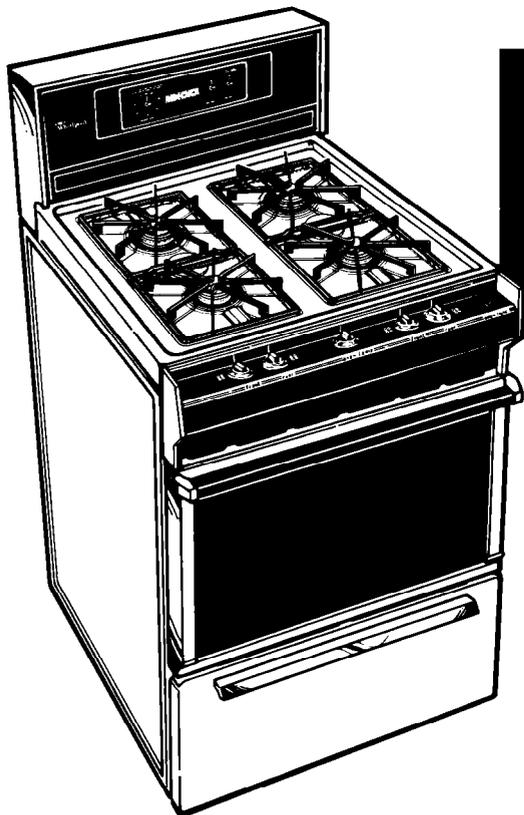


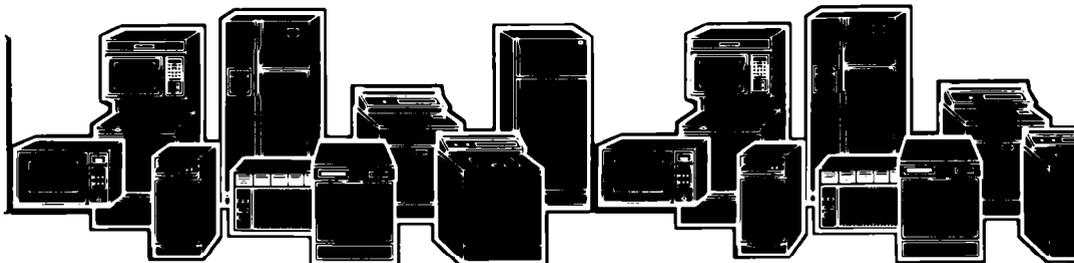
use & care guide



GAS RANGE

Continuous-Cleaning
Model 1SF034PEW

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



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Before you use your range

You are responsible for:

- Reading and following all safety precautions in this Use and Care Guide.
- Installing and leveling the range on a floor strong enough to hold its weight, and where it is protected from the elements. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

IMPORTANT SAFETY INSTRUCTIONS

Gas ranges have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are specific installation and safety precautions which must be followed to ensure safe and satisfactory operation.

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

• FOR YOUR SAFETY •

IF YOU SMELL GAS:

- 1. OPEN WINDOWS.**
- 2. DON'T TOUCH ELECTRICAL SWITCHES.**
- 3. EXTINGUISH ANY OPEN FLAMES.**
- 4. IMMEDIATELY CALL YOUR GAS SUPPLIER.**

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE INJURY OR PROPERTY DAMAGE. REFER TO THIS MANUAL. FOR ASSISTANCE OR ADDITIONAL INFORMATION CONSULT A QUALIFIED INSTALLER, SERVICE AGENCY, MANUFACTURER (DEALER) OR THE GAS SUPPLIER.

– IMPORTANT –

To the Installer: Please leave this instruction book with the unit.

To the Consumer: Please read and keep this book for future reference.

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

continued on next page

- Do not operate the range if it is not working properly, or if it has been damaged.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface burner and you could be burned.
- Do not touch surface burners, areas near burners or interior surfaces of oven. Areas near surface burners and interior surfaces of an oven become hot enough to cause burns. During use, do not touch, or let clothing or other flammable materials contact surface burners, areas near surface burners or interior surfaces of oven. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
- Make sure the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. Heavy splattering or spill-overs left on a range can ignite and burn you. Pan size is especially important in deep fat frying.
- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use only dry potholders. Moist or damp potholders on surface burners may result in burns from steam. Do not let potholder touch surface burners. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for ranges without breaking due to the sudden change in temperature.
- Do not use decorative covers or trivets over the surface burners.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spill-overs immediately.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
- Never leave surface burners unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Make sure surface burners are off when you are finished, and when you aren't watching.

- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven racks in desired location while oven is cool.
- Do not store flammable materials on or near the range. They could explode or burn.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shut off valve is located.
- Keep range vents unobstructed.
- Clean your range regularly. See care and cleaning instructions in this manual.
- Be sure all range parts are cool before cleaning.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

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

- Copy model and serial numbers from plate (under the cooktop) and purchase date from sales slip.
- Keep this book and the sales slip together in a handy place.

_____ **Model Number**

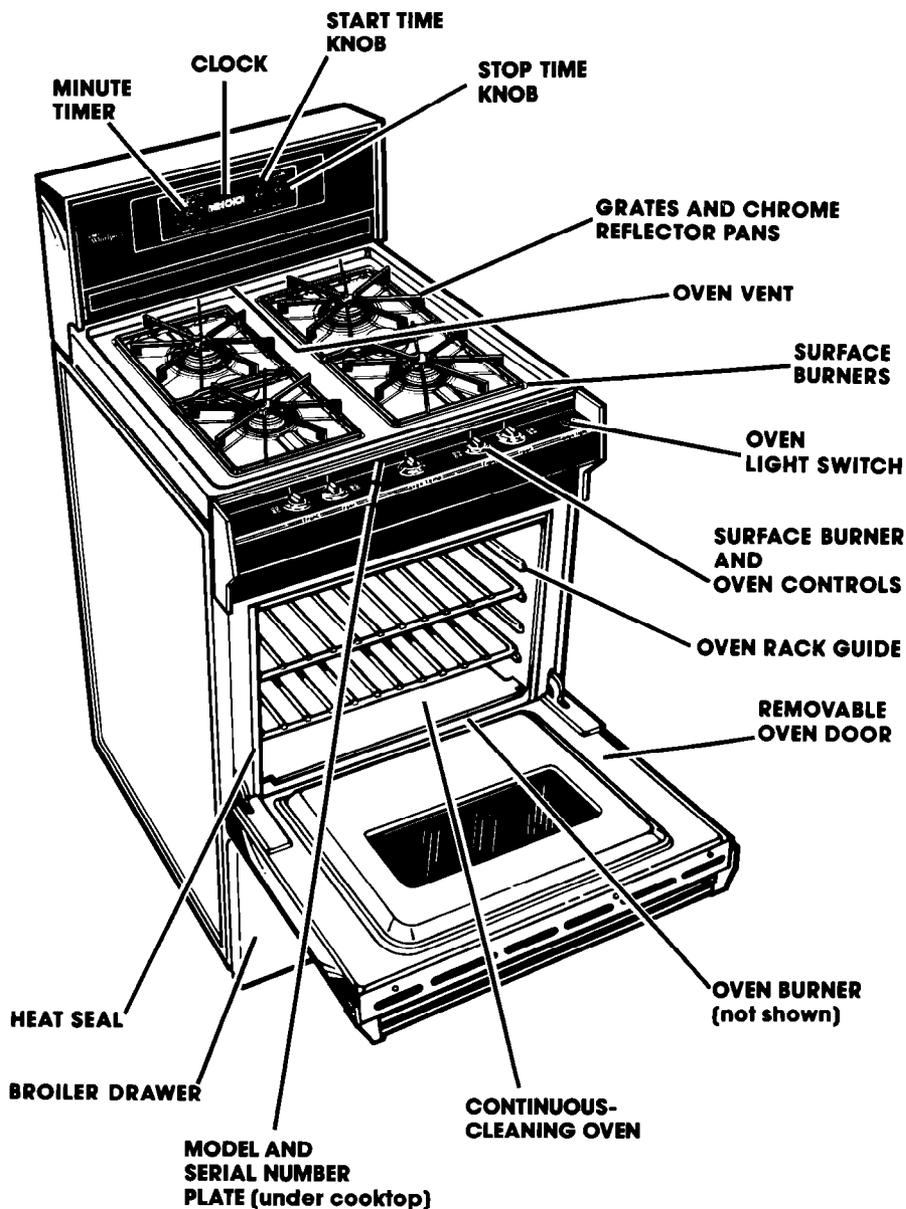
_____ **Serial Number**

_____ **Purchase Date**

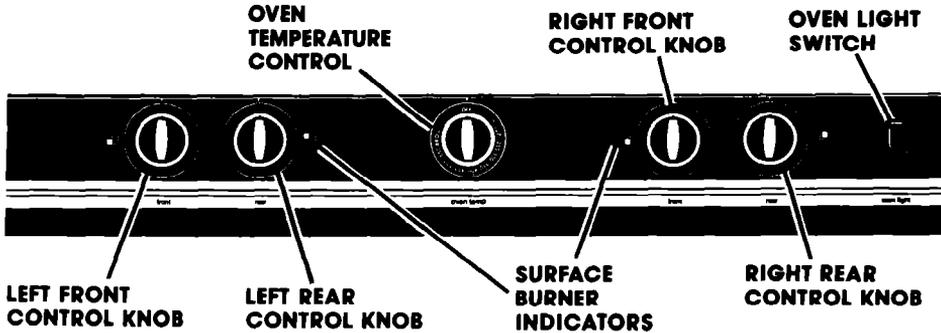
_____ **Service Company Phone Number**

Parts and features

Model 1SF034PEW

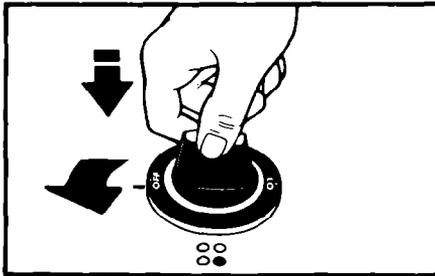


Using your range



Using the Surface Burners

This range is equipped with electronic ignitors. Electronic ignitors automatically light the burners each time they are used.



Control knobs must be pushed in, then turned to LITE position. The clicking sound is the ignition sparking.

To stop the clicking sound after the burner lights, turn the control knob back to a desired setting. The control knob has stops for HI, and LO, however it can be set anywhere between HI and LO. **Do not cook with the control in the LITE position.**

Surface Bumer Indicators

The solid dot in the surface burner indicator shows which surface burner is turned on by that knob.

⚠ WARNING

Burn, Fire and Explosion Hazard

