

**Whirlpool** 40-INCH FREE-STANDING  
ELECTRIC RANGE  
Model RF4900XL

# use & care guide



## Copy Your Model and Serial Numbers Here

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

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

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

**Please complete and mail the Owners Registration Card furnished with this product.**

Model No. \_\_\_\_\_

Serial No. \_\_\_\_\_

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

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

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.

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Tmk

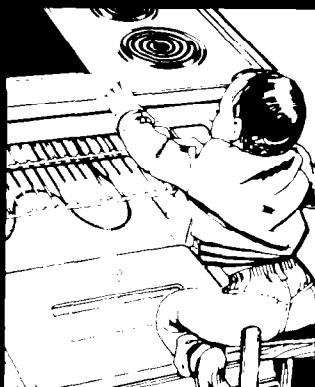
©1986 Whirlpool Corporation

# Safety



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

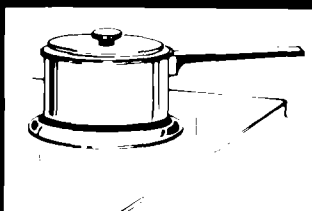
**DO NOT** leave children unattended near the range.



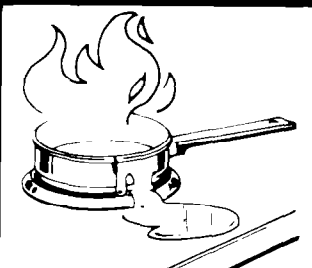
**DO NOT** store things children might want above the range.



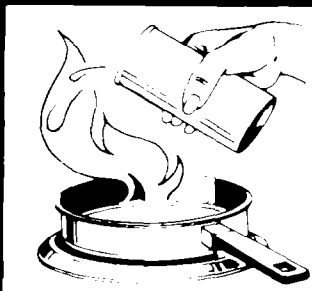
Red surface units and oven heating elements are very hot, but dark units or elements can still be hot enough to burn severely.



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.



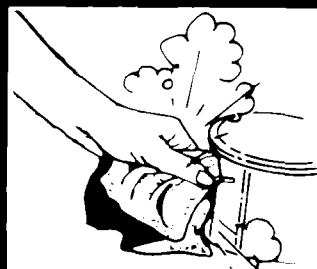
**DO NOT** use water on grease fires.



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



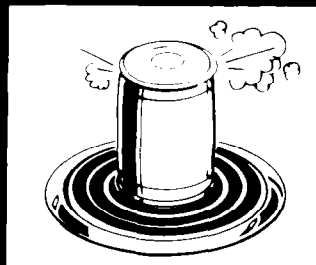
**DO NOT** use a towel or other bulky cloth as a pot holder.



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



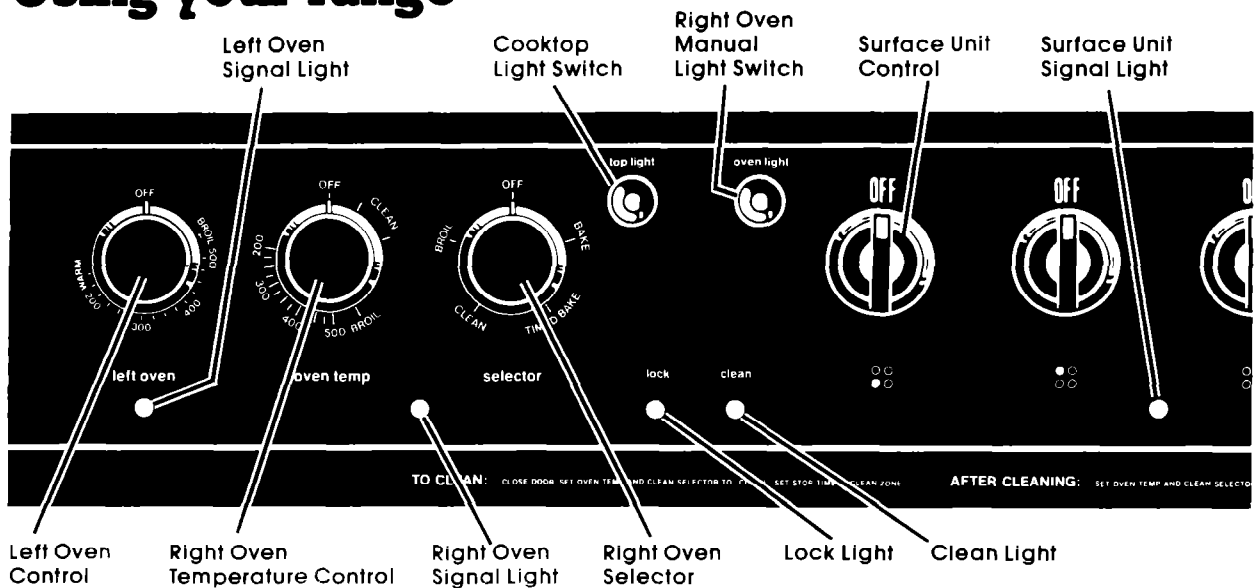
**DO NOT** wear loose or hanging garments when using the range.



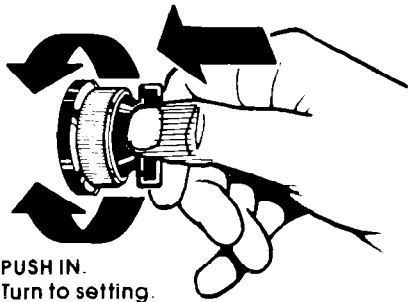
**DO NOT** heat unopened containers. They can explode.

Remove the Consumer Buy Guide label before using your range.

# Using your range



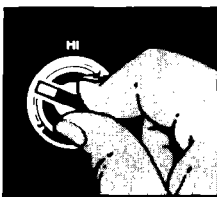
## SURFACE UNIT AND GRIDDLE CONTROLS



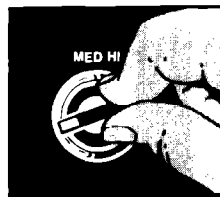
Control knobs must be pushed in before turning. Turn either way until the setting you want shows in the window. Set them anywhere from HI to OFF.

The signal light will glow when a surface unit or griddle is on. Be sure the lights are off when you are not cooking.

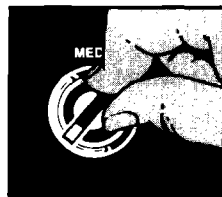
Until you get used to the settings, use the following as a guide.



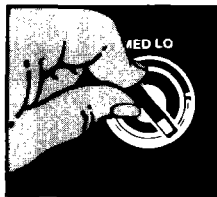
Use HI to start foods cooking or to bring liquids to a boil. Surface unit will not turn red if good contact is made with bottom of pan.



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.

