



HOW TO MAKE A HOME RUN.™

Use And Care

G U I D E

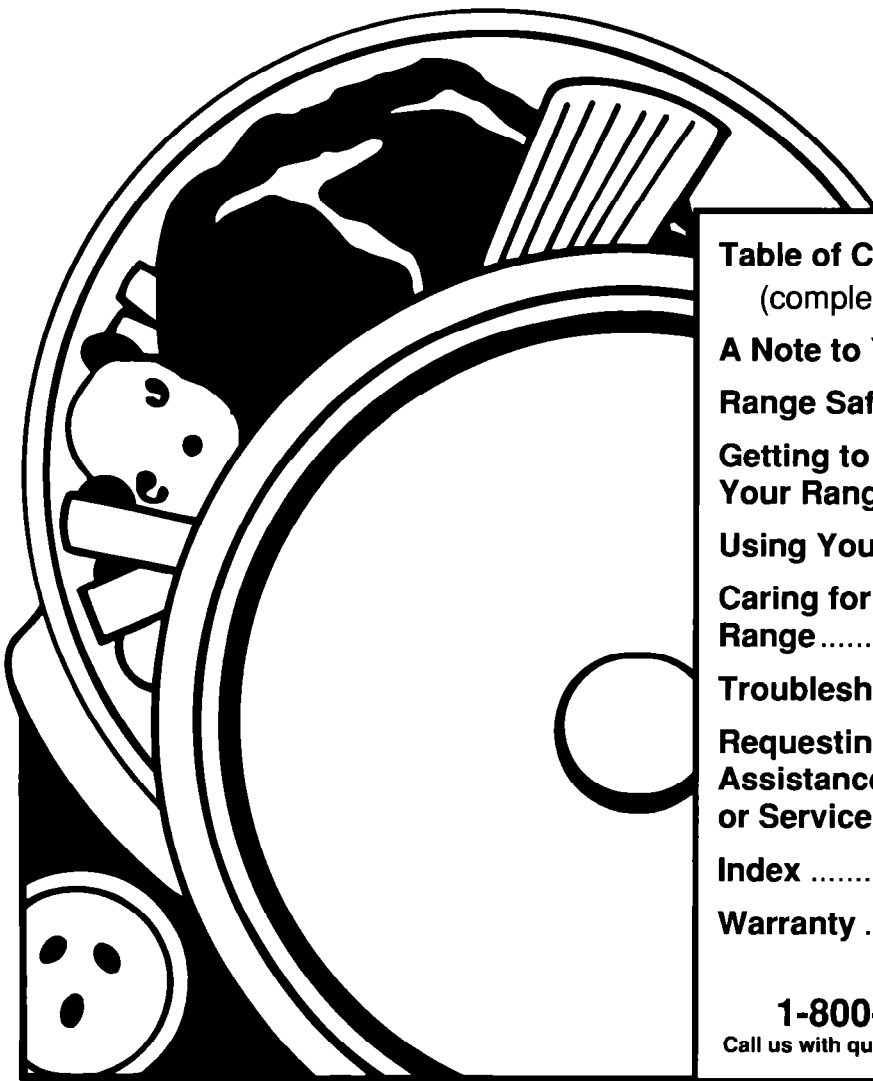


Table of Contents (complete)	2
A Note to You	3
Range Safety	4
Getting to Know Your Range	7
Using Your Range	8
Caring for Your Range	23
Troubleshooting	29
Requesting Assistance or Service	31
Index	35
Warranty	36

1-800-253-1301
Call us with questions or comments.

STANDARD-CLEANING ELECTRIC RANGE

PART NO. 3189078 Rev. A

4/95 **MODEL RF315PXD**

Table of Contents

A Note to You	3	Broiling tips	20
Range Safety	4	Energy saving tips	20
Getting to Know Your Range	7	The oven vent	21
Using Your Range	8	The storage drawer	21
Using the surface units	8	The anti-tip bracket	22
Positioning racks and pans	10	Optional door panel pac	22
For best air circulation	10	Caring for Your Range	23
Using aluminum foil for baking	11	Surface units and reflector bowls	23
The electronic oven control	12	Lift-up cooktop	25
Setting the clock	13	Removing the oven door	25
Using the electronic Minute Timer	13	Cleaning chart	26
Starting a function	15	The oven light	28
Canceling a function	15	Troubleshooting	29
Baking/roasting	15	Requesting Assistance or Service	31
Adjusting the oven temperature control	17	Index	35
Broiling	18	Warranty	36