- **Burner flame should not extend beyond the edge of the cooking utensil. The flame can burn you and cause poor cooking results.**
- **Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.**
- **If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear, before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.**
- **Do not attempt to light the oven burner during a power failure. Personal Injury could result.**

continued on next page

In Case of a Prolonged Power Failure

Surface burners with electronic ignitors can be manually lighted. Hold a lit match near the burner and turn the control to the LITE position. After the burner lights, turn the control to the desired setting.

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

Use LITE to light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignition. **Do not cook with the control in the LITE position.**

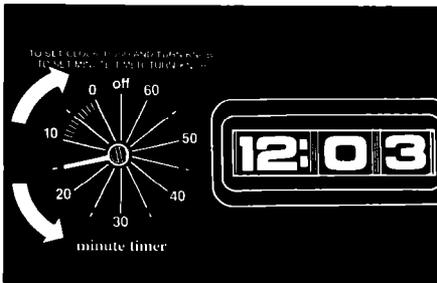
Use HI to start foods cooking or to bring liquids to a boil.

Use a medium setting to start cooking or to fry chicken or pancakes; for gravy, puddings and icing or to cook large amounts of vegetables.

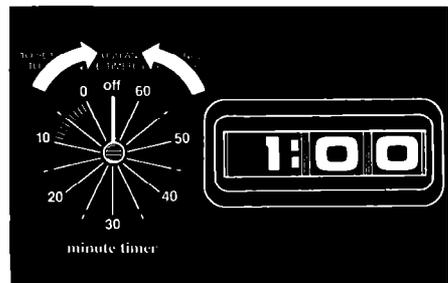
Use LO to keep foods warm until ready to serve.

Setting the Clock

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



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

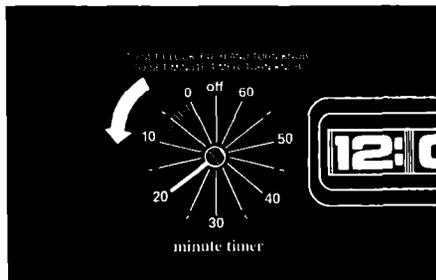


2. Let the Minute Timer Knob pop out. Turn in either direction until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

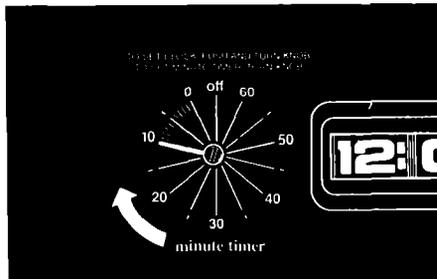
Using the Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

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.