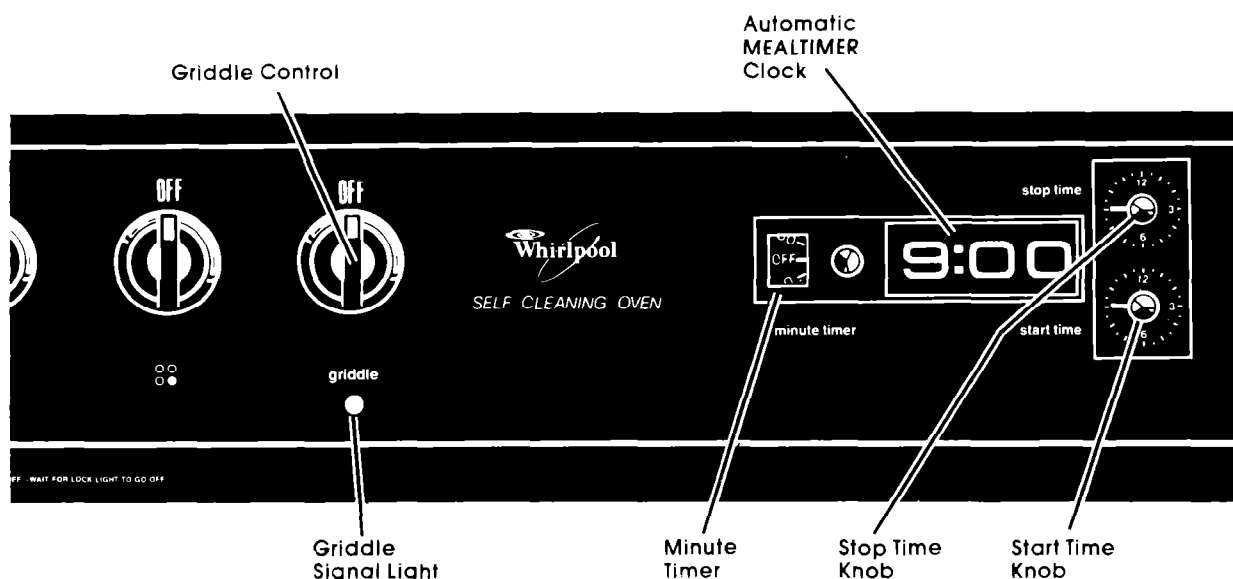


Use MED-LO to keep food cooking after starting it on a higher setting.



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.

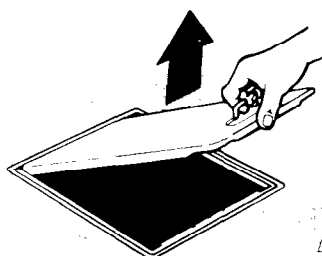
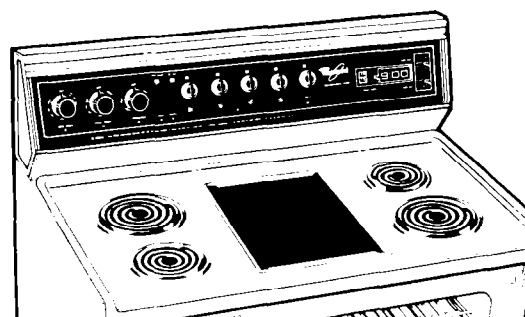
See "The Accessory Canning Kit" (page 12) and your "Cooking Guide" for important utensil information.



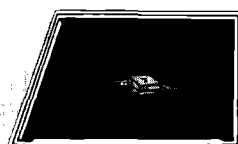
Tmk

### Before using the griddle for the first time:

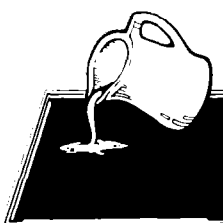
1. Wash, rinse and dry griddle.
  - Use warm sudsy water.
  - **DO NOT** immerse griddle.
  - **DO NOT** use metal scouring pads or abrasive cleaners. They will damage the non-stick surface
2. Lightly wipe with cooking oil to season. You don't have to grease the griddle every time you use it. However, oil or butter adds flavoring and aids browning.



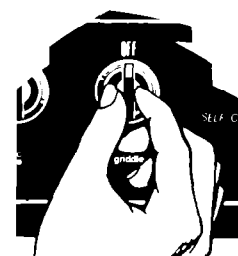
1. Lift and remove griddle cover. **DO NOT** replace until griddle is cool



2. Preheat for a few minutes (until butter melts or beads of water dance on the griddle)



3. Add food. Use **only nylon or plastic** utensils. Metal can scratch the non-stick finish.



4. **TURN OFF** the griddle when cooking is finished. Leaving it ON will damage the griddle.

### Approximate Griddle Settings

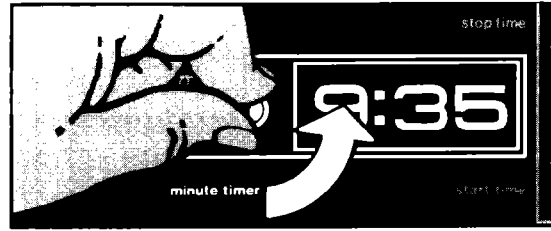
|                    |        |
|--------------------|--------|
| Eggs               | HI     |
| Grilled Sandwiches | HI     |
| Pancakes           | HI     |
| Hamburgers         | MED-HI |
| Eggs               | MED    |

## SETTING THE CLOCK

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



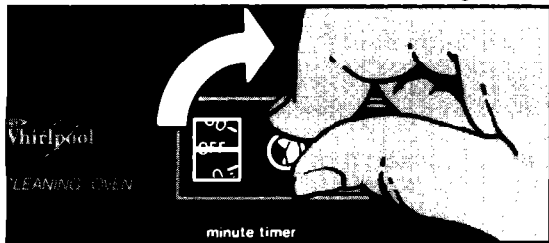
1. Push in Minute Timer Knob and turn clockwise until clock shows the right time of day.



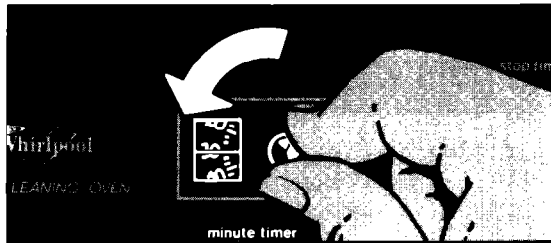
2. Let the Minute Timer Knob pop out. Turn counterclockwise until the Minute Timer dial shows OFF. The clock setting will change if you push in when turning.

## USING THE MINUTE TIMER

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



1. Without pushing in the Minute Timer Knob, turn it until the time showing in the window is longer than the one you want. PUSHING IN AND TURNING THE KNOB CHANGES THE CLOCK SETTING.

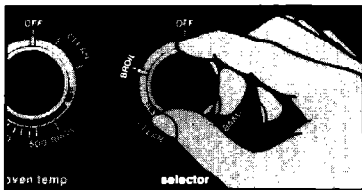


2. Without pushing in, turn the knob back so the setting you want shows in the window.
3. When the time is up, a buzzer will sound. To stop the buzzer, turn the dial to OFF without pushing in the knob.

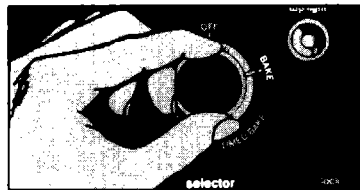
## THE OVEN CONTROLS

The right oven is controlled by two knobs: a Selector and a Temperature Control. Both must be on a setting for the oven to heat. The left oven is controlled by one knob.

