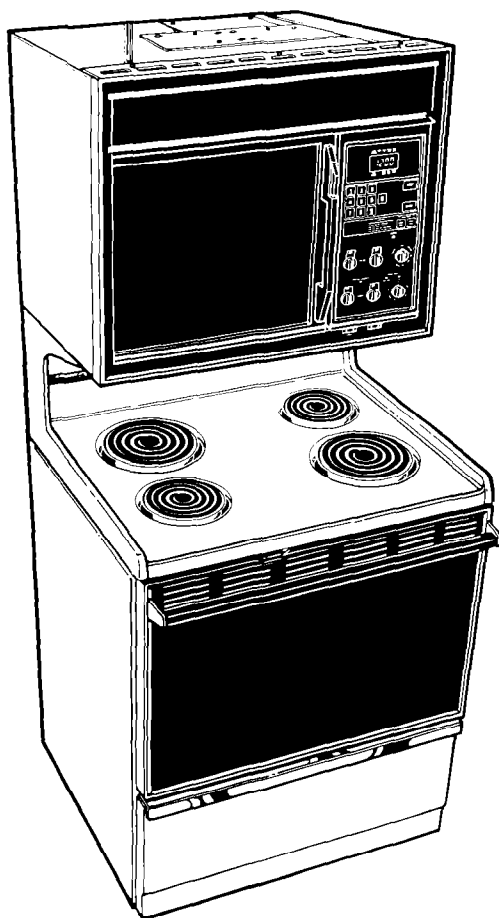


# use & care guide



## COOKTOP AND LOWER OVEN

Self-Cleaning  
Models  
RM978BXV (Shown)  
RM973BXV

ishers. Clothes Dryers. Freezers. Refrigerator-Freezers. Ice Makers. Dishwashers. Built-In Ovens and Surface Units. Ranges. Microwave Ovens. Trash Compact



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\*Tmk.

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## Before you use your range

**Read and carefully follow the Installation Instructions packed with your range.**

Read this Use & Care Guide and your Cooking Guide carefully for important use and safety information. Store these with the upper microwave oven literature in the Range Literature Pac for future use.

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

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

**See the Cooking Guide and Upper Microwave Oven Use & Care Guide for important safety and use information.**

# IMPORTANT SAFETY INSTRUCTIONS



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

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.
11. Because of the automatic exhaust fan system, the following cautions must be observed:
  - a. **DO NOT** leave area when using your cooktop at high setting. Accidental fires from boil-overs or spattering on the surface elements could spread, especially if the exhaust fan is operating.
  - b. **DO NOT** operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.
  - c. **DO NOT** allow grease and soil to build up in the grease filters. Exhaust fan efficiency will decrease and fire may result. Clean often following the filter cleaning instructions on page 23.
  - d. **DO NOT** "flame" foods when operating the exhaust fan. The fan, if operating, may spread the flame and cause personal injury or property damage.