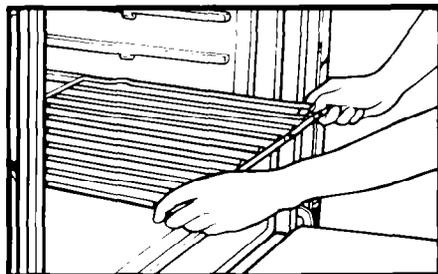


2. **Without pushing in**, turn the knob back to the setting you want.
When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

PUSHING IN AND TURNING THE MINUTE TIMER KNOB CHANGES THE CLOCK SETTING.

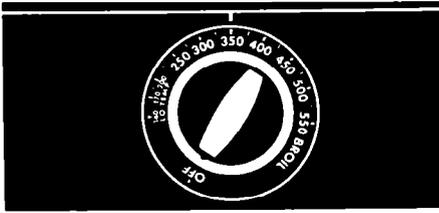
Using the Oven Temp Control

Baking



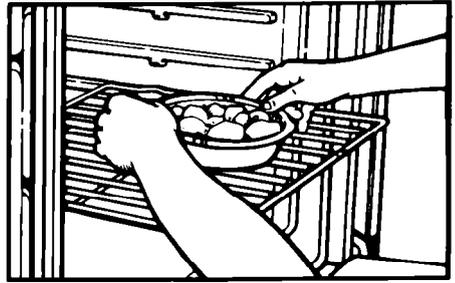
1. Position the racks properly **before** turning on the oven. **To change rack position**, pull rack out to stop, raise front edge and lift out.

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

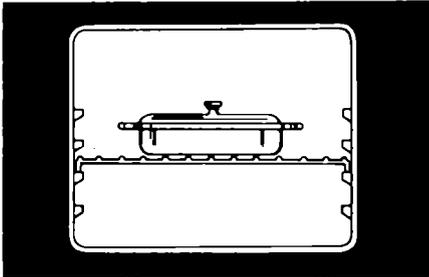


oven temp

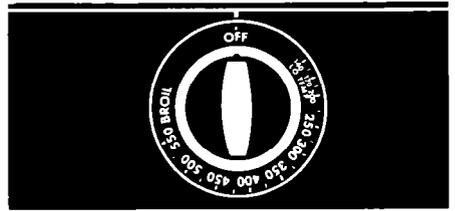
2. Set the Oven Temperature Control knob to the baking temperature you want. The oven burner will automatically light in 50-60 seconds.*



3. Preheat the oven for 10 minutes before adding food. **NOTE: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**



4. During baking, the oven burner will turn on and off to maintain the temperature setting.

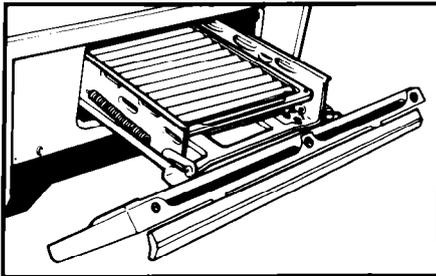


oven temp

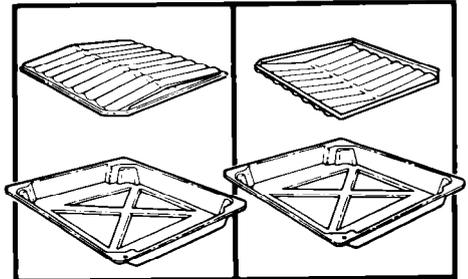
5. When baking is done, turn the Oven Temperature Control knob to OFF.