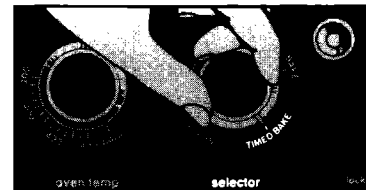
### THE RIGHT OVEN SELECTOR



With the Right Oven Selector on BROIL, only the top element heats. (Broiling, pg. 8)



With the Right Oven Selector on BAKE, the bottom element does most of the work. The top element heats, but does not turn red. (Baking, pg. 7)



With the Right Oven Selector on TIMED BAKE, the MEALTIMER® Clock can be used to turn the oven on and off automatically. (MEALTIMER Clock, pg. 9).

### THE RIGHT OVEN TEMPERATURE CONTROL

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

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

The Right Oven Temperature Control can be set on a temperature for slower broiling (see Broiling, page 8).

### THE LEFT OVEN CONTROL

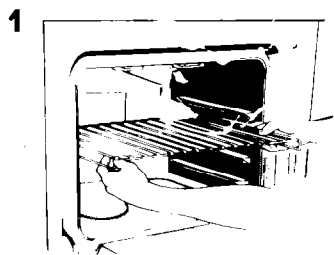
When the Left Oven Control is set on BROIL, only the top element heats, and it heats

all the time.

When the Left Oven Control is set on a temperature, the

bottom element does most of the work. The top element heats, but does not turn red.

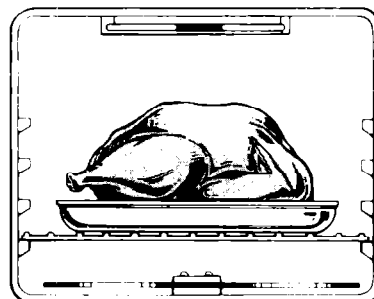
## RIGHT OVEN – BAKING OR ROASTING



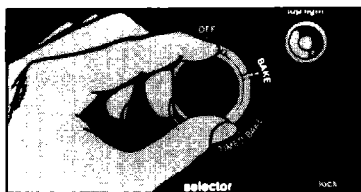
Lift rack at front and pull out

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."

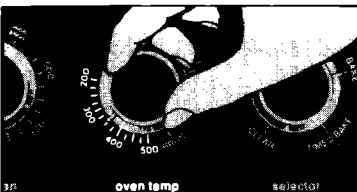


2



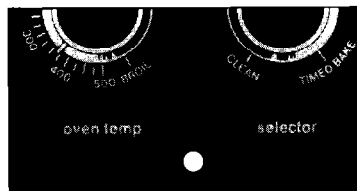
Set the Right Oven Selector on BAKE.

3



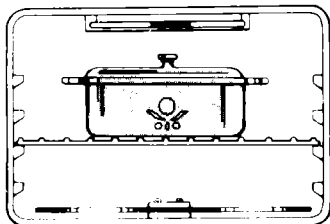
Set the Right Oven Temperature Control to the baking temperature you want.

4



Let the oven preheat until the Right Oven Signal Light goes off

5



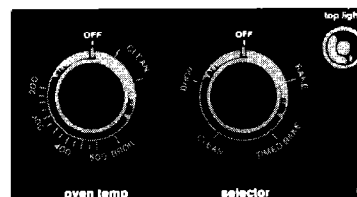
Put food in the oven. Oven rack, walls and door will be hot.

6

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.

7

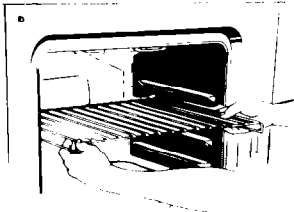


When baking is done, turn both knobs to OFF.

## LEFT OVEN – BAKING OR ROASTING

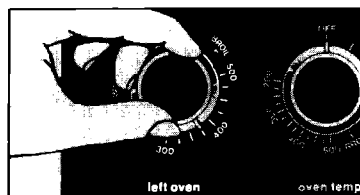
The left oven is best used as a warming oven, for heating smaller casseroles, or for baking many kinds of frozen convenience foods. Baking and broiling times may be longer than in the right oven. Large pans and bakeware can block air circulation needed for proper baking. The right, or primary, oven should be used for family baking of cakes, cookies, pies, etc.

1



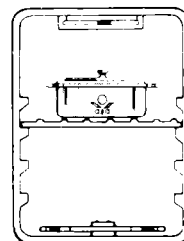
Put the rack where you want it before turning on the oven.

2



Set the Left Oven Control to the temperature you want. Let the oven preheat until the Left Oven Signal Light goes off.

3

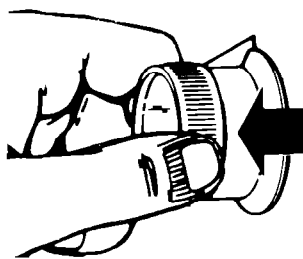


Put food in the oven. Oven rack, walls and door will be hot.

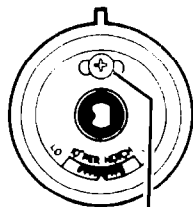
**Allow 1½ to 2 inches (4-5 cm) between pans and oven walls for proper air circulation.**

## ADJUSTING THE OVEN TEMPERATURE CONTROLS

Does either 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:

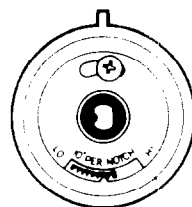


1. Pull the Oven Temperature Control straight off

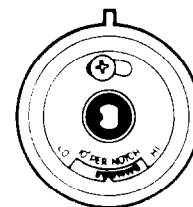


Locking Screw

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



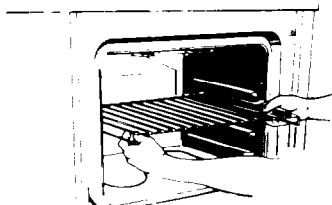
3. To lower the temperature, move black part of knob closer to LO. Each notch equals about 10 F (5 C).



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.**

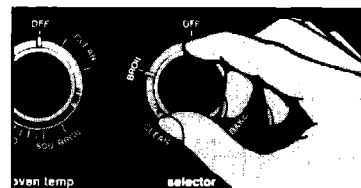
## BROILING IN THE RIGHT OVEN



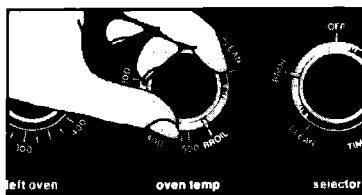
1. Place the rack where you want it for broiling. (See page 9.)



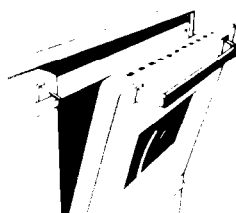
2. Put the broiler pan and food on the rack



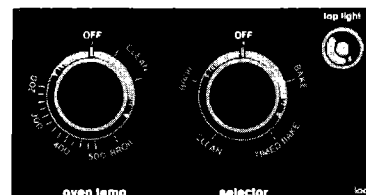
3. Set the Right Oven Selector on BROIL.