A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

**Our Consumer Assistance Center
number is toll-free 24 hours a day.**

1-800-253-1301

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠WARNING

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

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:

General

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



- **WARNING:** To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 22.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- 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 operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements could be hot even though they are dark in color. Areas near surface units 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 units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and

window, could also become hot enough to cause burns.

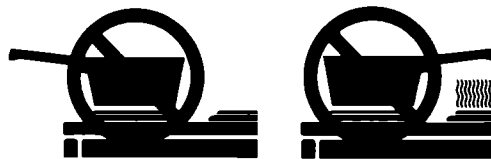


- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could 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 could result in a risk of electric shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. 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.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

continued on next page

RANGE SAFETY

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range 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.

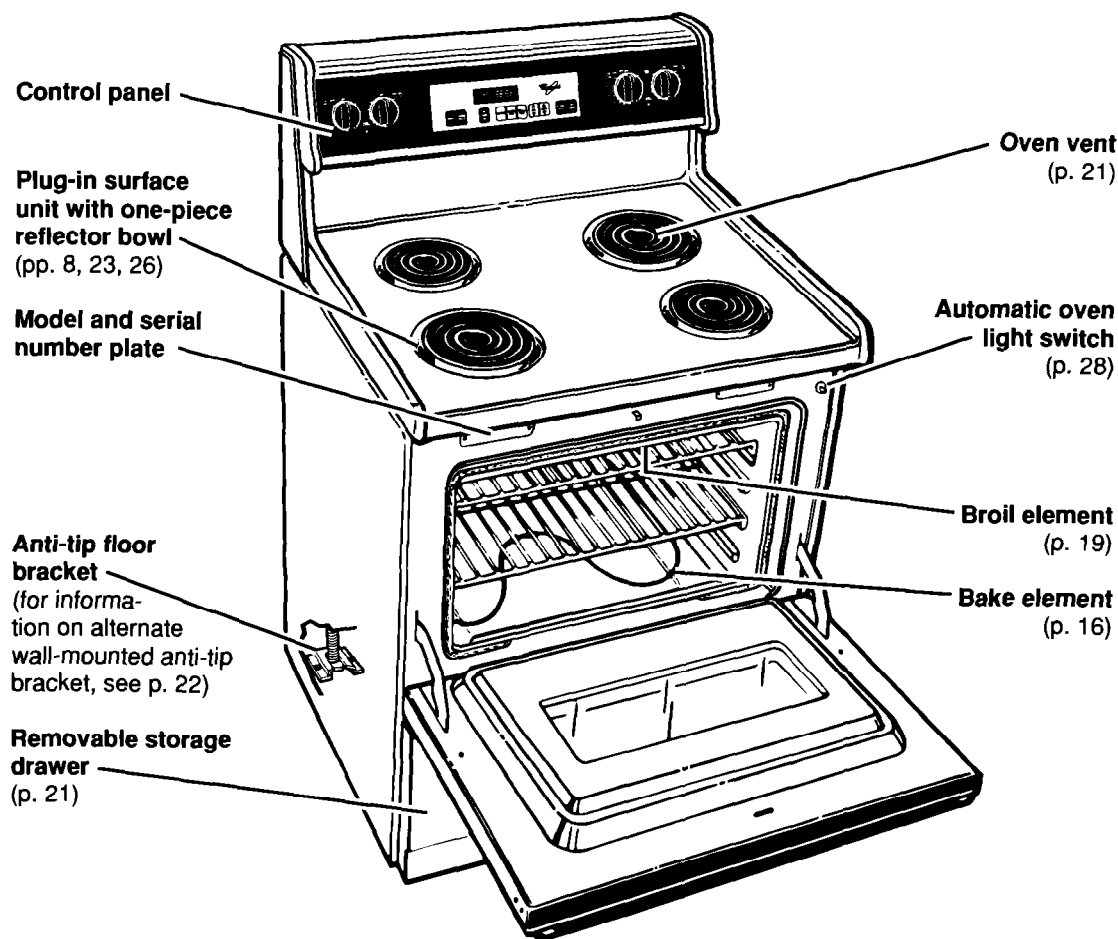
Care and cleaning

- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat 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 repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