• FOR YOUR SAFETY •

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

**– 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 and sales slip together in the Literature Pac.

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

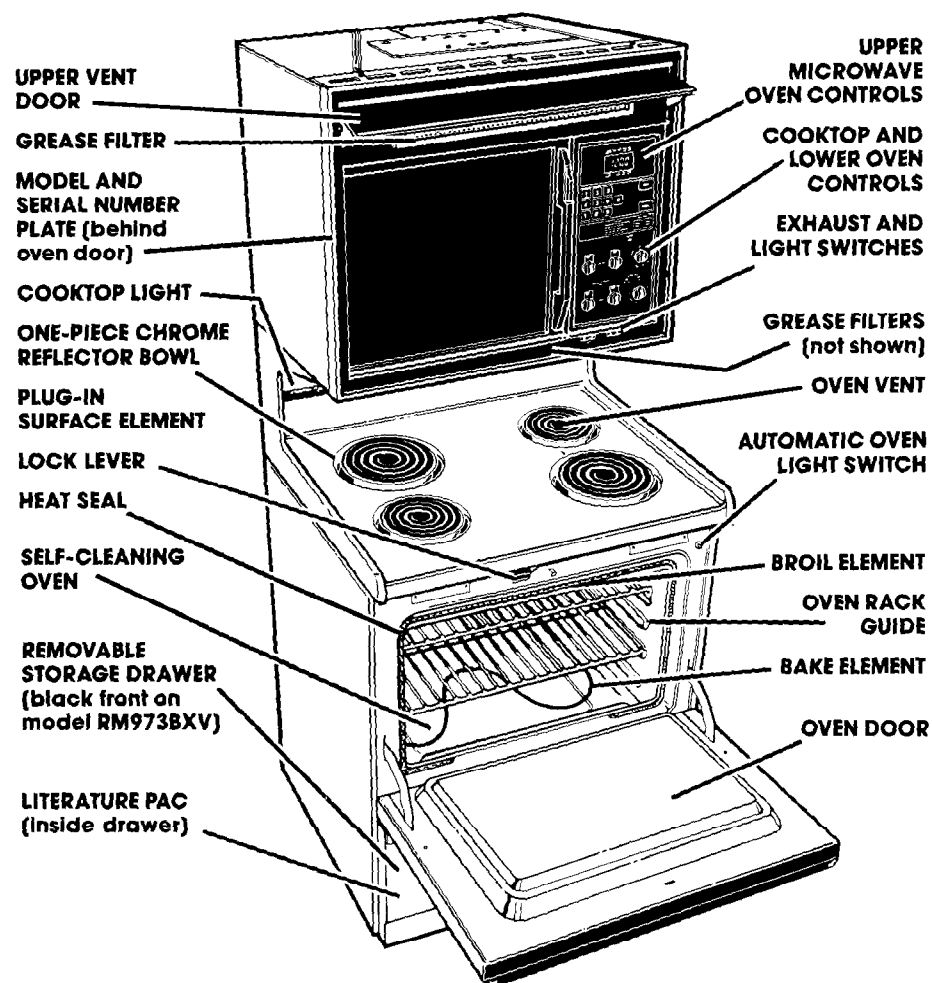
\_\_\_\_\_  
**Serial Number**

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

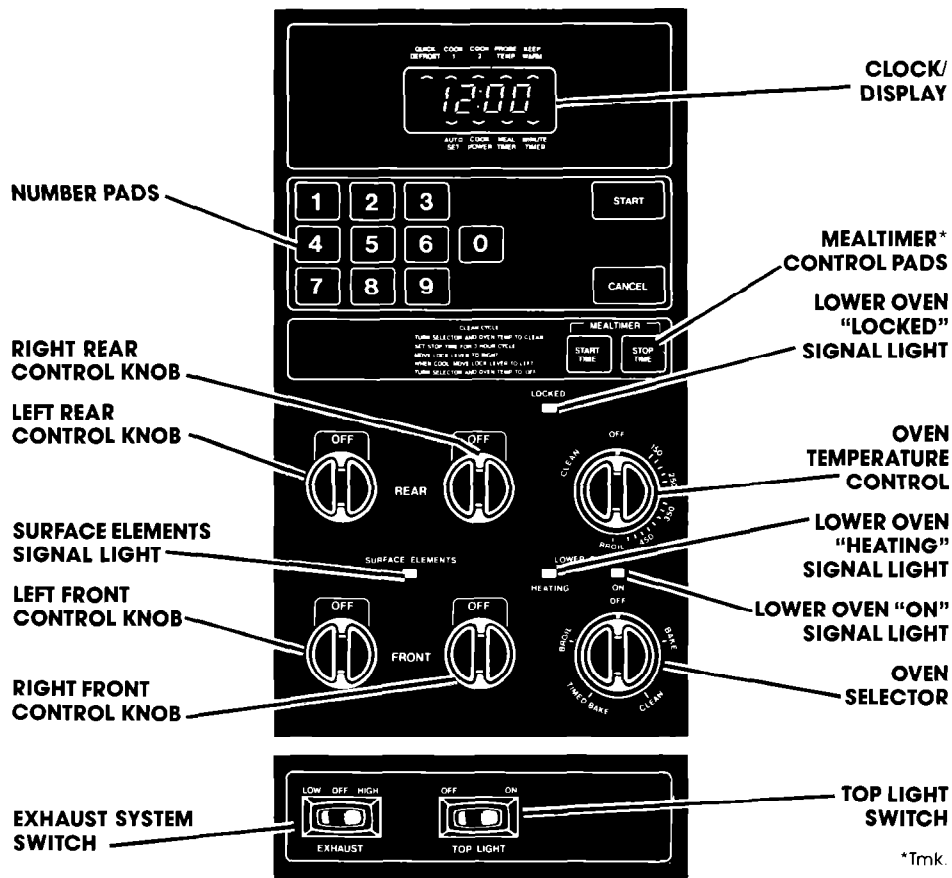
\_\_\_\_\_  
**Service Company Phone Number**

# Parts and features

**Models RM978BXV and RM973BXV  
COOKTOP AND LOWER OVEN**

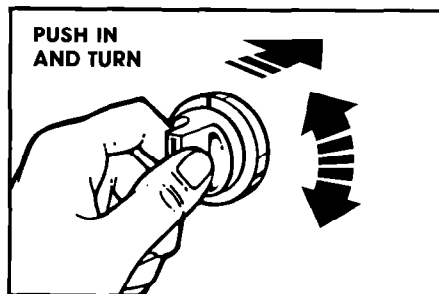


# Using your range



\*Tmk.

## Using the Surface Elements



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

## Signal Light

The Surface Element Signal Light will glow when a surface element is on.  
**NOTE:** When the signal light goes off the surface element will still be hot. Do not leave or store plastic, pans or other items on surface elements.



**WARNING:** Be sure the signal light is 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; to bring liquids to a boil.

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

**Use MED** for gravy, puddings and icing; to cook large amounts of vegetables.

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

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

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

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

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

## **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 elements and cause damage to the cooktop.

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

**See the Cooking Guide for important 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 & Care Guide.

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## 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 & Care Guide.

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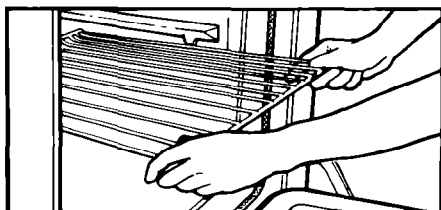
## Using the Lower Oven

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



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

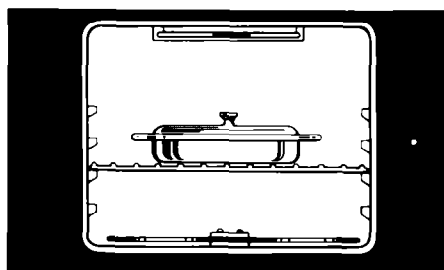
The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.