4. Set the Right 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,** (Right Oven only) 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.**

## BROILING IN THE LEFT OVEN

1. Place a rack where you want it for broiling. (See page 9 for suggestions.)
2. Put broiler pan and food on the rack.

3. Set Left Oven Control to HIGH BROIL. (For slower broiling, turn to HIGH BROIL then to a temperature setting.)

4. During broiling the oven door must be partly open – about 4 inches (10 cm).

5. When broiling is done, turn the control to OFF.

## Suggested oven-rack positions and broiling times



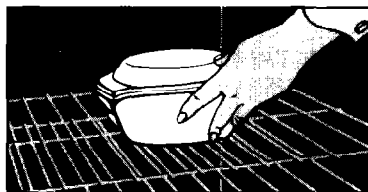
| Food                             | Description                   | inches (cm) from top of food to Broil Element | Approximate Minutes – Temperature set to BROIL |          |
|----------------------------------|-------------------------------|-----------------------------------------------|------------------------------------------------|----------|
|                                  |                               |                                               | 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                             | 1 1/2" (4 cm)                 | 4-5 (10-13 cm)                                | 13-15                                          | 6-8      |
| Medium                           | 1 1/2" (4 cm)                 | 4-5 (10-13 cm)                                | 17-19                                          | 8-10     |
| Well Done                        | 1 1/2" (4 cm)                 | 4-5 (10-13 cm)                                | 19-21                                          | 14-16    |
| Hamburgers                       | 1/2" (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 | 1 1/2" (4 cm)                 | 3" (8 cm)                                     | 6-8                                            | 4-5      |
| Canadian Bacon                   | 1/2" (1 cm)                   | 3" (8 cm)                                     | 6                                              | 4        |
| Pork Rib or Loin Chop            | 1 1/2" (4 cm)                 |                                               |                                                |          |
| Well done                        | (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                            | 1 1/2" (4 cm)                 |                                               |                                                |          |
|                                  | (1-2 cm)                      | 3" (8 cm)                                     | 3                                              | 3        |
| Frankfurters                     |                               | 4-5 (10-13 cm)                                | 6-7                                            | 4-5      |

## USING THE AUTOMATIC MEALTIMER® CLOCK

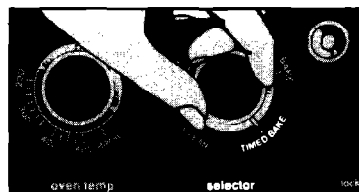
The Automatic MEALTIMER Clock is designed to turn the **right oven** on and off at times you set, even when you are not around. **IMPORTANT:** Follow these steps **in order**.

### To start and stop baking automatically:

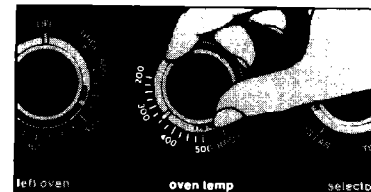
Tmk



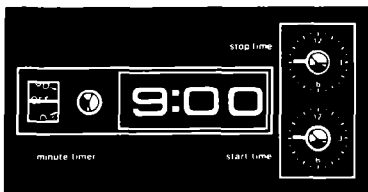
- Put the racks where you want them and place the food in the oven.



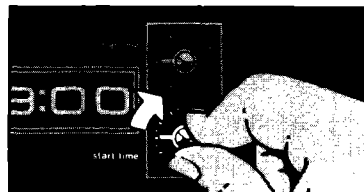
- Set the Right Oven Selector on **TIMED BAKE**.



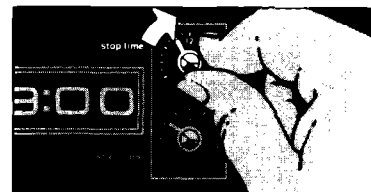
- Set the Right Oven Temperature Control on the baking temperature you want.



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



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



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

## AUTOMATIC MEALTIMER\* CLOCK . . . CONTINUED



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 racks where you want them and place the food in the oven.
2. Set the Right Oven Selector on TIMED BAKE.
3. Set the Right Oven Temperature Control on the baking temperature you want.
4. Make sure the clock is set to the right time of day.
5. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
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.**

If the steps for using the Automatic MEALTIMER® Clock are not followed in order, the electric oven door lock may be turned on. The door will then either:

- not open;
- not close all the way (the oven light stays on).

#### If the Door Won't Open:

1. Make sure the Clock and Start and Stop Times are set to the right time of day.
2. Turn the Right Oven Selector to CLEAN.
3. Push in and turn the Stop Time Knob **past** the right time of day.
4. **Wait 30 seconds.**
5. Turn the Right Oven Selector to OFF; the door will be unlocked within 10 seconds.

#### If the Door Won't Close:

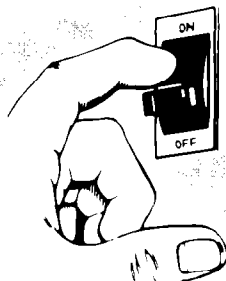
1. Make sure the Clock and Start and Stop Times are set to the right time of day; open the oven door.
2. Turn the Right Oven Selector to CLEAN.
3. Push in and turn the Stop Time Knob **past** the right time of day.
4. Push the automatic oven light switch in and hold it in for 10 seconds.
5. Let the oven light switch go and turn the Right Oven Selector to OFF.
6. Push in the automatic oven light switch and hold it for another 10 seconds.
7. Close the oven door.

## THE OVEN LIGHTS

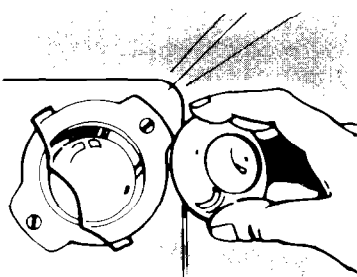
The right oven light will come on when you open the oven door or when you push the manual **OVEN LIGHT** switch. Close the oven door or push the switch again to turn off the light.

The left oven light will come on only when you open the oven door. Close the door to turn it off.

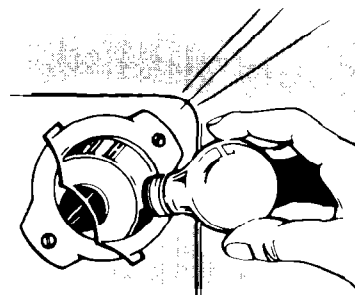
**To replace the right or left oven light bulb:**



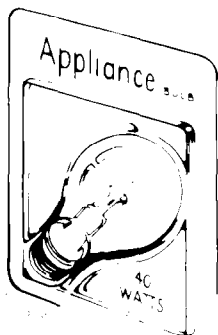
- 1.** Turn off the electric power at the main power supply.



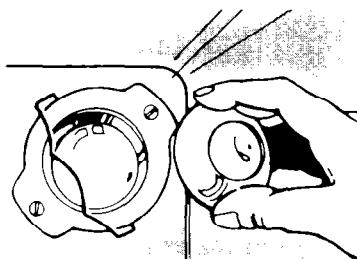
- 2.** Remove the bulb cover by pulling out on the wire holder and moving it to the side.



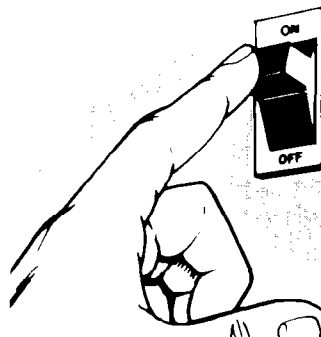
- 3.** Remove the light bulb from its socket.



