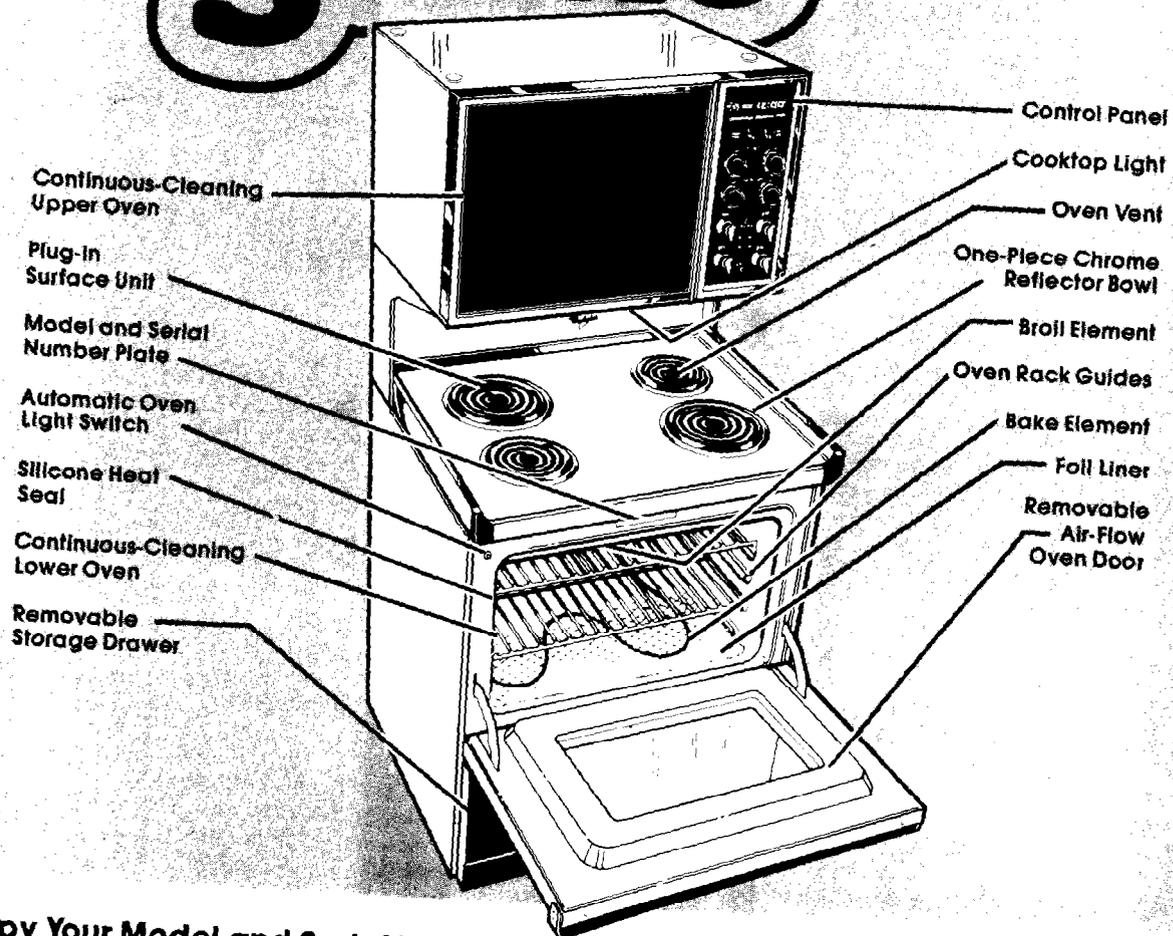


Whirlpool 30-INCH FREE-STANDING EYE-LEVEL
ELECTRIC RANGE
Model RE953PXK

use & care guide



Copy Your Model and Serial Numbers Here

If you need service, or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from the plate just behind the oven door).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place.

_____ Model Number

_____ Serial Number

_____ Purchase Date

_____ Service Company and Phone Number

See the "Cooking Guide" for important safety information.

Your responsibilities...

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

Installation

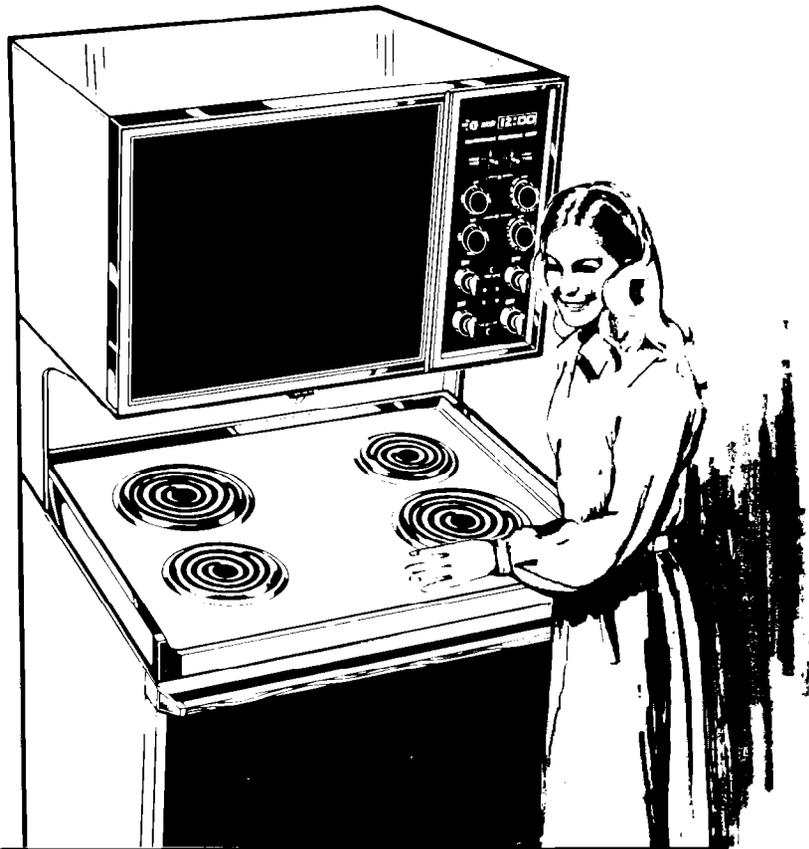
You must be sure your range is...