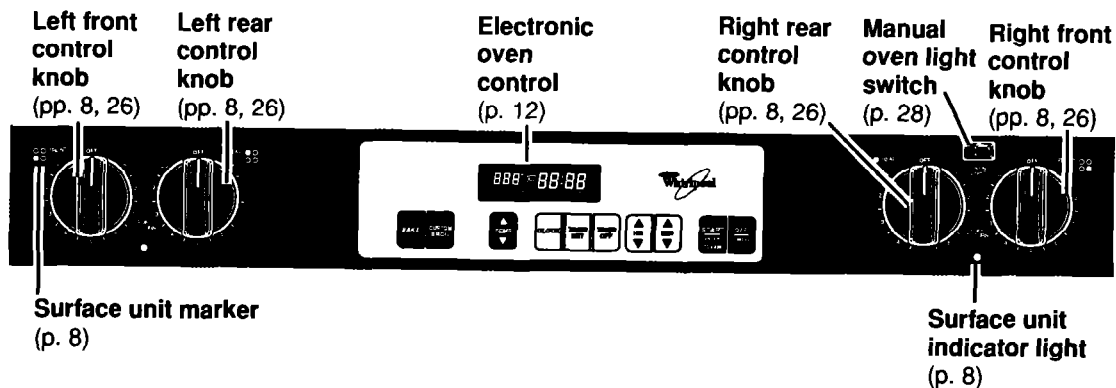
– SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.



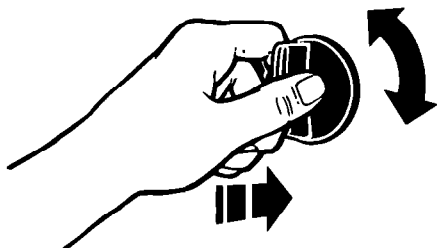
Control panel



Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

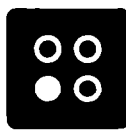
Using the surface units



Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

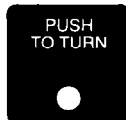
Surface unit markers

The solid dot in the Surface Unit Marker shows which surface unit is turned on by that knob.



Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.



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

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none"> To start foods cooking. To bring liquids to a boil.
6-8	<ul style="list-style-type: none"> To hold a rapid boil. To fry chicken or pancakes.
5	<ul style="list-style-type: none"> For gravy, pudding, and icing. To cook large amounts of vegetables.
2-4	<ul style="list-style-type: none"> To keep food cooking after starting it on a higher setting.
LO	<ul style="list-style-type: none"> To keep food warm until ready to serve.

⚠ WARNING

Fire Hazard

Be sure all control knobs are turned to OFF and all indicator lights are OFF when you are not cooking.

A fire could start or someone could be burned if a surface unit is accidentally left ON.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.



- **NOTE: For best results and greater energy efficiency,** use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.

USING YOUR RANGE

- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

NOTES:

- **If a surface unit** stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring, and surrounding areas. To prevent damage, use correct utensils, start cooking on HI, and turn control down to continue cooking.
- **Do not leave** an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.



- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.
- **Refer** to your canner manual for specific instructions.

Optional canning kit

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 (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company.

USING YOUR RANGE

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

To change rack position, lift rack at front and pull out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 19.

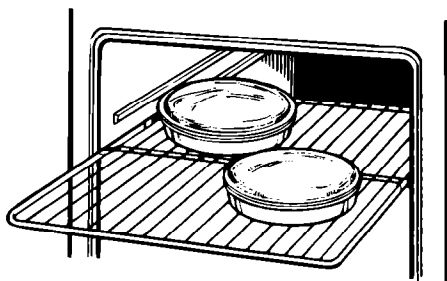
⚠ WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

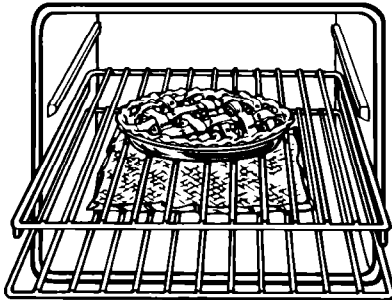
Two pans

Place in opposite corners of the oven rack.