- 4.** Replace the bulb with a 40-watt **appliance** bulb available from most grocery, variety and hardware stores.



- 5.** Replace the bulb cover and snap the wire holder in place. **The bulb must have this cover when the oven is being used.**

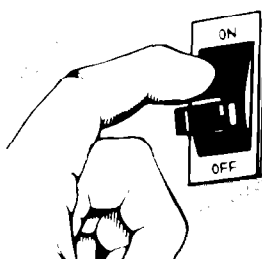


- 6.** Turn electrical power back on at main power supply.

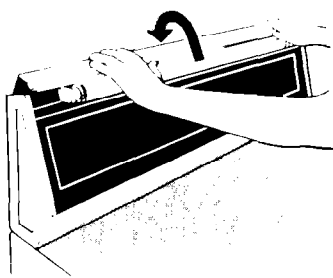
## THE COOKTOP LIGHT

To turn on the fluorescent light over the Control Panel, 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.

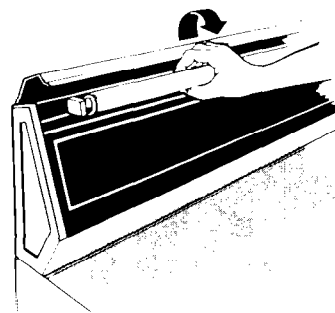
**To replace the light tube:**



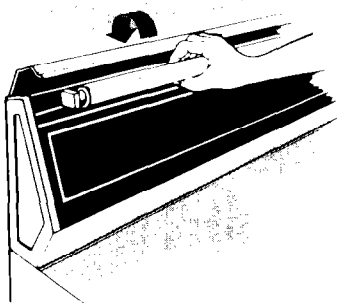
1. Turn off the electric power at the main power supply.



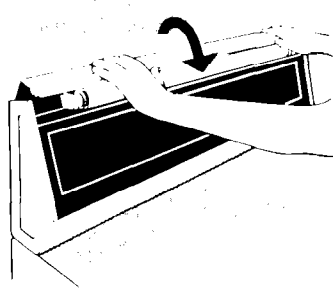
2. Holding the light tube cover at both ends, swing it back.



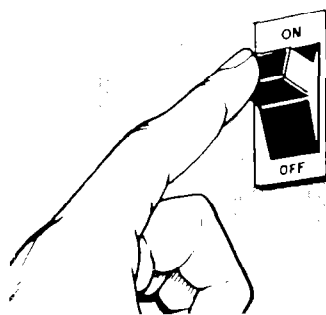
3. Turn the fluorescent tube one quarter turn toward you.



4. Replace with any 25-watt cool-white fluorescent tube by inserting and turning the tube one quarter turn away from you.



5. Swing the cover back over the tube.

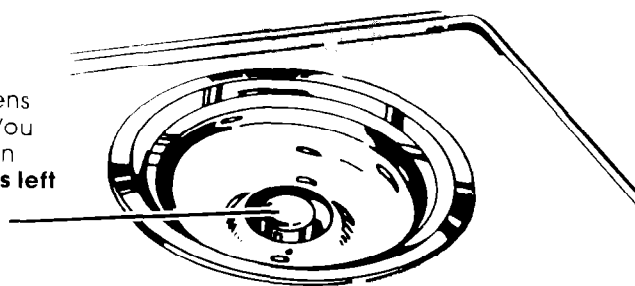


6. Turn electric power back on at the main power supply.

## THE OVEN VENTS

Hot air and moisture escape from the ovens through vents under the rear surface units. You can cook on the units, or keep food warm on them while the ovens are on. **Plastic utensils left over the vents can melt.**

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



## 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.

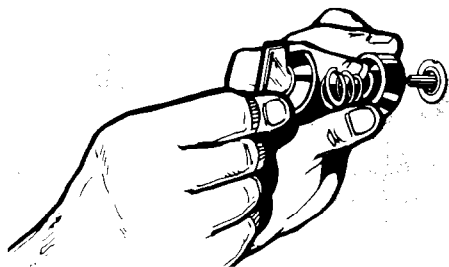
If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care Service Company.

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.

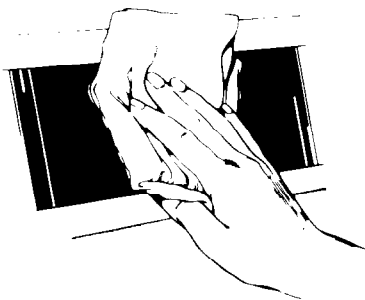
**SEE THE "COOKING GUIDE" FOR IMPORTANT CANNING INFORMATION**

# Cleaning and caring for your range

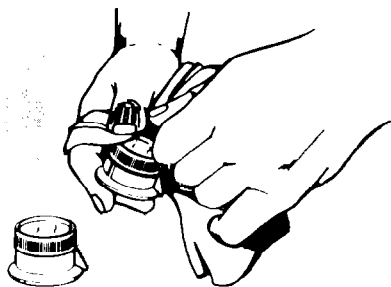
## CONTROL PANEL AND KNOBS



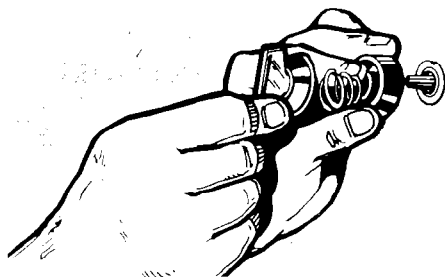
1. First make sure oven and surface unit control knobs are set on OFF. All knobs pull straight off. Surface unit knobs have a collar and spring.



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



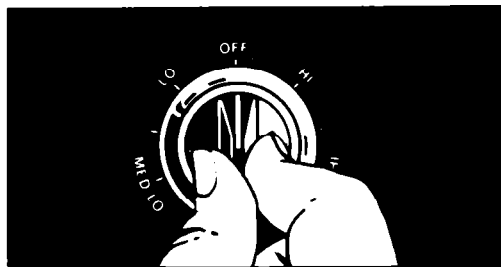
3. Wash knobs and surface unit collars in warm soapy water. Rinse well and dry.



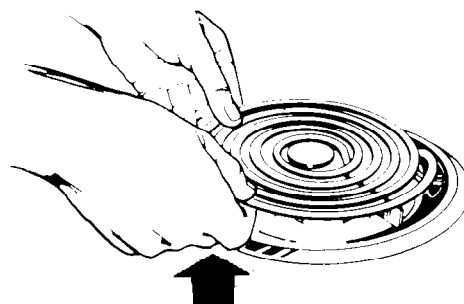
4. Push knobs straight back on. Make sure they point to OFF. Make sure the collar and spring on surface unit knobs are put together as shown.

## SURFACE UNITS AND REFLECTOR BOWLS

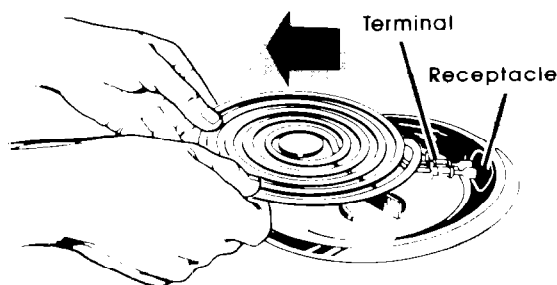
### REMOVING



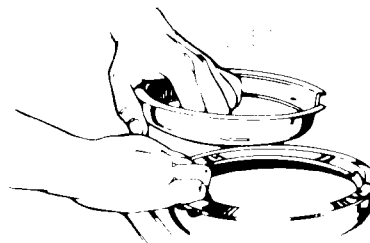
1. Be sure surface units are OFF and COOL.