- installed and leveled on a floor that will hold the weight;
- installed in a well-ventilated area protected from the weather;
- properly connected to the correct electric supply and grounding. (See "Installation Instructions.")

Proper use

You must be sure your range is...

- used only for jobs expected of home ranges;
- used only by people who can operate it properly;
- properly maintained.



Contents

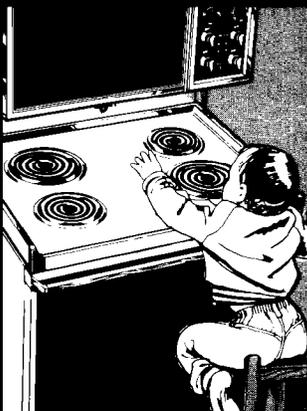
Responsibilities	2	The Accessory Canning Kit	9
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Safety



DO NOT allow children to use or play with the range.

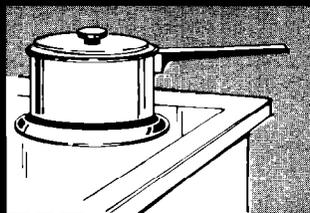
DO NOT leave children unattended near the range.



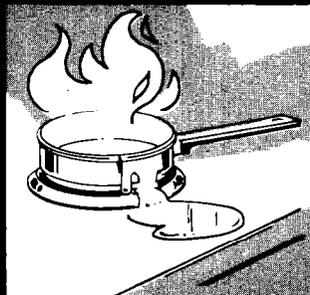
DO NOT store things children might want above the range.



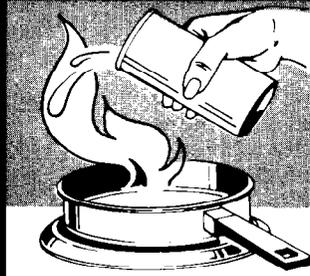
Red surface units and oven heating elements are very hot, but dark units or elements can still be hot enough to burn severely.



Keep pan handles turned in, but not over another surface unit.



Make sure surface units are off when you are finished, and when you aren't watching.



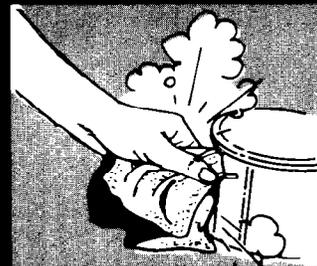
DO NOT use water on grease fires.



DO NOT line reflector bowls with foil. Shock or fire hazard can result.



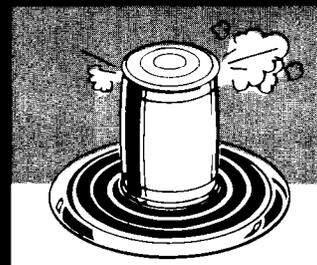
DO NOT use a towel or other bulky cloth as a pot holder.



DO NOT use a wet pot holder. Steam burns can result.



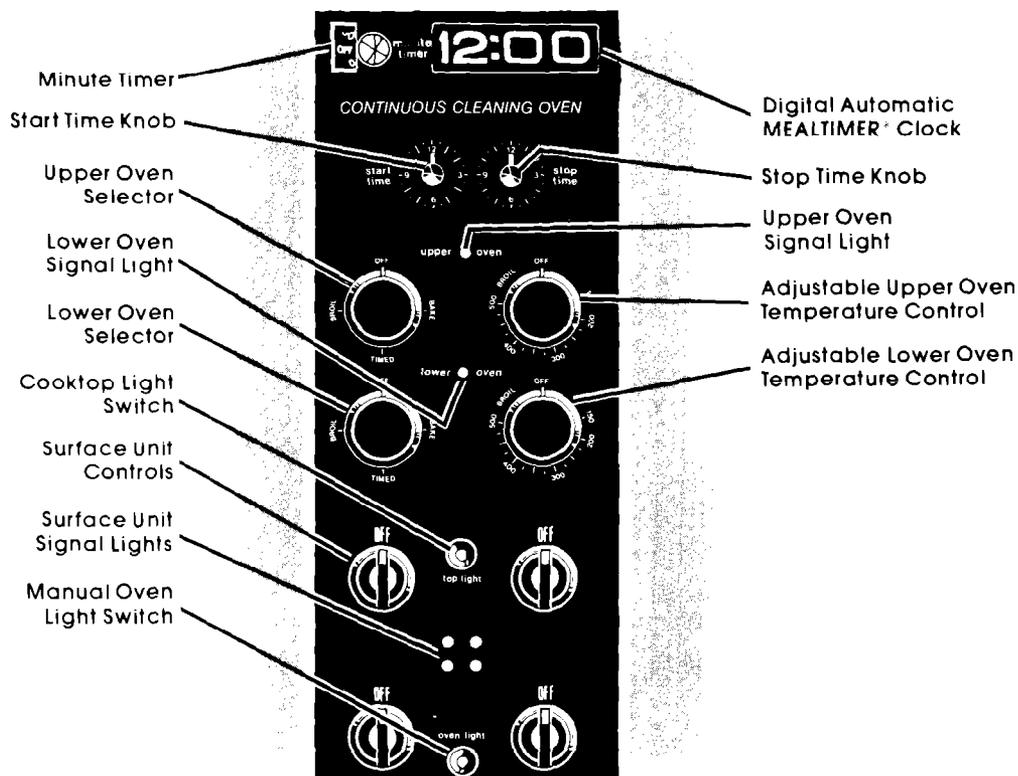
DO NOT wear loose or hanging garments when using the range.



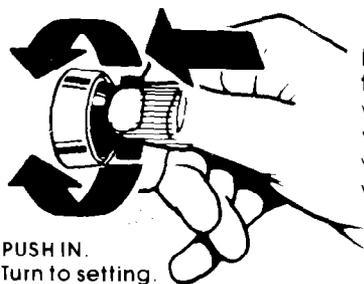
DO NOT heat unopened containers. They can explode.

Remove the Consumer Buy Guide label before using your range.

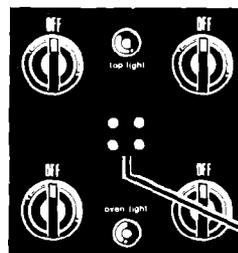
Using your range



SURFACE UNIT CONTROLS



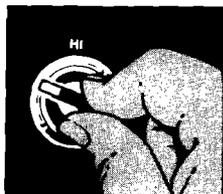
Control knobs must be pushed in before turning. Turn either way until the setting you want shows in the window. Set them anywhere from HI to OFF.