Broiling

The Broiler Drawer is located below the oven door. **Always broil with the drawer and oven door completely closed.**

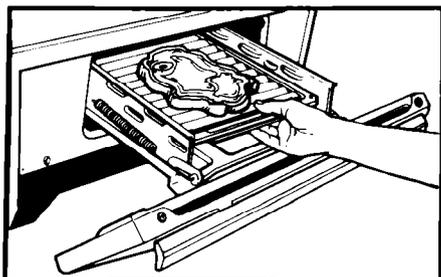


1. Pull the broiler drawer open and tilt the door panel down.



2. Place broiler pan grid so grease can drain down sides into lower part of broiler pan. See picture.

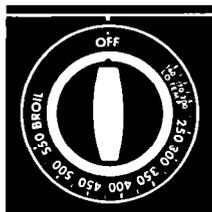
***NOTE: The oven temperature selections on the Oven Temperature Control knob are shown in °F.**



- Place food on broiler pan and position the broiler pan **before** turning on the broiler.



oven temp



oven temp

- Set the Oven Temperature Control knob to BROIL. The broiler will automatically light in 50-60 seconds.
- When broiling is done, turn the Oven Temperature Control knob to OFF.

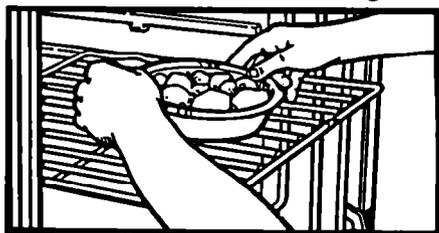
DO NOT PREHEAT THE BROILER BEFORE USING. COMPLETELY CLOSE THE BROILER DRAWER DURING BROILING.

Using the Automatic MEALTIMER™ Clock

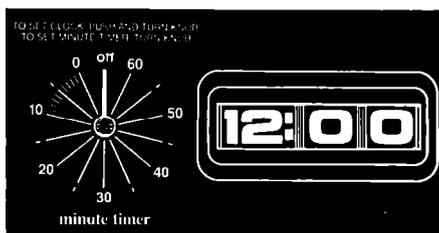
The automatic MEALTIMER™ Clock is designed to turn the oven on and off at times you set, even when you are not around.

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

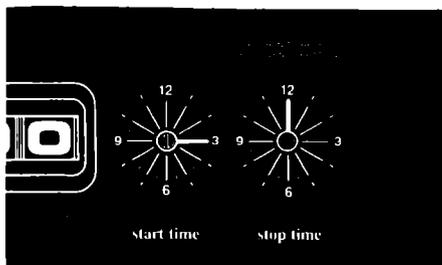
To start and stop baking automatically:



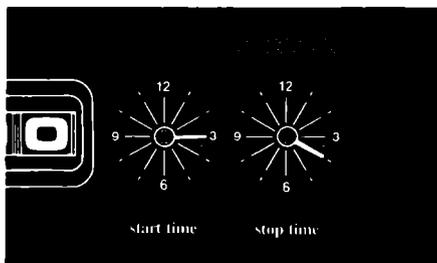
- Position the oven rack(s) properly, and place the food in the oven.



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

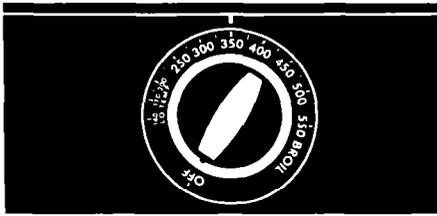


- Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.

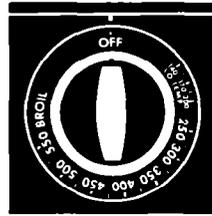


- Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.

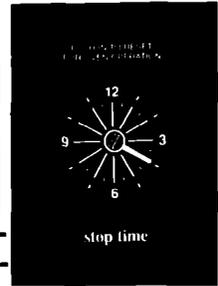
continued on next page



oven temp



oven temp



stop time

5. Set the Oven Temperature Control knob to the baking temperature you want. When the start time is reached, the oven burner will automatically light in 50-60 seconds.
6. After baking is done or to stop the oven before preset time, turn the Oven Temperature Control knob to OFF and push in on the Stop Time Knob.

To start baking now and stop automatically:

1. Position rack(s) properly, 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 Temperature Control knob to the baking temperature you want.
5. After baking is done or to stop the oven before preset time, turn the Oven Temperature Control knob to OFF and push in on the Stop Time Knob.
6. **NOTE: After the cooking cycle has ended it is necessary to either reset the timer for additional cooking operations or return the timer to manual. This is done by pushing in on the Stop Time Knob.**
IMPORTANT: IF THE TIMER HAS NOT BEEN RETURNED TO MANUAL OR RESET FOR ANOTHER COOKING OPERATION, THE OVEN WILL NOT FUNCTION.