2. Set the Oven Selector on **BAKE**. The Lower Oven ON Signal Light will come on.



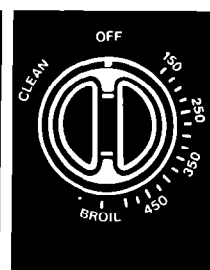
3. Set the Oven Temperature Control on the baking temperature you want. The Lower Oven **HEATING** Signal Light will come on. The oven is preheated when the Lower Oven "HEATING" Signal Light first goes off.



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

During baking, the elements will turn on and off to keep the oven temperature at the setting. The Lower Oven **HEATING** Signal Light will turn on and off with the elements.

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

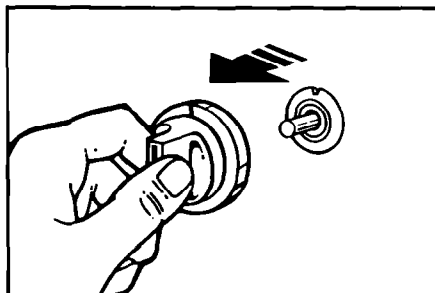


5. When baking is done, turn **both** the Oven Selector and Oven Temperature Control to **OFF**. The Lower Oven ON and **HEATING** Signal Lights will go off.

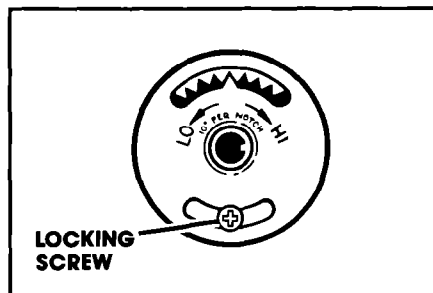
## Adjusting the Oven Temperature Control

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 comparing to your old oven, the new design may give you difficult results.

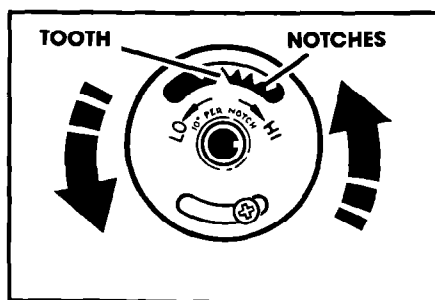
If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



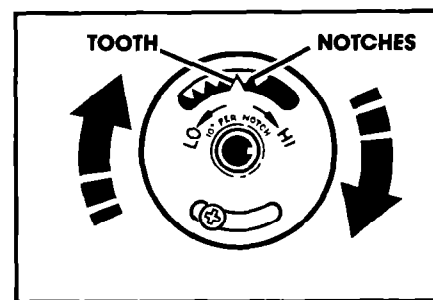
1. Pull the Oven Temperature Control Knob straight off.



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



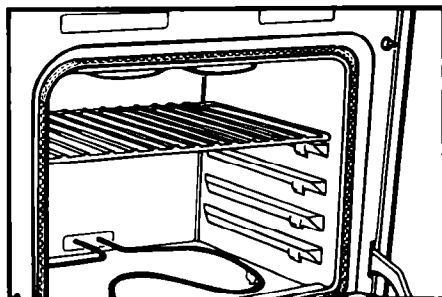
3. **To lower the temperature**, move the tooth a notch closer to LO. Each notch equals about 10°F (5°C).



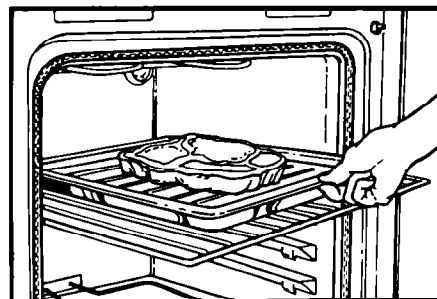
4. **To raise the temperature**, move the tooth a notch closer to HI. Each notch equals about 10°F (5°C).

**Tighten the locking screw and replace the control knob.**

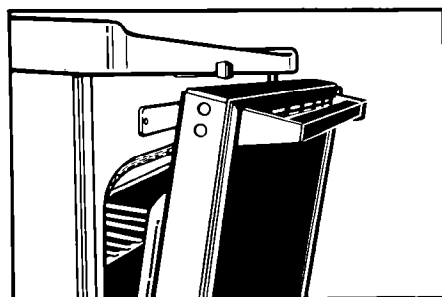
## Broiling



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 (open about 4 inches, 10.2 cm). The door will stay open by itself.



4. Set the Oven Selector and Oven Temperature Control on BROIL. The Lower Oven ON and HEATING Signal 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 Signal Lights will go off.