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

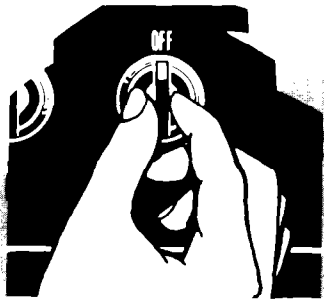


3. Pull the surface unit straight away from the receptacle.

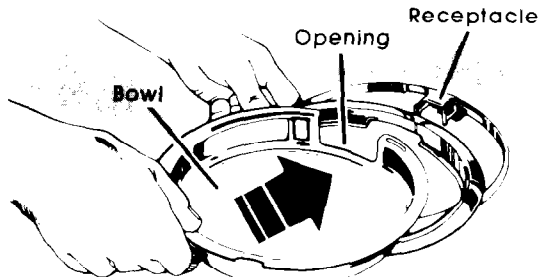


4. Lift out the reflector bowl and trim ring

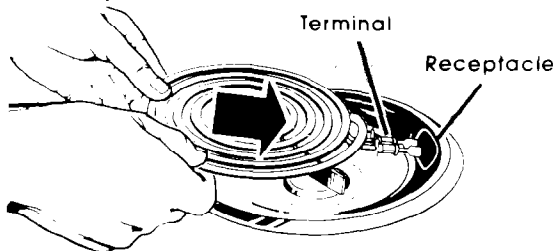
## REPLACING



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



2. Line up opening in the reflector bowl and notch in trim ring with the surface unit receptacle.



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



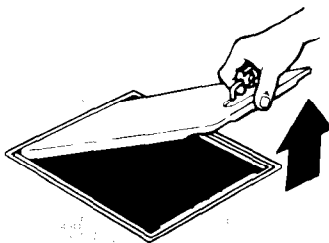
4. While pushing the surface unit terminal into the receptacle, lift a little on the edge of the unit nearest the receptacle.
5. When the terminal is pushed into the receptacle as far as it will go, the surface unit will fit into the trim ring.

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.

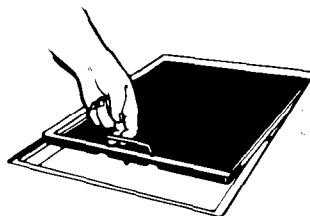
If a trim ring gets discolored, some of the utensils used may not be flat enough. Or some may be too large for the surface unit. In either case, some of the heat that is meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it.

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

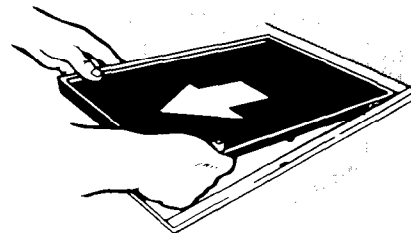
## THE GRIDDLE



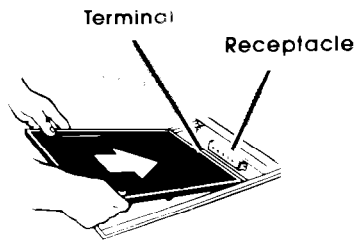
1. To remove, lift and remove griddle cover.



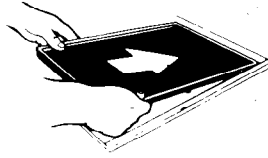
2. Lift front slightly by the handle.



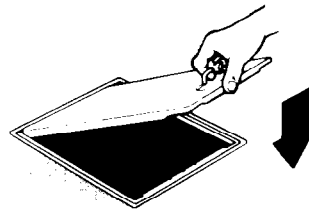
3. With both hands, pull griddle toward you to unplug it.



1. To replace, use both hands to line up the terminal with the receptacle.



2. Slide so tabs on the griddle fit into the notches on each side

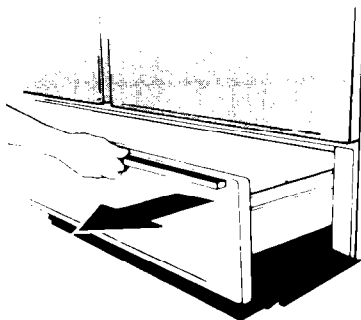


3. Replace cover only over clean, **cool** griddle.

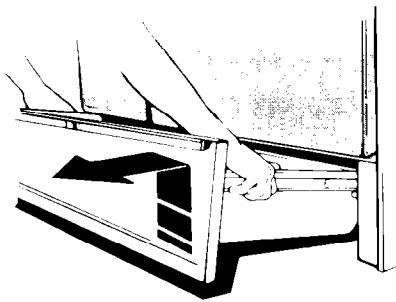
## STORAGE DRAWER

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

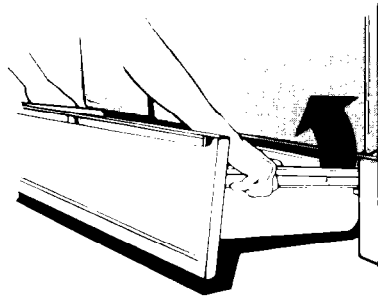
### REMOVING THE STORAGE DRAWER



1. Pull drawer straight out to the first stop.

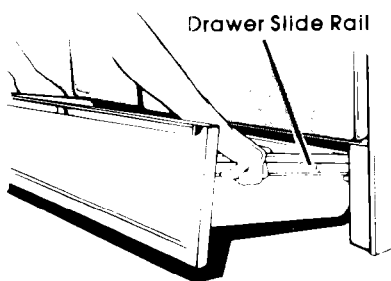


2. Lift front and pull out to the second stop.

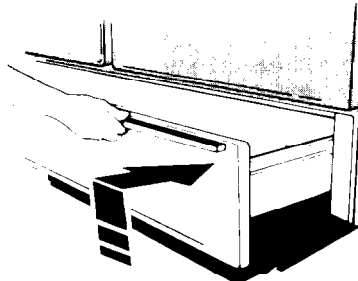


3. Lift back slightly and slide drawer all the way out.

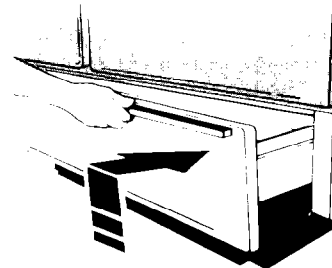
### REPLACING THE STORAGE DRAWER



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



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



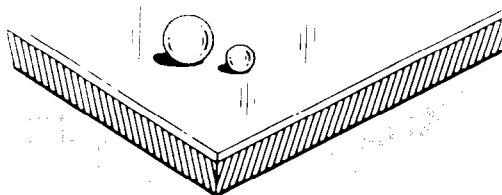
3. Lift drawer front to clear second stop and slide drawer closed.