⚠ WARNING

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

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

The Oven Vent

Hot air and moisture escape from the oven through a vent located under the backguard.

OVEN VENT



⚠ WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface burners.

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

Caring for your range

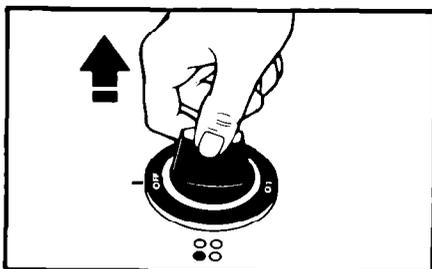
Control Panels

⚠ WARNING

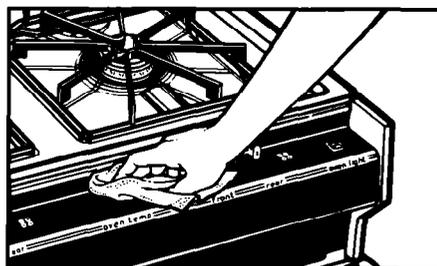
Burn, Electrical Shock, Fire and Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
- Do not use oven cleaners, bleach or rust removers.
- Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.
- Keep the appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.

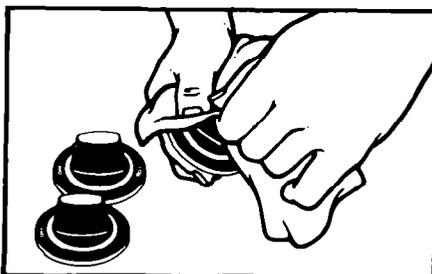
Failure to follow these guidelines could result in burns, electrical shock, fire or explosion.



1. Pull control knobs straight off.

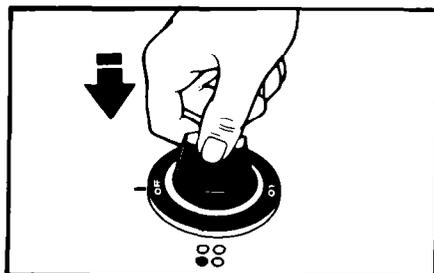


2. Use warm soapy water or spray glass cleaner and a soft cloth to wipe the control panels. Rinse and wipe dry.



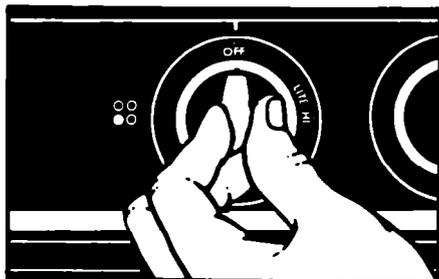
3. Wash control knobs in warm soapy water. Rinse well and dry. Do not soak.

NOTE: Do not use abrasive cleansers. They could rub off the markings.

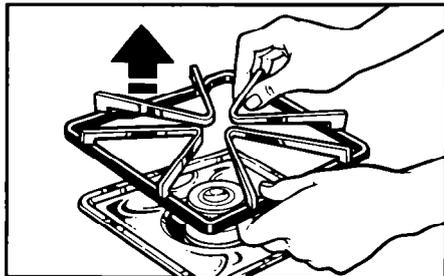


4. Push control knobs straight back on. Make sure they point to OFF.

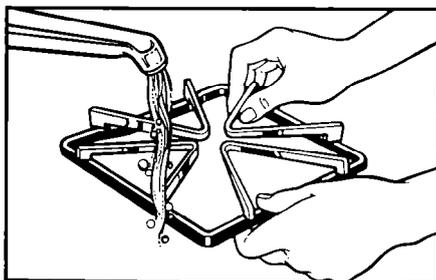
Surface Burner Grates and Reflector Pans



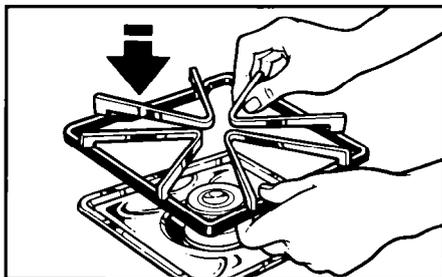
1. Make sure all surface burners are off and the surrounding parts are cool.



2. Lift off grates and remove the reflector pans.



3. Wash the grates and reflector pans in automatic dishwasher or use warm soapy water and plastic scrub pad. Rinse and dry well.