## Custom Broil

- If food is cooking to fast, turn the Oven Temperature Control **counterclockwise** until the Lower Oven HEATING Signal 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.**

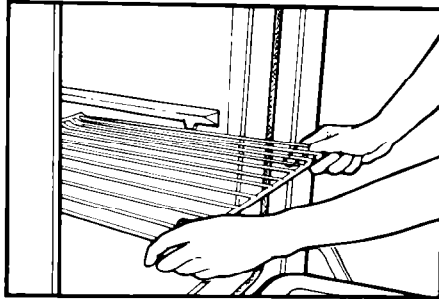
## Using the Automatic MEALTIMER\* Control

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

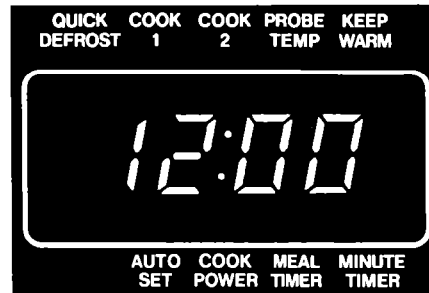
Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

\*Trmk.

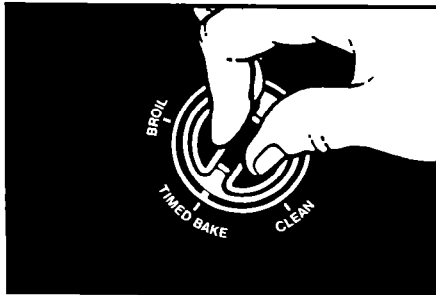
**To start and stop baking automatically:**



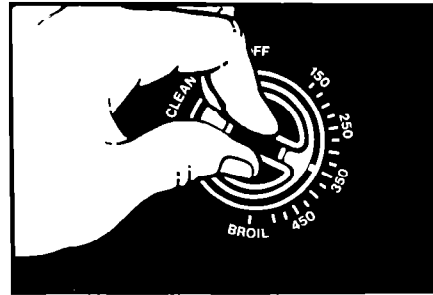
1. Position the oven rack(s) properly and place the food in the oven.



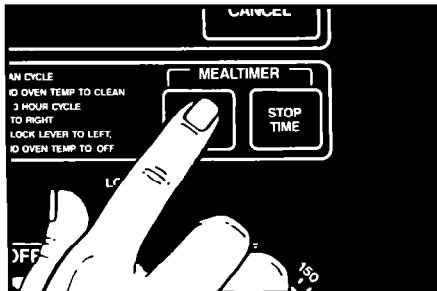
2. Make sure the clock is set to the right time of day. (See the Upper Microwave Oven Use & Care Guide for setting instructions.)



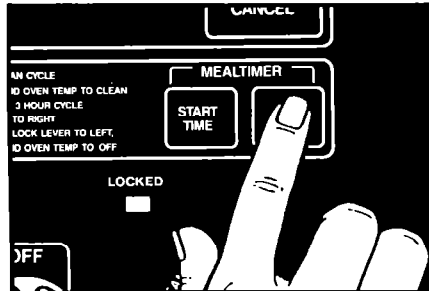
3. Set the Oven Selector on TIMED BAKE.



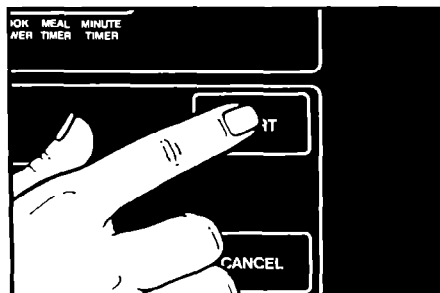
4. Set the Oven Temperature Control on the baking temperature you want.



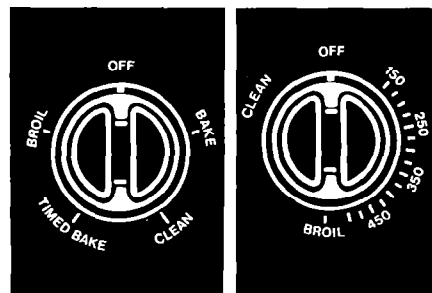
5. Touch the START TIME Pad. Then touch the Number Pads for the time you want baking to start. (Option: Skip this step if you want to start baking immediately.)



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 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.

\*Trmk.



**WARNING: To avoid sickness and food waste.**

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

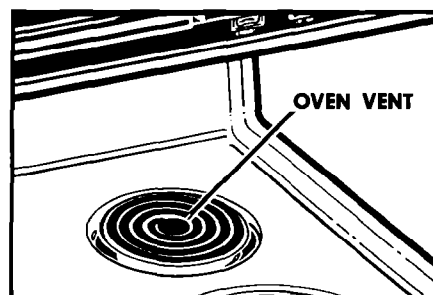
## The Oven Vent

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

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



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



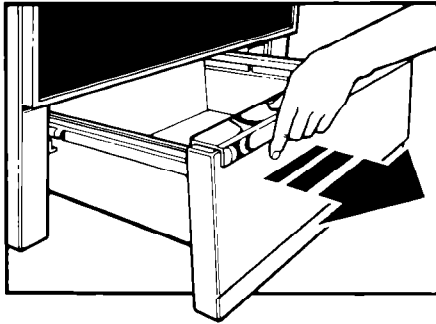
**Do not block the vent.** Poor baking can result.