Three or four pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

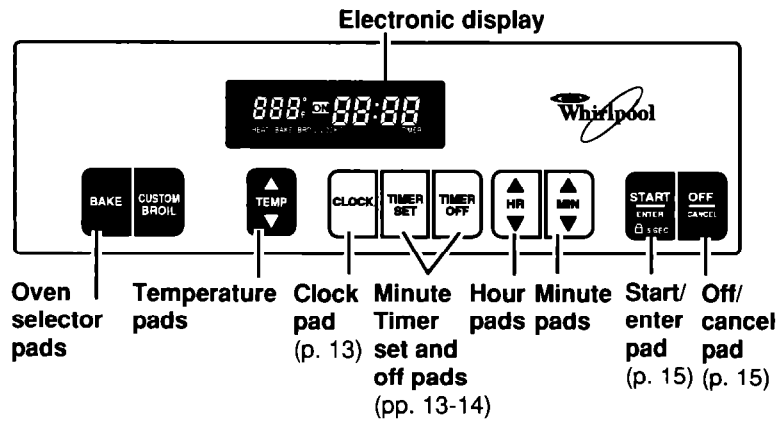
⚠ WARNING

Fire Hazard

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in fire or electrical shock hazard and damage to the elements.

The electronic oven control



Display/clock

- **When you first plug in the range,** everything on the display will light up for 1-2 seconds, then a time of day and “PF” will appear on the temperature display. If, after you set the clock (page 13), “PF” again appears on the display, your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings, and what command pads have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
 - **For settings from 1-59 minutes,** the display will count down each second.
 - **For settings 1 hour or over,** the display will count down each minute.

Command pads

The command pads tell the oven what to do and in what order. A few examples:

- **Clock** tells the oven you are going to set the clock.



- **Off/Cancel** tells the oven to turn off.



Each command pad (except Off/Cancel and Start/Enter) has its own Indicator Light. The Indicator Light comes on when you press the command pad.

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **Control lock** is only available when oven is not in use or control has not been set.
- **Set** control lock when cleaning the control panel to prevent oven from accidentally turning on.

To lock or deactivate the control panel:

Push and hold the Start/Enter pad for 5 seconds. A single tone will sound and “Loc” will appear on the temperature display.



To unlock the control panel:

Push and hold the Start/Enter pad for 5 seconds. A single tone will sound and “Loc” will disappear from the temperature display.



Setting the clock

1. Press Clock pad.

PRESS



YOU SEE



2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE



(example for 5:30)

3. Start clock.

PRESS



YOU SEE



Using the electronic Minute Timer

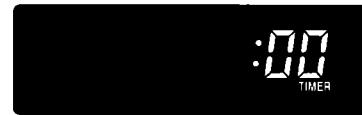
The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours, 59 minutes. The Minute Timer will display minutes and seconds for settings under one hour. You will hear four 2-second tones when the set time is up.

1. Press Timer Set pad.

PRESS



YOU SEE



2. Set time.

Press the "up" (▲) or "down" (▼) pad(s) until the correct time shows on the display.

PRESS



YOU SEE



(example for ten minutes)

continued on next page

USING YOUR RANGE

3. Start Minute Timer.

The Minute Timer will begin counting down immediately after the timer is started.

PRESS



YOU SEE



(display counts down)

When the time is up:

You will hear four 2-second tones, then four 1-second reminder tones every minute until you press one of the two Timer pads.

YOU SEE



NOTE: To display the time of day while the Minute Timer is counting down, press the Clock pad.

4. Turn off Minute Timer.

PRESS



YOU SEE



(time of day)

To cancel the Minute Timer:

Press Timer Off pad.

PRESS



YOU SEE



(time of day)

Starting a function

After programming a function, you must press the Start/Enter pad to start the function.