4. Replace reflector pans and grates.

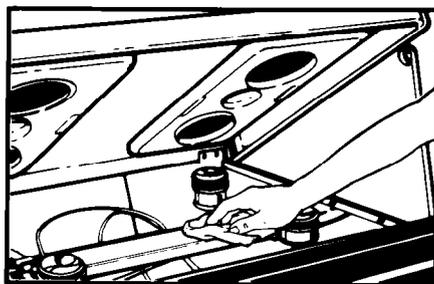
Lift-Up Cooktop

1. Lift front of cooktop at corners and swing up the support rod.
2. Carefully lower the cooktop onto the support rod.

⚠ WARNING

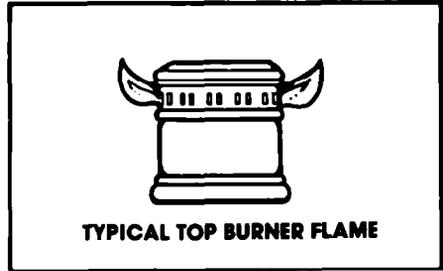
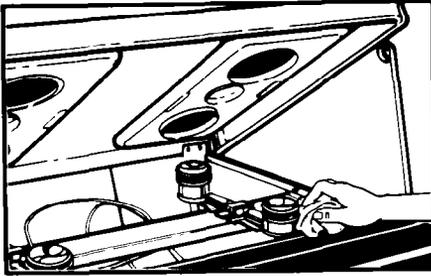
Personal Injury and Product Damage Hazard

- Be sure the rod fits in the notch in the cooktop and is held securely. Failure to do so could result in personal injury from the cooktop accidentally falling.
- Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.



3. Wipe surface under cooktop with warm soapy water. Use soapy plastic scrub pad on stubborn spots.

Surface Burners



Lift up the cooktop, following the instructions on page 15.

Wipe off surface burners with warm soapy water and a soft cloth after each use.

Occasionally check surface burner flames for size and shape as shown. If flames do not burn properly, you may need to remove the surface burners for cleaning (see page 19), or call a qualified technician for burner adjustments.

To adjust the LO settings on the control knobs:

1. Turn on the surface burners, then set the controls on LO.
2. **Without changing the burner settings**, remove the control knobs.
3. Firmly grasp the control stem and insert a small bladed screwdriver into the end of the stem. Turn the screwdriver in either direction until the flame height is $\frac{1}{8}$ in. (3.2 mm) or lower in size. **Flame must be large enough to maintain a STABLE FLAME on all burner ports.**

NEVER ADJUST THE FLAME SIZE AT THE MEDIUM SETTING.

The Oven Door

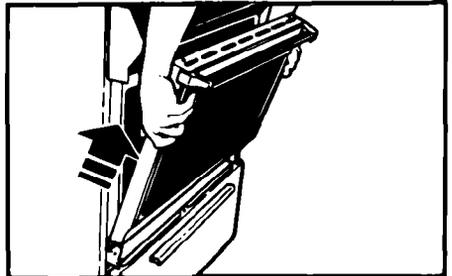
Removing the oven door will make it easier to clean the oven.

⚠ WARNING

Burn and Electrical Shock Hazard
Make sure all controls are OFF and the oven is cool before removing oven door. Failure to do so can result in burns or electrical shock.

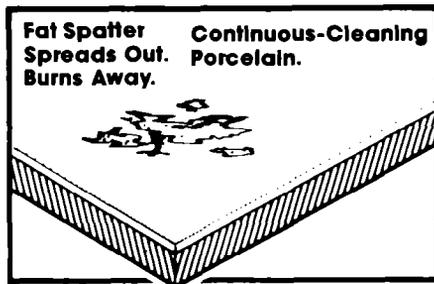
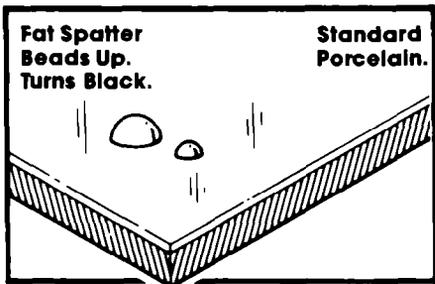
1. Open the door to the first stop position.
2. Hold the door at both sides and lift off of hinges at bottom corners of door.
3. **To replace**, fit the bottom corners of the door over the ends of the hinges.