## The Storage Drawer

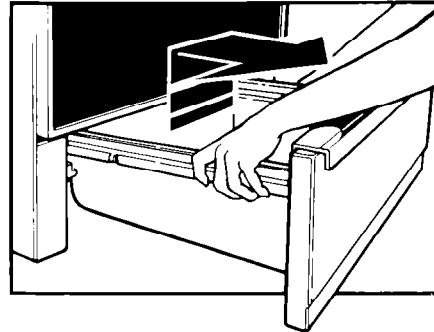
The storage drawer is for storing pots and pans.

**Use care when handling the drawer.**

### Removing the Storage Drawer

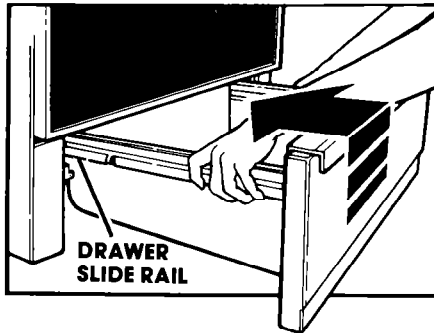


1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.

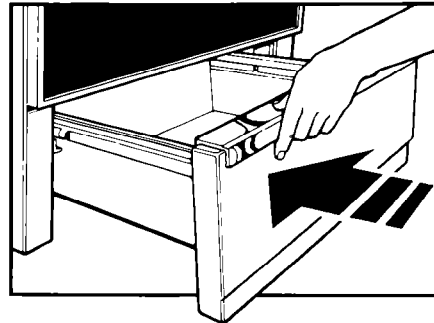


2. Lift back slightly and slide drawer all the way out.

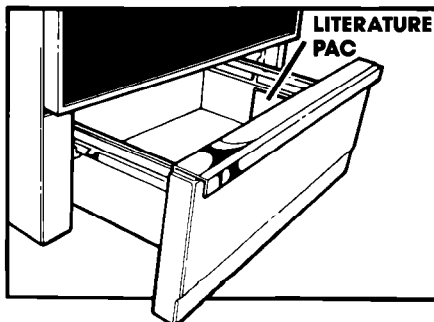
### Replacing the Storage Drawer



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



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



### Use & Care Guide Storage

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

## Optional Rotisserie


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

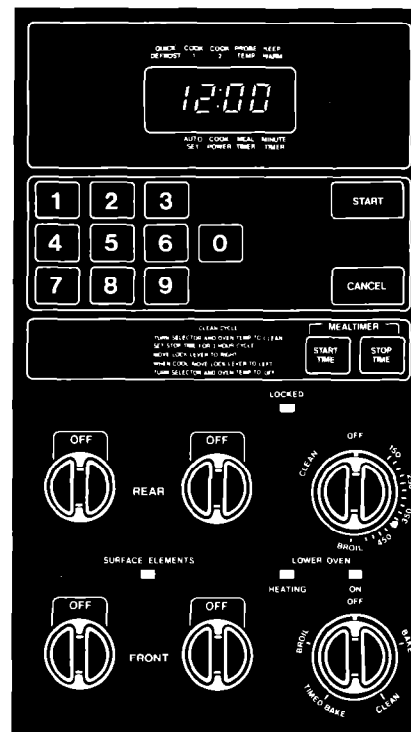
## Optional Door Panel Pac

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

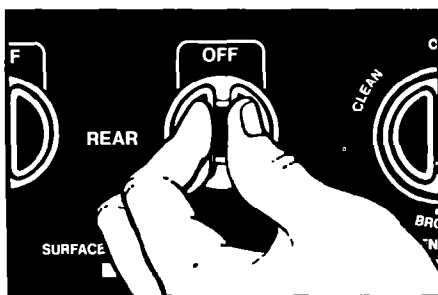
## Control Panel and Knobs

-  **WARNING: To avoid burns and possible electric shock, first make sure all surface elements are OFF and the cooktop and surface elements are COOL.**
- Pull control knobs straight off.
- Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
- Wash control knobs in warm soapy water. Rinse well and dry.
- Push control knobs straight back on. Make sure they point to OFF.

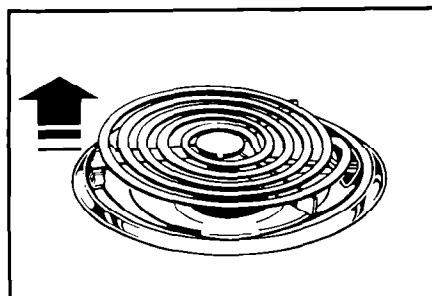


## Surface Elements and Reflector Bowls

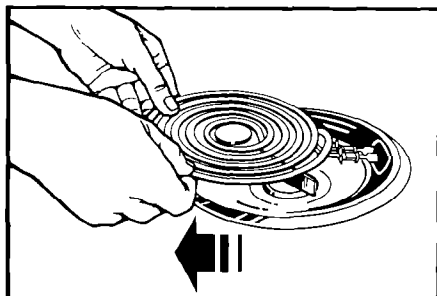
### Removing



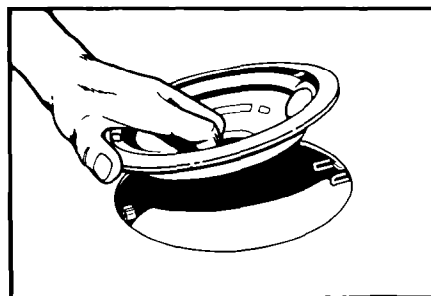
1. **WARNING:** To avoid burns and possible electric shock, be sure surface elements are OFF and COOL.