## THE CONTINUOUS-CLEANING LEFT OVEN

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

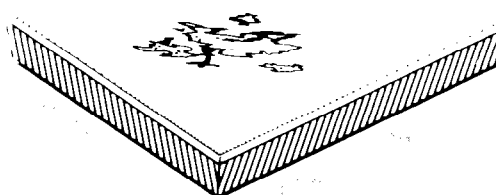
A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat chars and turns black. The spread-out fat **gradually** burns away at **medium to high baking temperatures** (350 -475 F, 176°-231° C) so the oven can return to a presentably clean condition.

Fat Spatter  
Beads Up,  
Turns Black



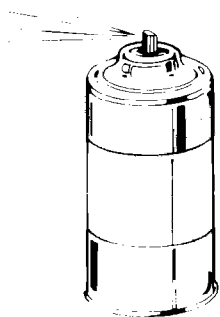
Standard porcelain-enamel

Fat Spatter  
Spreads Out,  
Burns Away

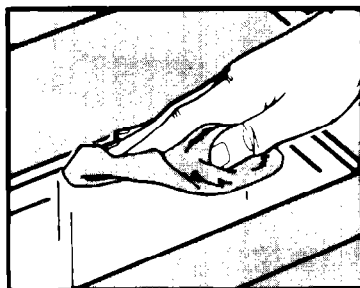


Continuous-cleaning porcelain-enamel

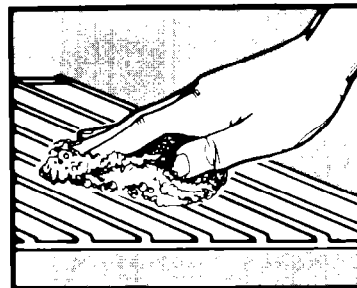
### HAND CLEANING



**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.

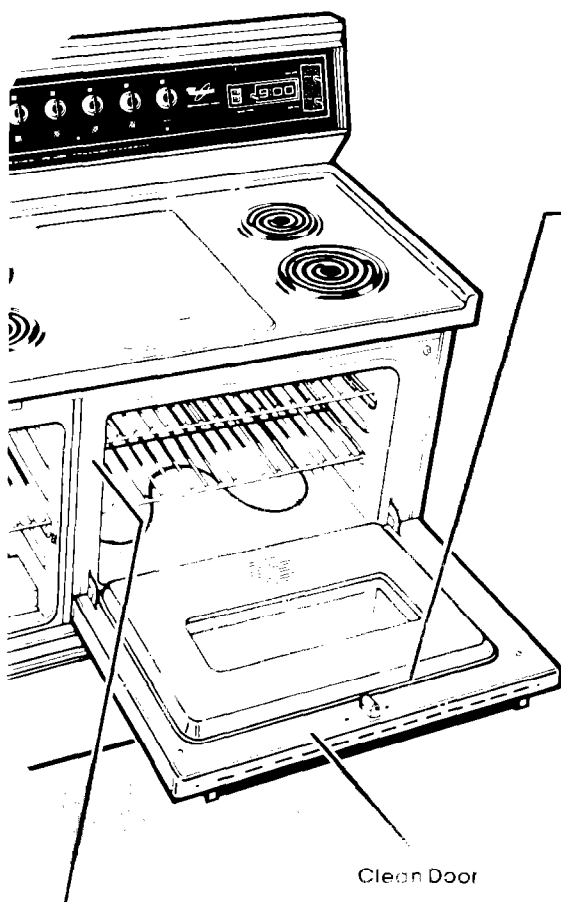
## TIPS

1. The oven rack does not have the continuous-cleaning surface. Clean it 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.

## THE RIGHT OVEN SELF-CLEANING CYCLE

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

### BEFORE YOU START



1. Clean areas that may not be cleaned during the cycle. Use hot water and detergent or a soapy steel-wool pad on...
  - the frame around the oven
  - the inside of the door, especially the part outside the oven seal

**DO NOT** try to clean the fiberglass seal. **DO NOT** move it or bend it.

2. Remove any pots or pans you may have stored in the oven. They can't stand the high heat.
3. Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
4. Put oven racks on the top two guides. **Put two reflector bowls upside down on each.** They should not touch each other or the oven walls.

**Chrome trim rings must not be cleaned in the oven.** They will become discolored. High heat will also discolor oven racks. See special tips on page 18.

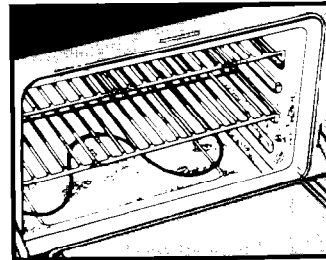
## SPECIAL TIPS



1. Keep the kitchen well ventilated during the cleaning cycle to help get rid of normal heat odors and smoke.



2. Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.



3. If the cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough. Set the cleaning time longer for heavier soil.

4. Oven racks lose their shine, discolor and become harder to slide on their guides when they are left in the oven during the cleaning cycle. To make them slide easier, polish the edges of the racks and rack guides with a soapy steel-wool pad, rinse well, and wipe on a thin coat of salad oil.

5. To stop the cleaning cycle after it has started:
  - Turn the Stop Time Knob clockwise until the hand points to the right time of day.
  - Turn the Right Oven Selector and Right Oven Temperature Control to OFF.
  - When the oven cools, you can open the door. Wait until the oven is cool.

## SPECIAL CAUTIONS

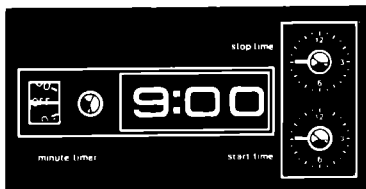
**DO NOT** block the vent during the cleaning cycle. Air must move freely for best results.

**DO NOT** touch the range during the cleaning cycle...it can burn you.

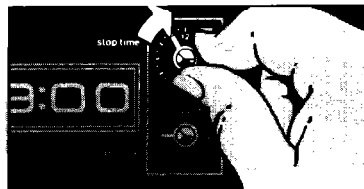
**DO NOT** use foil or other liners in the oven. During the cleaning cycle, they can burn or melt.

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

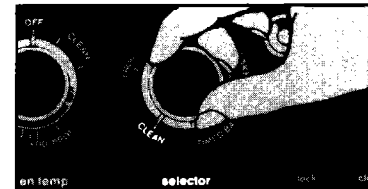
## SETTING THE CONTROLS



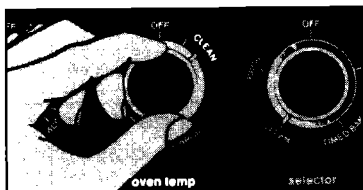
1. Make sure the clock and start and stop time dials all have the right time of day.



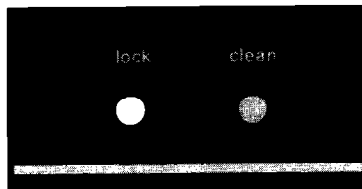
2. Push in the Stop Time Knob and turn the hand clockwise about two or three hours. (Two hours for light soil; three or more for heavier soil.)



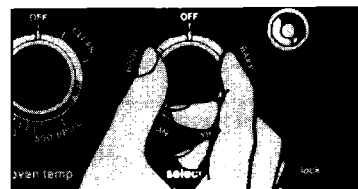
3. Set the Right Oven Selector to CLEAN. The Clean Light will come on and the door will lock automatically.