Canceling a function

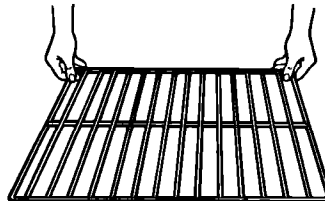
The Off/Cancel pad will cancel any function except for the Clock and Timer Set functions. When you press the Off/Cancel pad, the display will show the time of day or, if Minute Timer is also being used, the time remaining.



Baking/roasting

1. Position racks.

For more information, see "Positioning racks and pans" on page 10.



2. Choose baking/roasting setting.

PRESS



YOU SEE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display.

PRESS



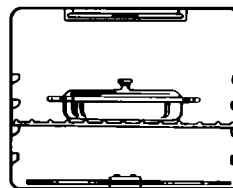
YOU SEE



(example for Bake at 375°F)

4. When roasting or cooking casseroles, put food in oven.

You do not have to preheat the oven when roasting or cooking casseroles.



continued on next page

USING YOUR RANGE

5. Press Start/Enter pad.

A preheating time will count down on the display. The oven control automatically sets preheating times depending on the oven temperature you select:

- For 320°F and less, the preheating time is 6 minutes.
- For 325°F-375°F, the preheating time is 8 minutes.
- For above 380°F, the preheating time is 10 minutes.

The oven is preheated when you hear a 1-second tone and "PrE" on the display changes to the set temperature.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. However, you must press the Start/Enter pad again.

PRESS



YOU SEE



(example for set temperature of 350°F)

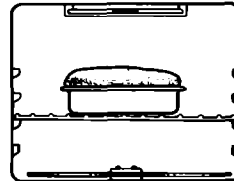
YOU SEE



6. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



7. After cooking, turn off oven.

PRESS



YOU SEE



(time of day)

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold Bake pad for 5 seconds.

The display will show the current offset temperature, for example "0", if you have not previously adjusted the temperature.

PRESS



YOU SEE



(factory setting of "0")

2. Set new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE



(example when making oven 10°F cooler)

3. Enter the adjustment.

PRESS



YOU SEE



(time of day)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more done	+10
Moderately more done	+20
Much more done	+30
A little less done	-10
Moderately less done	-20
Much less done	-30

USING YOUR RANGE

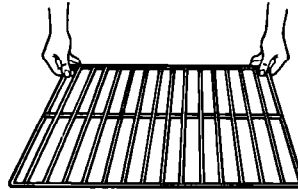
Broiling

NOTES:

- **Preheating** is not necessary when broiling.
- **Leave** the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

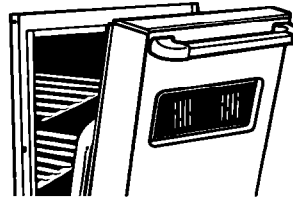
See "Broiling rack position chart" on page 19.



2. Put food on broiler pan and place in center of oven rack.

3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



4. Press Custom Broil pad.

PRESS



YOU SEE



5. Start oven.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. To change the setting, see "To custom broil at a lower temperature" on page 19. After changing the setting, you must press the Start/Enter pad again.

PRESS



YOU SEE



6. When broiling is done, turn off oven.

PRESS



YOU SEE



(time of day)

USING YOUR RANGE

To custom broil at a lower temperature:

- If food is cooking too fast, press the Custom Broil pad and press the ▼ Temp pad until "325°F" shows on the small display. Press the Start/Enter pad.

PRESS



YOU SEE



(example shows Broil at 325°F)

- If you want food to broil slower from the start, press the Custom Broil pad and press the ▼ Temp pad so a temperature between 170°F and 500°F (77°C and 260°C) shows on the small display. Press the Start/Enter pad.

Lower temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

PRESS



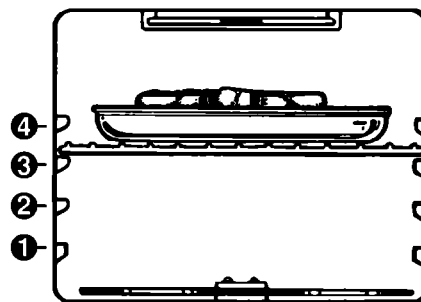
YOU SEE



(example shows Broil at 400°F)

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, 1/2" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



USING YOUR RANGE

Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

⚠WARNING

Fire Hazard

- Place food about 3" or more from the broil element.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

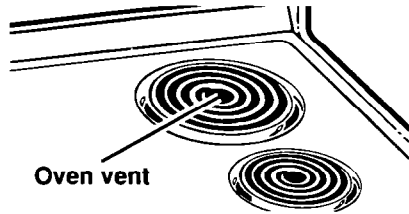
Failure to follow the above could result in fire, burns, or other personal injury.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.
- **Keep** reflector bowls clean for best heat reflection.