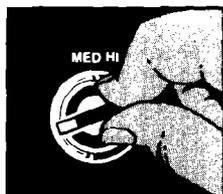
One of the signal lights will glow to remind you which surface unit is on. Be sure all signal lights are off when you are not cooking.

Signal lights match location of surface units on cooktop.

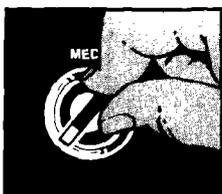
Until you get used to the settings, use the following as a guide.



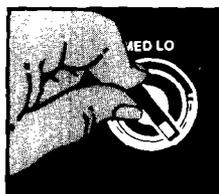
Use HI to start foods cooking or to bring liquids to a boil. **Surface unit will not turn red if good contact is made with bottom of pan.**



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



Use MED for gravy, puddings and icings, or to cook large amounts of vegetables.



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



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

See "The Accessory Canning Kit" (page 9) and your "Cooking Guide" for important utensil information.

SETTING THE CLOCK

Push in and turn the Minute Timer Knob to set the Clock.



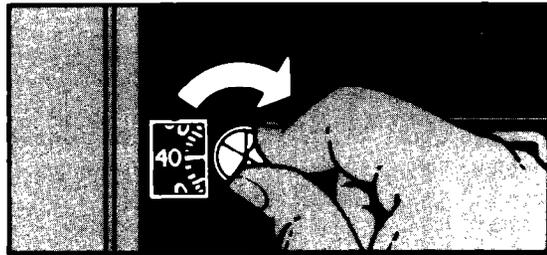
1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.



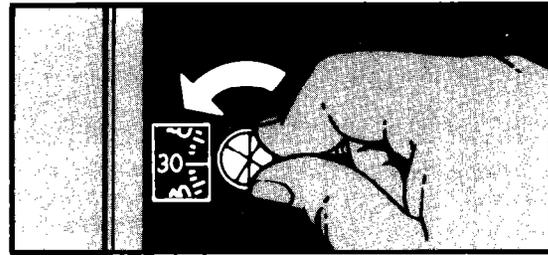
2. Let the Minute Timer Knob pop out. Turn counterclockwise until the Minute Timer dial shows OFF. The clock setting will change if you push in when turning.

USING THE MINUTE TIMER

DO NOT PUSH IN THE KNOB when setting the Minute Timer.



1. Without pushing it in, turn the Minute Timer Knob until the hand passes the setting you want.



2. Without pushing in, turn the knob back so the setting you want shows in the window.
3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF without pushing in the knob.

PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.

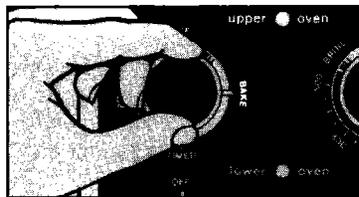
THE OVEN CONTROLS

Both ovens are controlled by two knobs: an Oven Selector and an Oven Temperature Control. Both knobs for either oven must be on a setting for that oven to heat.

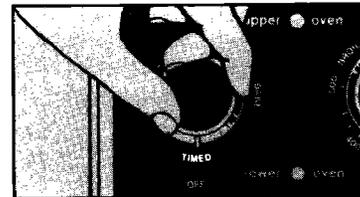
THE OVEN SELECTORS



With an Oven Selector on BROIL, only the top element heats. (Broiling, pg. 7).



With an Oven Selector on BAKE, the bottom element does most of the work. The top element heats, but does not turn red. (Baking, pg. 6).



With an Oven Selector on TIMED, the MEALTIMER[®] Clock can be used to turn that oven on and off automatically. (MEALTIMER Clock, pg. 8).

THE OVEN TEMPERATURE CONTROLS

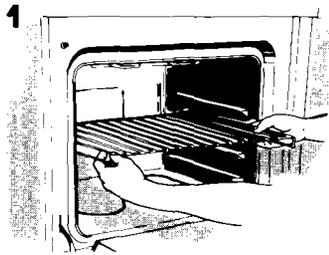
Use an Oven Temperature Control to set baking or roasting temperature when that Oven Selector is on BAKE or TIMED.

When both the Oven Selector and Temperature Control are on BROIL, the broil element heats all the time. The

Oven Temperature Control can be set on a temperature for slower broiling (see Broiling, page 7).

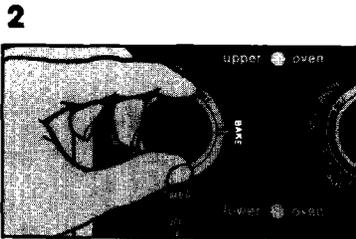
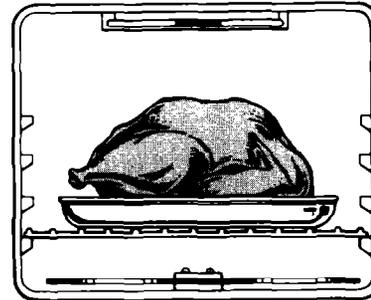
· Tmk

BAKING OR ROASTING IN EITHER OVEN



Lift rack at front and pull out.

Put the rack(s) where you want them before turning on the oven. Rack(s) should be placed so food can 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 pans. For more information, see the "Cooking Guide."



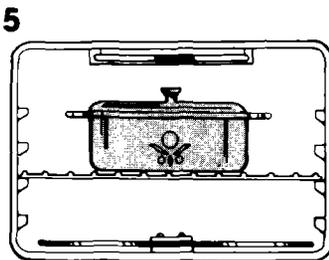
Set the Oven Selector on BAKE.



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



Let the oven preheat until the Signal Light goes off.



Put food in the oven. Oven rack, walls and door will be hot.

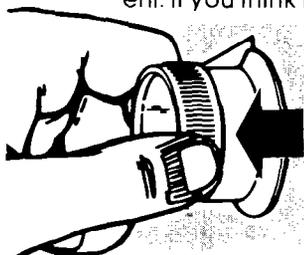
During baking, the elements will turn on and off to help keep the oven temperature at the setting. The Signal Light will turn on and off with the elements. The top element helps heat during baking, but does not turn red.



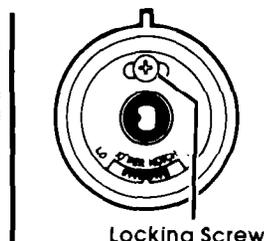
When baking is done, turn both knobs to OFF.