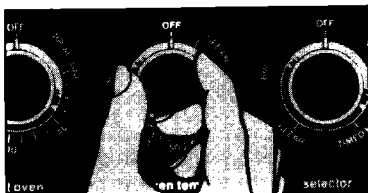
4. Set the Right Oven Temperature Control to CLEAN



5. The Lock Light comes on when the oven gets above normal baking temperatures. The door can't be unlocked when the Lock Light is on



6. When the Lock Light goes off, turn the Right Oven Selector to OFF. This unlocks the door



7. Turn the Right Oven Temperature Control to OFF.



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

**DO NOT TOUCH THE RANGE DURING THE CLEANING CYCLE. IT CAN BURN YOU.**

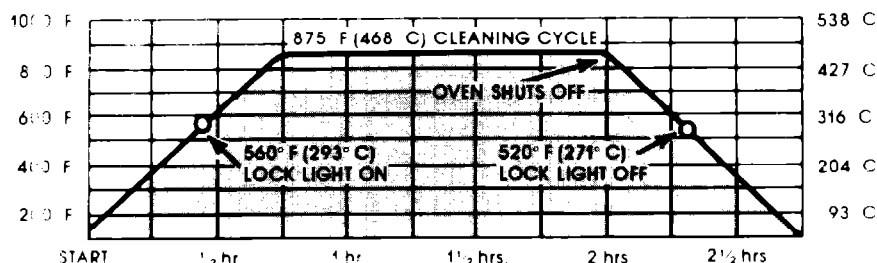
## HOW IT WORKS

During the self-cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875° F (468° C). This heat breaks up grease and soil, and burns it off.

The graph shows approximate temperatures and times during a self-cleaning cycle set for two hours.

### SELF-CLEANING CYCLE – TWO HOUR SETTING

(Approximate Temperatures and Times)



Notice that the heating stops when the two-hour setting is up, but that it takes a while longer for the oven to cool down enough to unlock

## CLEANING CHART

| PART                              | WHAT TO USE                                                                                                                                                                                                                    | HOW TO CLEAN                                                                                                                                                                                                                                                                                    |
|-----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Outside of range                  | Soft cloth, warm soapy water<br>Nylon or plastic scouring pad for stubborn spots                                                                                                                                               | <ul style="list-style-type: none"> <li>Wipe off regularly when range is cool.</li> <li>Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.</li> <li>Do not use abrasive or harsh cleansers.</li> </ul> |
| Surface units                     | No cleaning required                                                                                                                                                                                                           | <ul style="list-style-type: none"> <li>Spatters or spills will burn off.</li> <li>Wipe off excessive spills with a damp cloth when surface unit is cold.</li> </ul>                                                                                                                             |
| Griddle                           | Warm, soapy water                                                                                                                                                                                                              | <ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Do not immerse in water.</li> <li>Do not use steel wool, metal scouring pads or harsh cleaners.</li> </ul>                                                                                                            |
| Control knobs and chrome rims     | Warm, sudsy water and bristle brush                                                                                                                                                                                            | <ul style="list-style-type: none"> <li>Wash, rinse and dry well.</li> <li>Do not soak.</li> </ul>                                                                                                                                                                                               |
| Porcelain-enamel reflector bowls  | Automatic dishwasher or warm, soapy water<br>Self-Cleaning Oven cycle                                                                                                                                                          | <ul style="list-style-type: none"> <li>Wipe out excess spills. Wash with other cooking utensils for routine cleaning.</li> <li>Place upside down on oven racks during Self-Cleaning cycle of oven.</li> </ul>                                                                                   |
| Chrome trim rings                 | Automatic dishwasher, warm soapy water or plastic scrubbing pad                                                                                                                                                                | <ul style="list-style-type: none"> <li>Wash with other cooking utensils.</li> <li>Do not place in Self-Cleaning Oven.</li> </ul>                                                                                                                                                                |
| Broiler pans and grids            | Warm, soapy water or soapy steel wool pads                                                                                                                                                                                     | <ul style="list-style-type: none"> <li>Wash with other cooking utensils</li> <li>Do not place in Self-Cleaning Oven.</li> </ul>                                                                                                                                                                 |
| Oven door glass and control panel | Warm, soapy water or plastic scrubbing pad<br>Commercial glass cleaner                                                                                                                                                         | <ul style="list-style-type: none"> <li>Make certain oven is cool. Wash, rinse and dry well with soft cloth.</li> <li>Follow directions with cleaner.</li> </ul>                                                                                                                                 |
| Oven racks                        | Self-Cleaning Oven cycle<br>Warm, soapy steel wool pads                                                                                                                                                                        | <ul style="list-style-type: none"> <li>Leave in oven during Self-Cleaning cycle.</li> <li>Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.</li> </ul>                                                                                                                         |
| Self-Cleaning Right Oven          | For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads                                                                                                                                            | <ul style="list-style-type: none"> <li>Clean before using Self-Cleaning cycle to prevent burn-on of soil.</li> <li>Follow directions given on pages 17-19.</li> </ul>                                                                                                                           |
| Continuous Cleaning Left Oven     | Warm, soapy water or soapy steel wool pads<br><br>Most fat spatters on the Continuous-Cleaning porcelain-enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations | <ul style="list-style-type: none"> <li>Clean stubborn spots or stains. Rinse well with clean water.</li> <li>Follow directions on page 16</li> </ul>                                                                                                                                            |

**Do not use foil to line the bottom of your Self-Cleaning Oven.  
Do not use commercial oven cleaners in either oven.**

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



## 1. Before calling for assistance...

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

### If nothing operates:

- Is the range plugged into an operating outlet or wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

### If the right oven will not operate:

- Is the Right Oven Selector turned to a setting (BAKE or BROIL, but not TIMED BAKE)?
- Is the Right Oven Temperature Control turned to a temperature setting?
- Is the Stop Time Knob pushed in?

### If the left oven will not operate:

- Is the Left Oven Control turned to a setting?

### If surface units will not operate:

- Are surface units plugged in all the way?
- Do the control knobs turn?

### If surface unit control knob or knobs will not turn:

- Did you push in before trying to turn?
- Is the spring replaced as shown on page 13?

### If soil is visible on the continuous-cleaning left 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 16 "Hand Cleaning."

### If the Right Oven Self-Cleaning Cycle will not operate:

- Are the Oven Selector and the Oven Temperature Control set to "CLEAN?"
- Does the Start Time Dial show the correct time of day?
- Is the Stop Time Dial set ahead to the time you want the cleaning cycle to stop?

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

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Do the oven temperatures seem too low or too high? See page 8, "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?
- Do the cooking utensils fit the surface unit being used?

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

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

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

**Continental U.S. .... (800) 253-1301**

**Michigan ..... (800) 632-2243**

**Alaska & Hawaii ..... (800) 253-1121**

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

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



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

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

APPLIANCES - HOUSEHOLD -  
MAJOR - SERVICE & REPAIR

OR

ELECTRICAL APPLIANCES -  
MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

WHIRLPOOL APPLIANCES  
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES  
XYZ SERVICE CO.  
123 Maple ..... 999-9999

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. Robert Stanley  
Division Vice President  
Whirlpool Corporation  
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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