The oven vent



Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.

⚠ WARNING

Fire Hazard

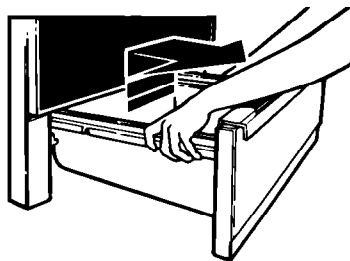
- If you leave a utensil on the right rear surface unit, use pot holders when moving it.
- Keep flammable materials away from oven vent.

Failure to follow the above could result in fire or burns.

The storage drawer

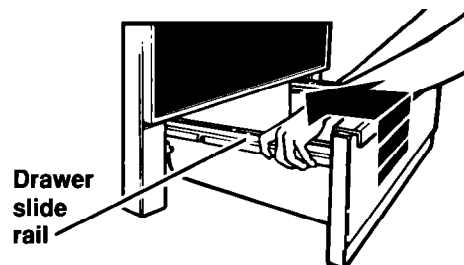
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

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.

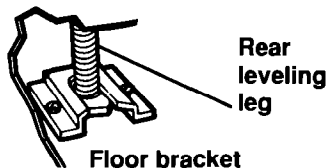
The anti-tip bracket

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

	<p style="text-align: center;">⚠ WARNING</p> <p style="text-align: center;">Personal Injury Hazard</p> <ul style="list-style-type: none">• To reduce risk of range tipping over, secure range with a properly installed anti-tip bracket supplied with range or an optional floor-mounted anti-tip bracket kit.• If range is moved for cleaning or service, check that anti-tip bracket is engaged before using range. <p>Failure to follow the above precautions could result in personal injury.</p>
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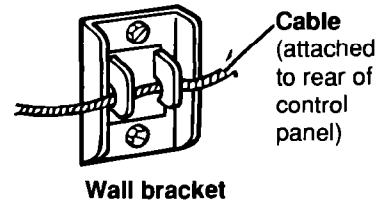
To verify the anti-tip bracket is engaged (if you have a floor bracket):

- Remove the storage drawer. (See page 21.)



- **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.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- **Make sure** the cable on the back of the range is secured by the two hooks on the bracket.
- **Cable** must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- **See** Installation Instructions for further details.

Optional door panel pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits from your Whirlpool Dealer. The kits include easy installation instructions.

- **White** (Kit No. 814324)
- **Almond** (Kit No. 814325)

Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

⚠ WARNING

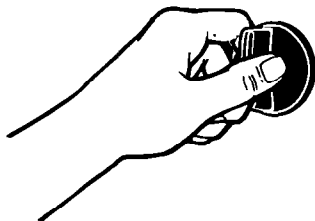
Electrical Shock Hazard

Make sure all controls are OFF and the range is cool before cleaning.

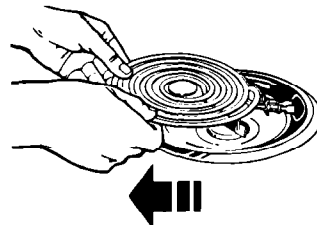
Failure to do so could result in electrical shock or burns.

Surface units and reflector bowls

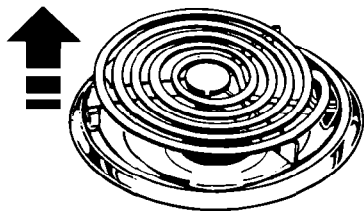
Removing



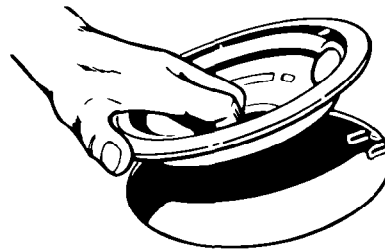
1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.