ADJUSTING THE OVEN TEMPERATURE CONTROL

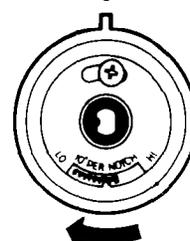
Does your new oven seem to be hotter or colder than your old oven at the same settings? The temperature setting in your old oven may have changed gradually over the years. The accurate setting of your new oven can seem different. If you think the oven temperature needs adjusting, follow these steps:



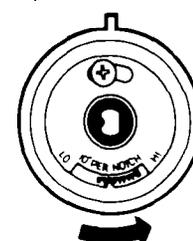
1. Pull the Oven Temperature Control straight off.



2. Loosen the locking screw; NOTICE position of notches.



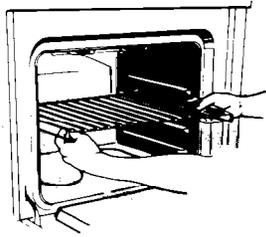
3. To lower the temperature, move black part of knob closer to LO. Each notch equals about 10°F (5°C).



4. To raise the temperature, move black part of knob closer to HI. Each notch equals about 10°F (5°C).

Tighten the locking screw. Replace the knob.

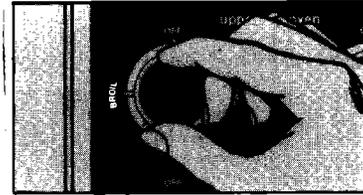
BROILING IN EITHER OVEN



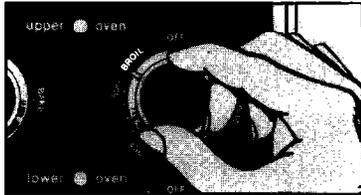
1. Place the rack where you want it for broiling.



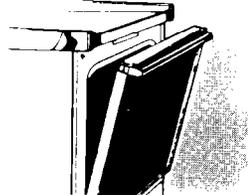
2. Put the broiler pan and food on the rack.



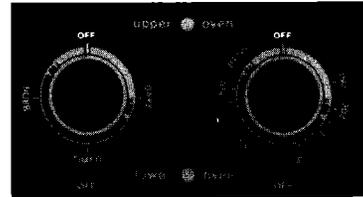
3. Set the Oven Selector on BROIL.



4. Set the Oven Temperature Control on BROIL (or on a lower temperature for slower broiling).



5. During broiling, the oven door must be partly open. A built-in stop will hold it there.

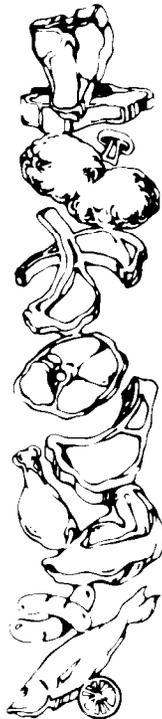


6. When broiling is done, turn both knobs to OFF.

For slower broiling, set the Oven Temperature Control on a temperature instead of BROIL. The broil element will then turn on and off instead of staying on. The lower the temperature setting, the slower the broiling.

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

Suggested oven-rack positions and broiling times

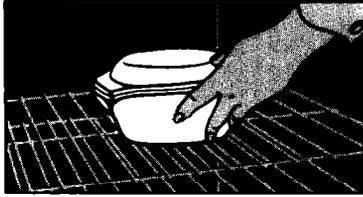


Food	Description	inches (cm) from top of food to Broil Element	Approximate Minutes – Temperature set to BROIL	
			1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1½" (4 cm)	4"-5"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

USING THE AUTOMATIC MEALTIMER* CLOCK

The Automatic MEALTIMER Clock is designed to turn **either oven** on and off at times you set...even when you are not around.

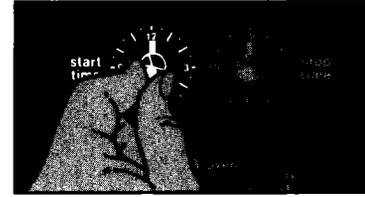
To start and stop baking automatically:



1. Put the oven rack(s) where you want them and place the food in the oven.



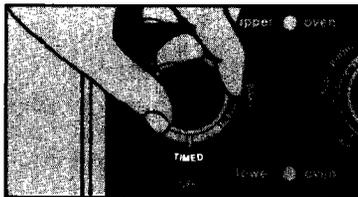
2. Make sure the clock is set to the right time of day.



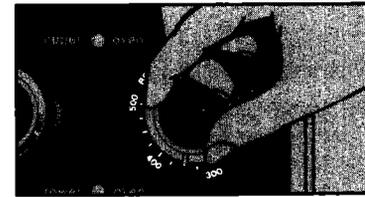
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



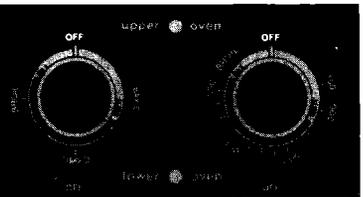
4. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.



5. Set the Oven Selector on **TIMED**.



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



7. After baking is done, turn both knobs to **OFF**.

8. To stop the oven before the preset time, turn both knobs to **OFF**.

To stop baking automatically:

1. Put the oven rack(s) where you want them and place the food in the oven.
2. Make sure the clock is set to the right time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Selector on **TIMED**.
5. Set the Oven Temperature Control on the baking temperature you want.
6. After baking is done, turn both knobs to **OFF**.
7. To stop the oven before the preset time, turn both knobs to **OFF**.

SPECIAL CAUTION:

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.

Smoked or frozen meats may be used; so can vegetables, fruits and casserole-type foods. Vegetables can be cooked in

a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

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 unit. You can cook on the unit, or keep food warm on it while the oven is on. **Plastic utensils left over the vent can melt. Do not block the vent.** Poor baking can result.



THE OPTIONAL ROTISSERIE

If you would like a rotisserie for your lower oven, you can order a kit (Part No. 261880) from your dealer. The kit includes easy installation instructions.

ACCESSORY CANNING KIT (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

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

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

SEE THE "COOKING GUIDE" FOR IMPORTANT CANNING INFORMATION

The lights

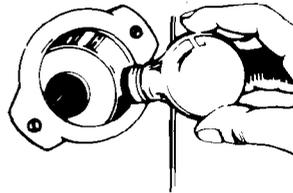
THE OVEN LIGHTS

Both oven lights will come on when you open the lower door. Both will come on when you push the **Oven Light** switch on the control panel. Close the lower oven door or push the switch again to shut them off.