2. Lift the edge of the element opposite the receptacle, just enough to clear the element hold down clip and the reflector bowl.

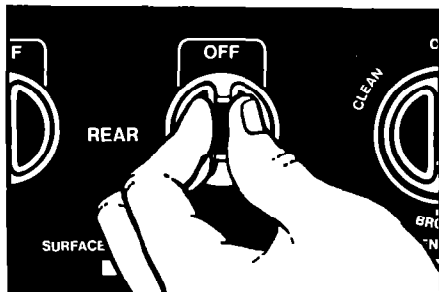


3. Pull the surface element straight away from the receptacle.

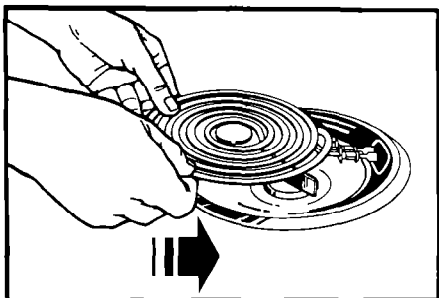


4. Lift out the reflector bowl. See "Cleaning Chart" on page 22 for cleaning instructions.

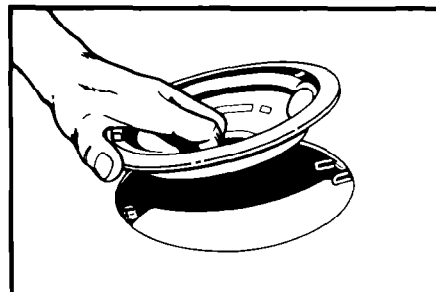
## Replacing



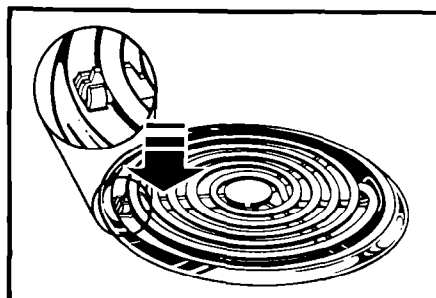
1. **WARNING:** To avoid burns and possible electric shock, be sure surface elements are OFF.



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.



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



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.

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

If a reflector bowl 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 reflector bowl. This extra heat can discolor it. See Cooking Guide for further information.



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

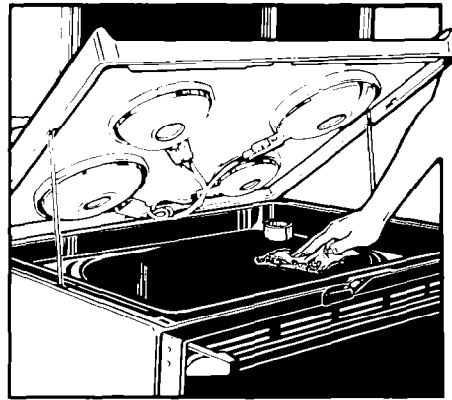
## Lift-Up Cooktop

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



**WARNING:** Be sure both support rods are fully extended and in the locked position. The cooktop could accidentally fall and injure you.

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



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

## Using the Self-Cleaning Cycle

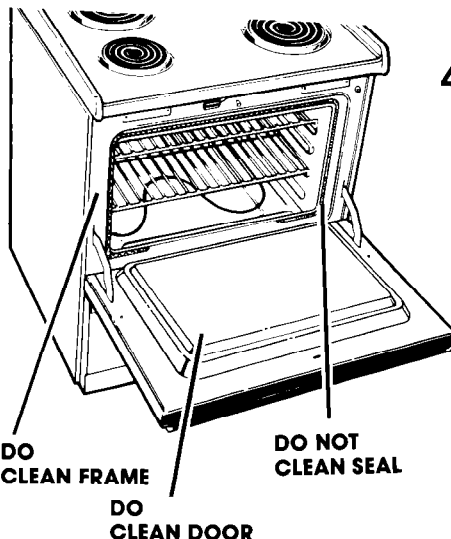
The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

### Before You Start

#### 1. Clean the shaded areas 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 frame around the oven.



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

#### 2. Remove the broiler pan and any pots and pans you may have stored in the oven. They can't stand the heat.

#### 3. Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.

#### 4. If the oven has a rotisserie, make sure the motor socket cover is closed.

#### 5. 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. **Chrome reflector bowls 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.

#### SPECIAL CAUTIONS:

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

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

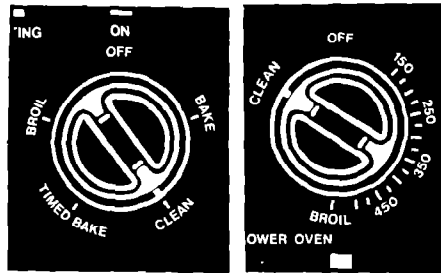
**DO NOT** use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.