3. **Pull** the surface unit straight away from the receptacle.



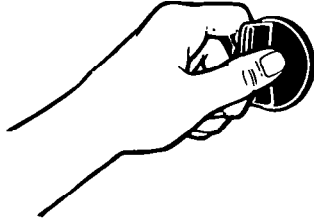
2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.



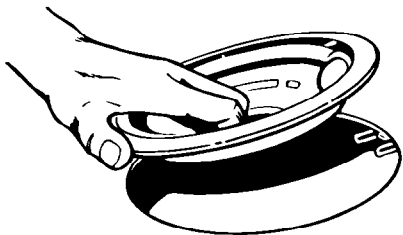
4. **Lift out** the reflector bowl. See "Cleaning chart" on page 26 for cleaning instructions.

CARING FOR YOUR RANGE

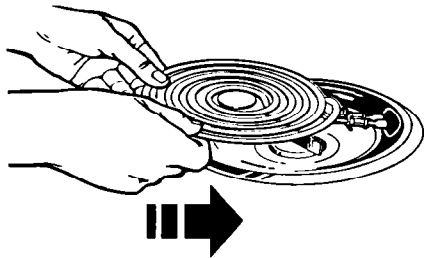
Replacing



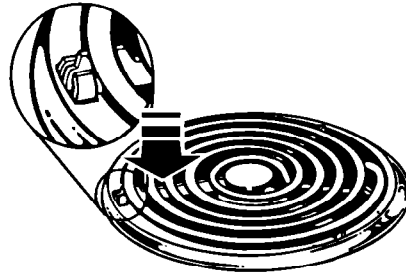
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



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



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

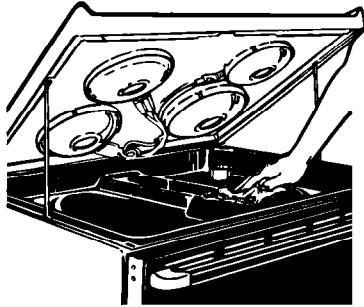


4. **When terminal is pushed into the receptacle as far as it will go, push down** the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

NOTE: Reflector bowls reflect heat back to the utensils on the surface units. 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 your utensils may not be flat enough, or some may be too large for the surface unit. 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.

Lift-up cooktop



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

⚠WARNING

Personal Injury 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.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

Removing the oven door

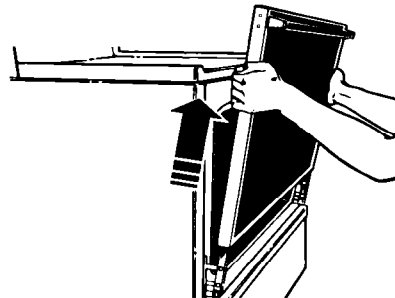
Removing the oven door will help make it easier to clean the oven.

⚠WARNING

Electrical Shock Hazard

Make sure all controls are OFF and the oven is cool before removing oven door.

Failure to do so could result in electrical shock or burns.



1. **Open** the door to the first stop position.

2. **Hold** the door at both sides and **lift it at the same angle it is in.**

3. **To replace, fit** the bottom corners of the door over the ends of the hinges. **Push** the door down evenly. The door will close only when it is on the hinges correctly.

CARING FOR YOUR RANGE

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 12.)</p>
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
Surface units	No cleaning required	<ul style="list-style-type: none"> • Spatters or spills will burn off. • Do not immerse in water.
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water	<ul style="list-style-type: none"> • Wipe off excess spills. • Wash, rinse, and dry thoroughly.
Chrome reflector bowls (Q series)	Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Wash, rinse, and dry well. • Clean frequently. • Do not use abrasive or harsh cleansers.

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly.
Oven racks	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly.
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Sponge and warm, soapy water Soapy steel-wool pad for heavily soiled areas OR Commercial oven cleaner for heavily soiled areas Heavy-duty aluminum foil or shallow pan used while cooking	<ul style="list-style-type: none"> • Remove door for easier access. (See page 25.) • Wash, wipe with clean water, and dry well. • Rinse well with water. • Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Wipe well with clear water. • Use in well ventilated room. • Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat, or exterior surfaces of the range. Damage will occur. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. <p>NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking/roasting results could occur.</p>

The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, press the Oven Light Switch on the control panel.

⚠WARNING

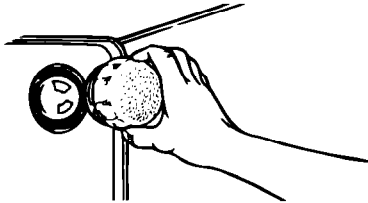
Electrical Shock Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because the bulb cover is made of glass, be careful not to drop it.

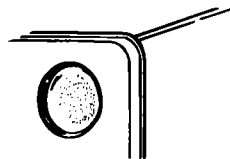
Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

To replace the oven light:

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

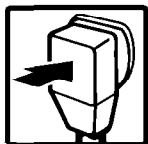


4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 31.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage?
(See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	<ul style="list-style-type: none"> You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.
The surface units will not operate	<ul style="list-style-type: none"> You have blown a household fuse or tripped a circuit breaker. The surface units are not plugged in all the way. (See "Replacing" on page 24.) You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	<ul style="list-style-type: none"> You are not pushing in before turning.

continued on next page

TROUBLESHOOTING

PROBLEM	CAUSE
Cooking results are not what you expected	<ul style="list-style-type: none"> • The range is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See “Adjusting the oven temperature control” on page 17 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.
The display is showing “PF”	<ul style="list-style-type: none"> • There has been a power failure. Reset the clock. (See page 13.)
“F” followed by a number shows on the display	<ul style="list-style-type: none"> • The electronic control or temperature sensor has failed. Call for service. (See Step 2 on page 31.)

If none of these items was causing your problem, see “Requesting Assistance or Service” on page 31.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 29-30. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance



Center telephone number.
Dial toll-free from anywhere
in the U.S.A.:

1-800-253-1301

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. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool 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 Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:



• APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

• WASHING MACHINES &
DRYERS, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

3. 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 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (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, and Whirlpool have failed to resolve your problem.

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

- MACAP will in turn inform us of your action.

*When asking for help or service:

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

Index

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

<u>TOPIC</u>	<u>PAGE</u>	<u>TOPIC</u>	<u>PAGE</u>
ANTI-TIP BRACKET	22	ENERGY SAVING TIPS	20
ASSISTANCE	31	FEATURES	7
BAKING		LIFT-UP COOKTOP	25
Aluminum foil	11	LIGHT	28
Pans	10	MODEL AND SERIAL NUMBER	3
Racks	10	OPTIONAL DOOR PANEL PAC	22
Setting cycle	15	OVEN DOOR (REMOVAL)	25
BROILING		OVEN TEMPERATURE	
Broil stop position	18	Adjusting	17
Broiling rack position chart	19	Setting	15, 18
Grid	20	OVEN VENT	21
Pan	18, 20	PANS	8-9
Setting cycle	18	PARTS	7
Tips	20	RACKS	10
CANNING KIT	9	ROASTING	
CLEANING		Pans	10
Broiler pan and grid	27	Racks	10
Control knobs	26	Setting cycle	15
Control panel	26	SAFETY	4-6
Exterior surfaces	26	SERVICE	31
Oven cavity	27	STORAGE DRAWER	
Oven door glass	27	Removing	21
Oven racks	27	Replacing	21
Reflector bowls	26	SURFACE UNITS	
Surface units	26	Coil elements	8, 23, 26
Under the cooktop	25	Control knobs	8, 26
CONTROL KNOBS	8, 26	Control setting guide	8
CONTROL PANEL		Reflector bowls	23, 26
Canceling	15	Surface unit indicator lights	8
Clock	13	Surface unit markers	8
Command pads	12	TROUBLESHOOTING	29
Display	12	WARRANTY	36
Minute Timer	13		
Starting	15		
COOKTOP			
Cleaning	23, 26		
Using	8-9		
COOKWARE			
Canning	9		
Tips	8		

WHIRLPOOL® Electric Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. <p>B. Repairs when your range is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	
<small>2/95</small>	

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

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

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.



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50% recovered materials