To replace the light bulb:



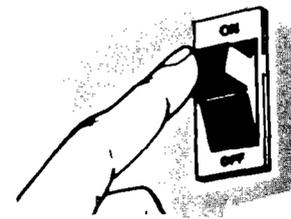
1. Turn off the electric power at the main power supply.



2. Remove the light bulb from its socket.



3. Replace the bulb with a 40-watt **appliance** bulb available wherever light bulbs are sold.

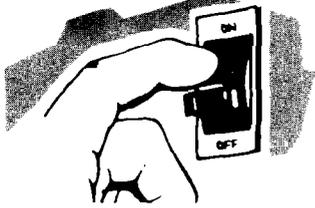


4. Turn electric power back on at main power supply.

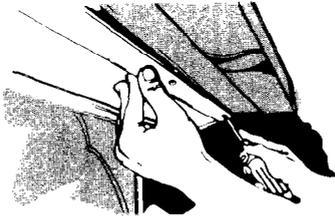
THE COOKTOP LIGHT

To turn on the fluorescent light under the upper oven, push the button on the control panel marked **TOP LIGHT**. Hold it in for a second before letting it go. Push it again to shut off the light.

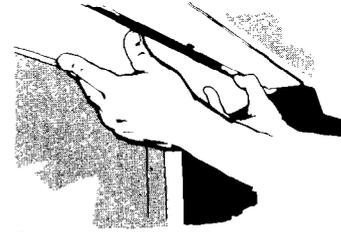
To replace the light tube:



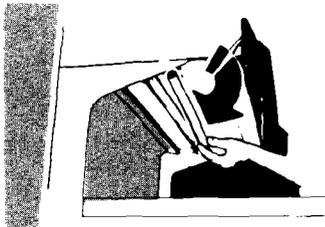
1. Turn off the electric power at main power supply.



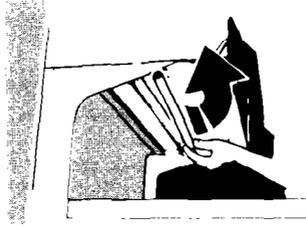
2. Remove the 3 screws and front metal trim that supports the light cover. **The glass is heavy. Hold it securely.**



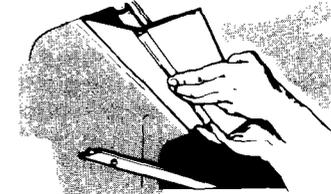
3. **With both hands,** lower the front of the cover a little and pull it straight toward you.



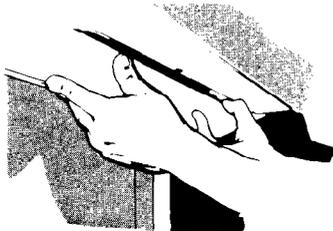
4. Turn top of fluorescent tube toward you until it comes out of the receptacles at both ends.



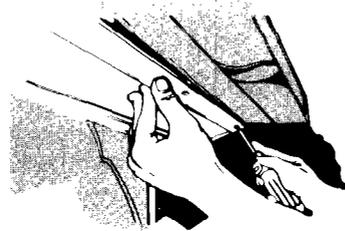
5. Replace with a 20-watt cool-white fluorescent tube.



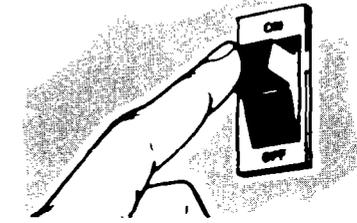
6. **With both hands,** carefully fit the glass cover into the metal support trim at the back.



7. Slide the cover back far enough for the front to fit behind the spring tabs at the ends.



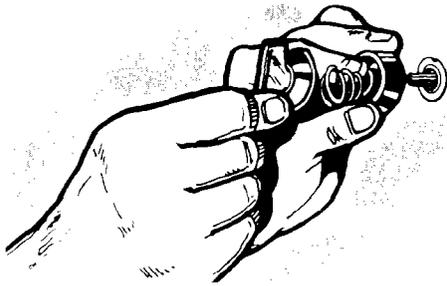
8. Replace the front support trim and the 3 screws.



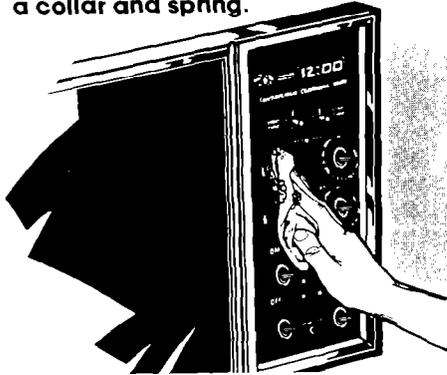
9. Turn electric power back on at main power supply.

Cleaning and caring for your range

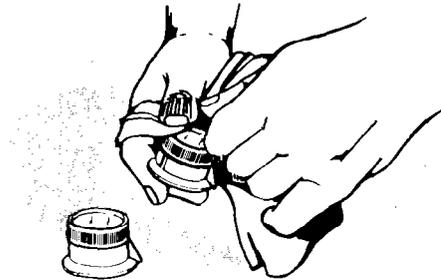
CONTROL PANEL AND KNOBS



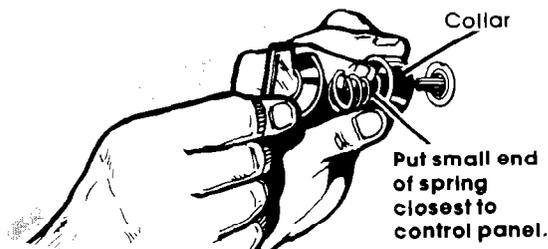
1. First make sure lower oven and surface unit control knobs are set on OFF. All knobs pull straight off. Surface unit knobs have a collar and spring.