**DO NOT** block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.



**WARNING: DO NOT TOUCH THE OVEN DURING THE SELF-CLEANING CYCLE. IT COULD BURN YOU.**

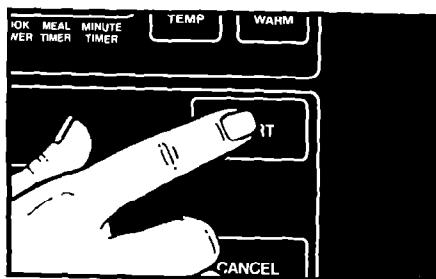
## Setting the Controls



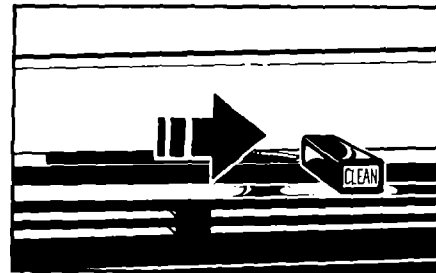
1. Set the Oven Selector and Oven Temperature Control to CLEAN.



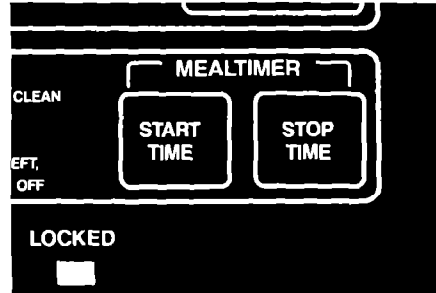
3. Make sure the clock is set to the right time of day. (See Upper Microwave Oven Use & Care Guide for setting instructions.)



5. Touch START. The oven will start the Self-Cleaning cycle automatically at the time you have set. The Lower Oven LOCKED Signal Light will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.



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



4. Set a 2 to 4 hour Self-Cleaning cycle. 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. (**Option:** Only set the Stop Time if you want the Self-Cleaning cycle to start immediately.)

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 Signal Light goes off. 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 normal heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the 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 19.

### To stop the Self-Cleaning cycle at anytime:

1. Touch STOP TIME.
2. Touch CANCEL.

**3.** When the Lower Oven LOCKED Signal 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 Control to OFF.



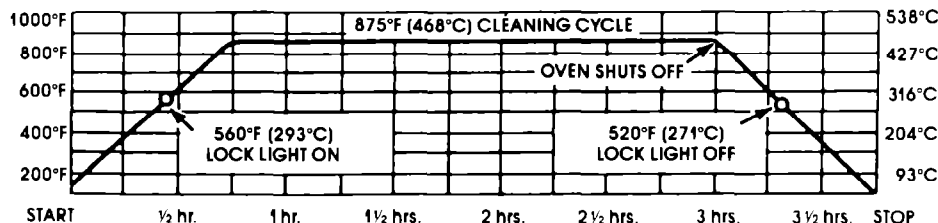
**WARNING: DO NOT TOUCH THE RANGE DURING THE SELF-CLEANING CYCLE. IT CAN BURN YOU.**

## 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.

This 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. Plastic scrubbing pad for stubborn spots.	<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 will 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>Chrome reflector bowls</b>	Warm soapy water and a 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>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 the cleaner.</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></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 Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand.</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 stubborn areas.</li> </ul>
<b>Lower oven door glass</b>	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	<ul style="list-style-type: none"> <li><b>Make sure oven is cool.</b></li> <li>Follow directions provided with the cleaner.</li> <li>Wash, rinse and dry well.</li> </ul>
<b>Self-Cleaning Lower 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 19, "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>

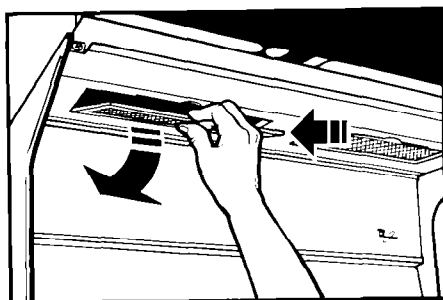
## Cleaning the Grease Filters

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

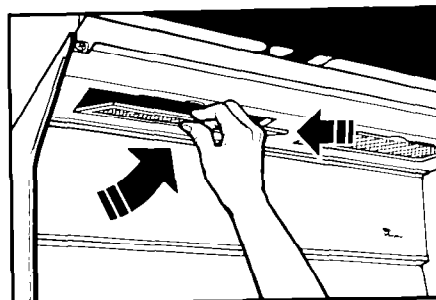
**NOTE:** If you are using charcoal filters from the Non-Vent Kit (Part No. 814023), they should be replaced every 12 months. Do not attempt to clean.

### Lower Filters

(beneath the microwave oven)



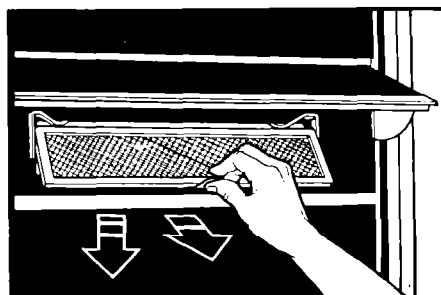
1. To remove each filter, place thumb in the indentation at the center front of the filter. Push back and pull down.