2. Use warm soapy water and a soft cloth to wipe the panel. Rinse and wipe dry.



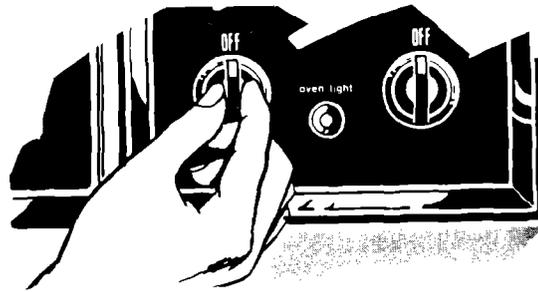
3. Wash knobs and surface unit collars in warm soapy water. Rinse well and dry.



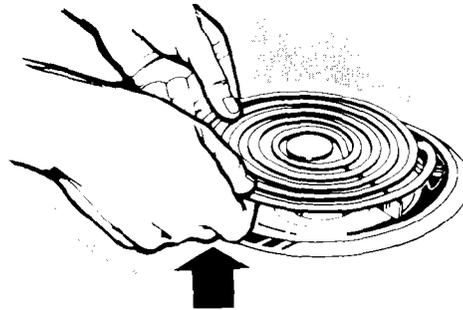
4. Push knobs straight back on. Make sure they point to OFF. Make sure the collar and spring on surface unit knobs are put together as shown

SURFACE UNITS AND REFLECTOR BOWLS

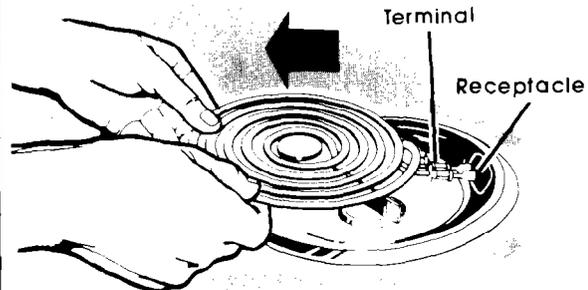
REMOVING



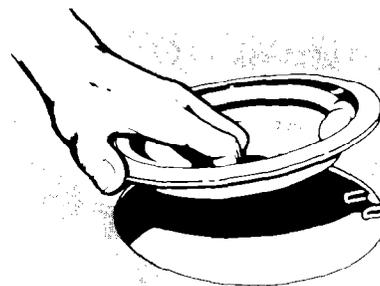
1. Be sure surface units are OFF and COOL.



2. Lift the edge of the unit opposite the receptacle just enough to clear the reflector bowl.



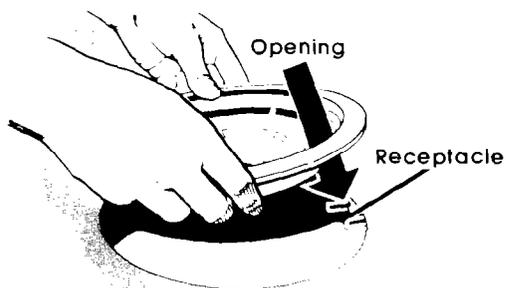
3. Pull the surface unit straight away from the receptacle



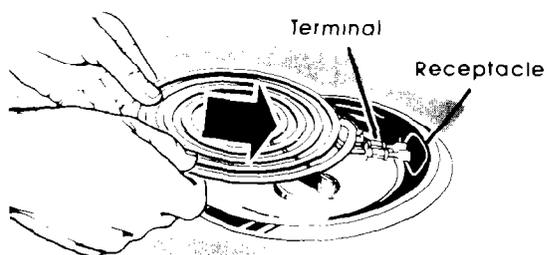
4. Lift out the reflector bowl.

REPLACING

1. Be sure surface unit controls are **OFF**.



2. Line up opening in the reflector bowl with the surface unit receptacle.



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



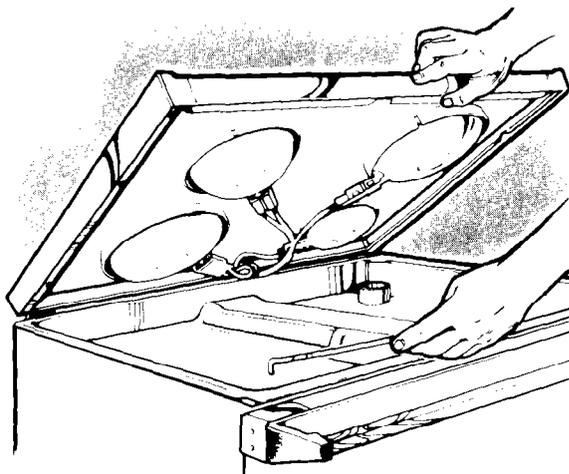
4. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
5. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the reflector bowl.

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.

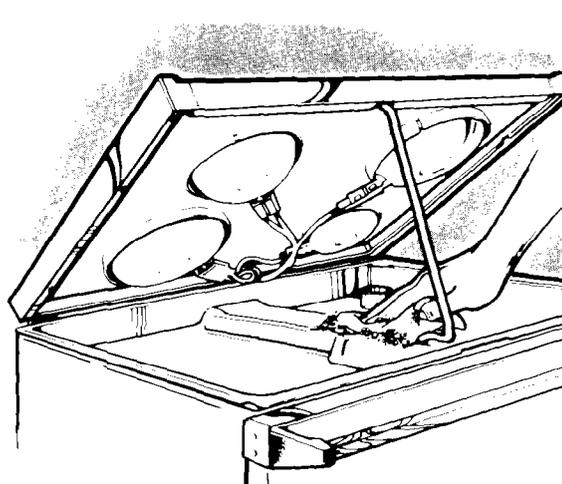
If a reflector bowl gets discolored, some of the utensils used may not be flat enough. Or some may be too large for the surface unit. In either case, some of the heat that is meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Use of foil can cause shock or fire hazard.

LIFT-UP COOKTOP



1. Be sure surface units, cooktop and oven are **COOL**. Lift the front of the cooktop at the center and swing the support rod up.

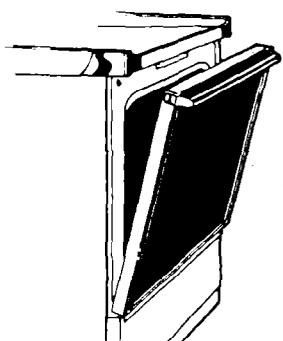


2. Carefully lower the cooktop onto the support rod. Be sure the tip of the rod fits in the notch in the cooktop.
3. Wipe with warm soapy water. Use soapy steel wool pad on stubborn spots.

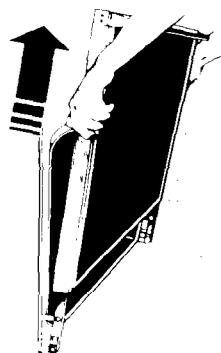
DO NOT let the cooktop bump the upper oven when lifting.
DO NOT drop the cooktop. Damage can result.

THE OVEN DOOR

REMOVING THE LOWER OVEN DOOR



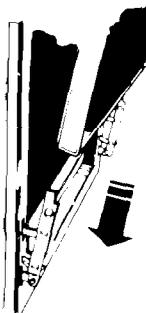
Open the door to the first stop



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

THE UPPER OVEN DOOR CANNOT BE REMOVED.

REPLACING THE LOWER OVEN DOOR



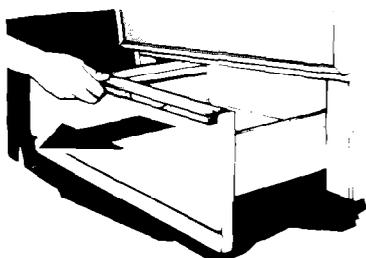
Fit the bottom corners of the door over the ends of the hinges

Push the door down evenly. The door will close only when it is on the hinges correctly.

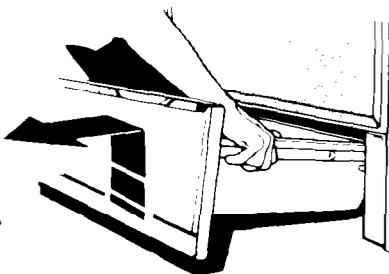
STORAGE DRAWER

The storage drawer is for storing pots and pans. **Never store anything that can burn or melt in the drawer.** The drawer is warm during baking in lower oven. Use care when handling the drawer.

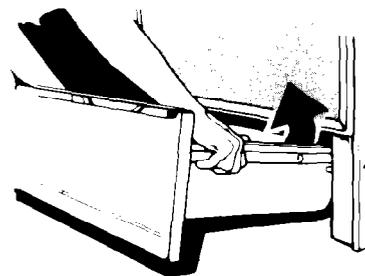
REMOVING THE STORAGE DRAWER



1. Pull drawer straight out to the first stop



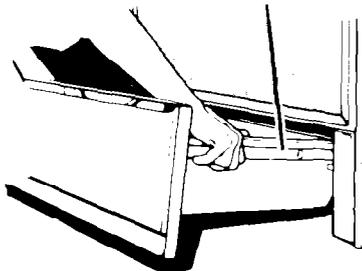
2. Lift front and pull out to the second stop.



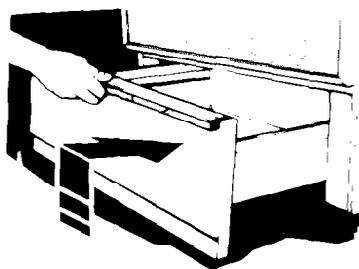
3. Lift back slightly and slide drawer all the way out.

REPLACING THE STORAGE DRAWER

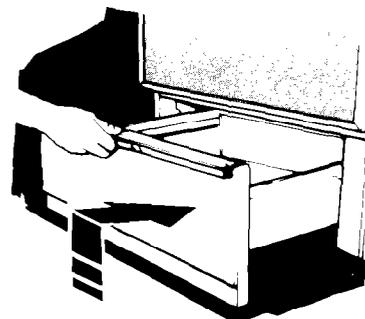
Drawer Slide Rail



1. Fit ends of Drawer Slide Rails into drawer guides on both sides of opening

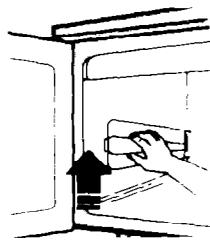


2. Lift drawer front and push in until metal stops (on drawer slide rails) clear white stops on drawer guides

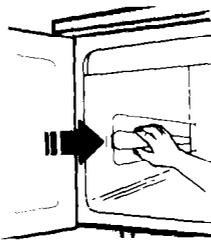


3. Lift drawer front to clear second stop and slide drawer closed.

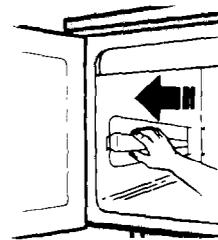
REMOVING UPPER OVEN RACK GUIDES



1. Make sure oven is cool. Lift the front of the rack guide.



2. Swing the front away from the oven wall far enough so the tab in the guides clears the notch in the oven wall.



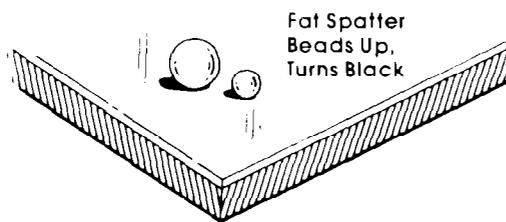
3. Pull the guide straight away from the back oven wall.

REVERSE THE PROCEDURE TO REPLACE RACK GUIDES.

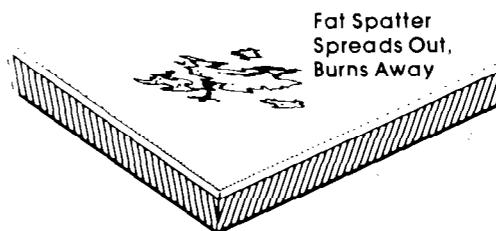
THE CONTINUOUS-CLEANING OVENS

Standard oven walls are coated with smooth porcelain-enamel. Your continuous-cleaning oven walls are coated with a special, rougher porcelain-enamel.

A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350°-475°F, 176°-231°C) so the oven can return to a presentably clean condition.



Standard porcelain-enamel

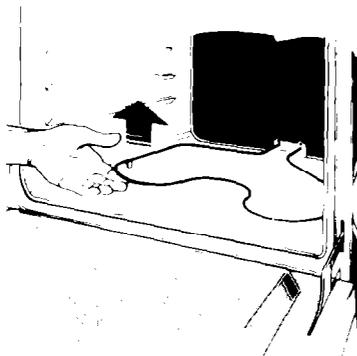


Continuous-cleaning porcelain-enamel

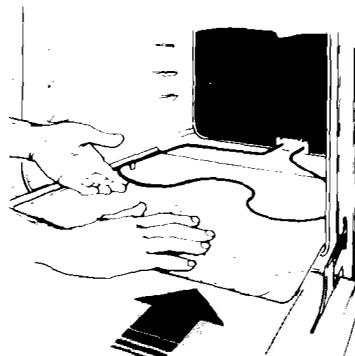
USING FOIL

Foil must be used on the oven bottoms to catch spillovers. The foil must be used properly for best results.