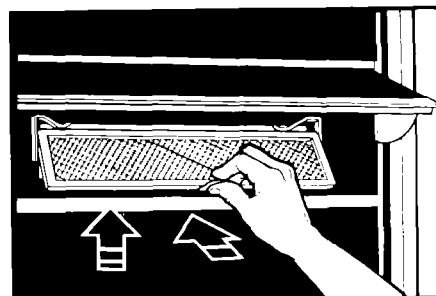
2. To replace, place the long edge of the filter against the clips at the back and push up until it snaps into place.

### Top Filter

(above the microwave oven, under the Upper Vent Door)



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

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

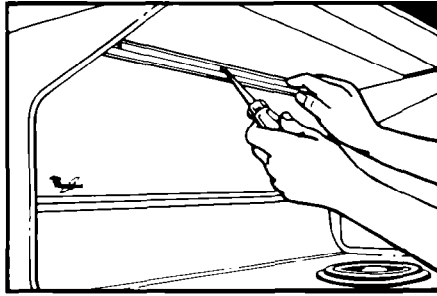
**CAUTION:** Do not operate the exhaust vent system without the filters in place. Grease could accumulate in the venting system and cause a fire hazard.

# 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 of the switch to turn it OFF.

To replace the fluorescent tube and starter:



1.



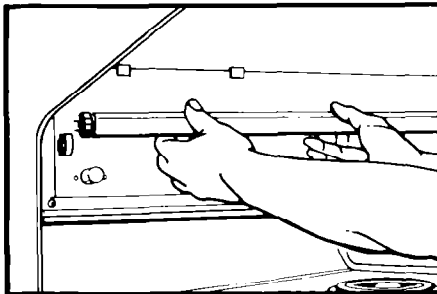
**WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.

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



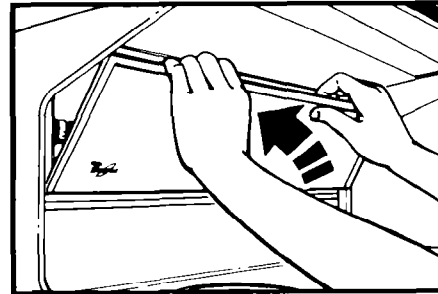
2.

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



3.

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



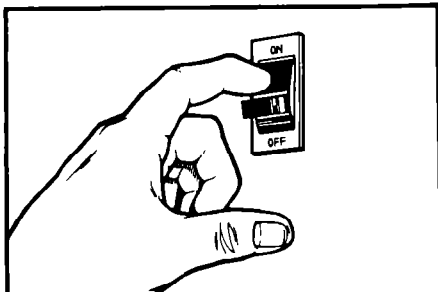
4.

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

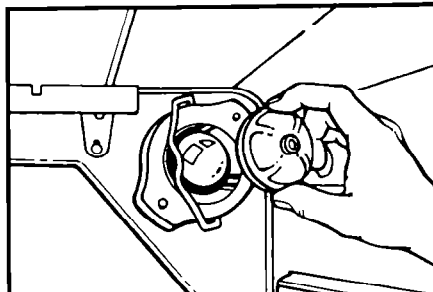
## The Lower Oven Light

The lower oven light will turn on and off automatically when you open and close the lower oven door.

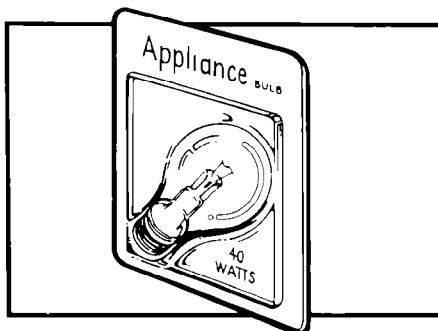
### To Replace:



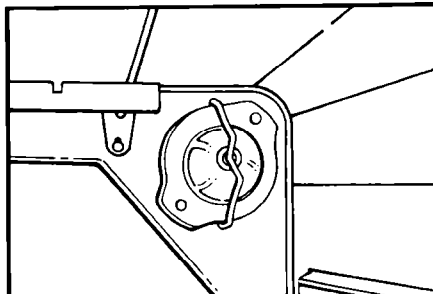
1. **WARNING:** To avoid possible shock hazard, turn off the electric power at the main power supply.



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



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



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

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

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

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

## 1. Before calling for assistance...

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

### **If nothing operates:**

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

### **If the oven will not operate:**

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

### **If surface elements will not operate:**

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

### **If surface element knob(s) will not turn:**

- Did you push in before trying to turn?

### **If the Self-Cleaning cycle will not operate:**

- Are the Oven Selector and Oven Temperature Control set on CLEAN?
- Does the clock show the right time of day?
- Is Stop Time set ahead to the time you want the Self-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?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See "Adjusting the Oven Temperature Control," page 10.
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

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

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

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

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

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



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

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

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR	OR	ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS
WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE		WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE
SERVICE COMPANIES		SERVICE COMPANIES
XYZ SERVICE CO 123 Maple ..... 999-9999		XYZ SERVICE CO 123 Maple ..... 999-9999

OR

WASHING MACHINES, DRYERS  
& IRONERS - SERVICING

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

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

## 5. If you need FSP® replacement parts\*...

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

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

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

# WHIRLPOOL® MICROWAVE OVEN/ RANGE PRODUCT WARRANTY

ME001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<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.



Part No. 312903

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Refrigerators, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers