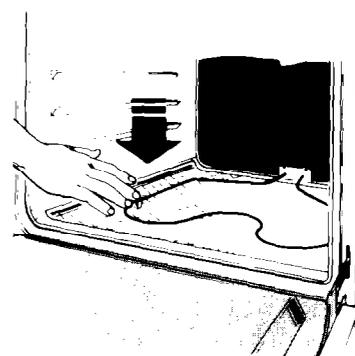
Cut foil from a roll of heavy-duty 18-inch (45 cm) aluminum foil, or buy a foil kit (Part No. 241430) from your Whirlpool Appliance dealer.



Lift the cool bake element slightly to lift the feet off the oven bottom.



Slide the foil under the bake element. Make sure foil is centered, long enough to start up both sides, and lying flat without wrinkles.

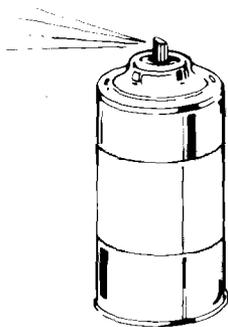


For proper baking, lower the bake element so all feet rest solidly on the foil.

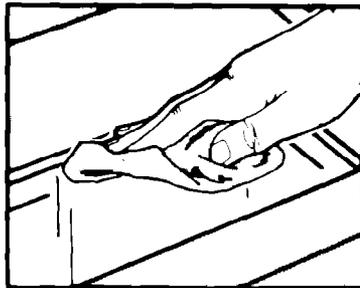
TIPS

1. The oven window and racks are not coated. Clean them by hand.
2. The oven door does not get as hot as the walls. Some hand cleaning may be needed.
3. If you do more broiling than baking, hand cleaning may be needed.
4. Use aluminum foil on the oven bottom according to instructions. Spillovers do not burn away and may stain the bottom.

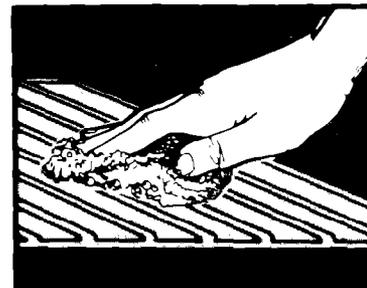
HAND CLEANING



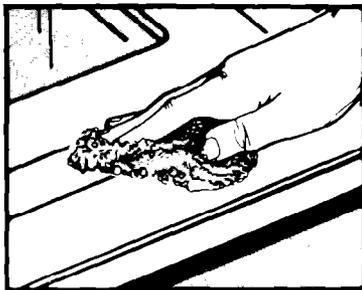
DO NOT USE OVEN CLEANING PRODUCTS. Some can be trapped in the porcelain-enamel surface and give off harmful fumes.



WINDOW – Keep clean with hot sudsy water. Do not use steel wool or abrasive cleansers. Use a plastic scouring pad for stubborn spots. Rinse well.



RACKS – Use a soapy steel-wool pad for best results. Rinse well.



WALLS AND DOOR – Wash with hot soapy water. Use a soapy steel-wool pad or plastic scouring pad for stubborn spots. Rinse well.

CLEANING CHART

PART	WHAT TO USE	HOW TO CLEAN
Outside of range	Soft cloth, warm soapy water Nylon or plastic scouring pad for stubborn spots	<ul style="list-style-type: none"> Wipe off regularly when range is cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. Do not use abrasive or harsh cleansers.
Surface units	No cleaning required	<ul style="list-style-type: none"> Spatters or spills will burn off. Do not immerse in water.
Control knobs and chrome rims	Warm, sudsy water and bristle brush	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Chrome reflector bowls	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> Clean frequently. Wash with other cooking utensils. Do not use harsh abrasives.
Aluminum broiler pans and grids	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> Wash with other cooking utensils.
Control panel	Warm, soapy water Commercial glass cleaner	<ul style="list-style-type: none"> Wash, rinse and dry with soft cloth. Follow directions with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> Wash, rinse and dry. Use steel wool pads for stubborn areas.
Upper oven rack guides	Warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not use harsh abrasives.
Oven door glass	Warm, soapy water or plastic scrubbing pad Commercial glass cleaner	<ul style="list-style-type: none"> Make certain oven is cool. Wash, rinse and dry well with soft cloth. Follow directions provided with cleaner.
Upper oven door liner	Warm soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> Make certain oven door is cool. Wash, rinse and dry well with soft cloth. Do not use harsh abrasives.
Continuous Cleaning Ovens	Warm, soapy water or soapy scrubbing pad	<ul style="list-style-type: none"> Clean stubborn spots or stains. Rinse well with clean water. Do not use commercial oven cleaners. Place strip of aluminum foil on bottom of oven to catch spillovers. See page 14. Follow directions on page 15. <p>Most fat spatters on the Continuous Cleaning porcelain enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations</p>

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



1. Before calling for assistance...

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

If nothing operates:

- Is the oven correctly wired to a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If the upper oven will not operate:

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

If the lower oven will not operate:

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

If surface units will not operate:

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

If surface unit knob or knobs will not turn:

- Did you push in before trying to turn.
- Is the spring replaced as shown on page 11?

If soil is visible on continuous-cleaning oven finish:

- The special finish is designed to gradually reduce oven soil during normal baking or roasting. It is not designed to keep your oven spotless...only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than oven walls. Soil will be more visible on the door than other areas in the oven. See page 15, "Hand Cleaning."

If cooking results aren't what you expect:

- Is the oven 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 page 6, "Adjusting the oven temperature controls."
- 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?

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

2. If you need assistance* ...

Call the Whirlpool COOL-LINE® service assistance telephone number. Dial free from:
Continental U.S. (800) 253-1301
Michigan (800) 632-2243
Alaska & Hawaii (800) 253-1121

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

3. If you need service* ...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-

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

APPLIANCES—HOUSEHOLD—
MAJOR—SERVICE & REPAIR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

ELECTRICAL APPLIANCES—
MAJOR—REPAIRING & PARTS

OR
WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

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

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

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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



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