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



The Continuous-Cleaning Oven

Standard oven walls are coated with smooth porcelain. Your continuous-cleaning oven walls are coated with a special, rougher porcelain. A fat spatter beads up on the smooth surface, but spreads out on the rougher surface. The bead of fat on the smooth surface chars and turns black. The spread-out fat on the rough surface **gradually** burns away at **medium to high baking temperatures** so the oven can return to a presentably clean condition.



Using Foil

To catch sugar or starchy spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack, slightly larger than the cooking container.

⚠ WARNING

Burn, Electrical Shock and Product Damage Hazard

- **Make sure all controls are OFF and the oven is cool before using foil. Failure to do so can result in burns or electrical shock.**
- **Do not use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.**

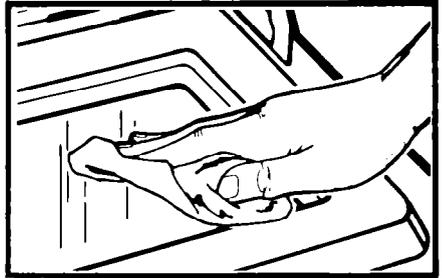
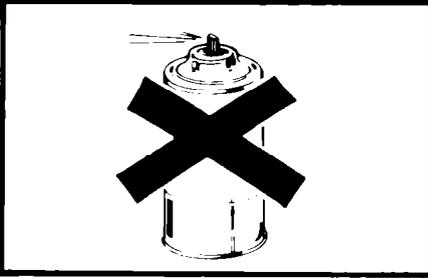
1. Turn off all controls.

2. Position foil or pan under the cooking container. Make sure the foil is centered and large enough to catch any spillovers.

Cleaning 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. Use aluminum foil or a shallow pan according to instructions. Spill-overs do not burn away and may stain the bottom.

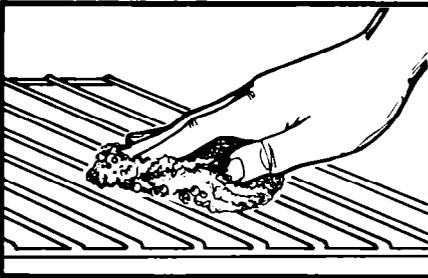
Hand Cleaning



⚠ WARNING

Personal Injury Hazard
Do not use oven cleaning products. Some can become trapped in the porcelain surface and give off harmful fumes.

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



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

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

Cleaning Chart

| PART | WHAT TO USE | HOW TO CLEAN |
|-------------------------------------|---|--|
| Exterior surfaces | Warm soapy water and a soft cloth. Plastic scrubbing pad for heavily-soiled areas. | <ul style="list-style-type: none"> Wipe off regularly when cooktop and range are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish. Do not use abrasive or harsh cleansers. |
| Surface burner grates | Warm soapy water and a plastic scrubbing pad. | <ul style="list-style-type: none"> Wash, rinse and dry well. Do not use abrasive or harsh cleansers. |
| Chrome reflector pans | Warm soapy water and a plastic scrubbing pad. | <ul style="list-style-type: none"> Wash with other cooking utensils. Clean frequently. Do not use abrasive or harsh cleaners. |
| Surface burners | Warm soapy water or spray glass cleaner and a soft cloth. | <ul style="list-style-type: none"> Lift-up the cooktop, see page 15. Wipe off spills, immediately after burner has cooled. In case of stubborn stains: Remove burner from manifold with phillips screwdriver. Soak in warm soapy water and wipe with a plastic scrubbing pad. Rinse and dry well. If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. Do not clean surface burner in dishwasher. |
| Broiler drawer, pan and grid | Warm soapy water or a plastic scrubbing pad. | <ul style="list-style-type: none"> Clean after each use. Wash pan and grid with other utensils. After broiler is cool, wipe interior with warm damp cloth. For stubborn spots, use a plastic scrubbing pad. |
| Control knobs | Warm soapy water and a soft cloth. | <ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak. |
| Control panels | Warm soapy water or spray glass cleaner and a soft cloth. | <ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner. |
| Oven racks | Warm soapy water and a plastic scrubbing pad. | <ul style="list-style-type: none"> Wash, rinse and dry well. Use plastic scrubbing pad for stubborn areas. |
| Oven door glass | Spray glass cleaner; warm soapy water and soft cloth. | <ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with cleaner. Wash, rinse and dry well. |

continued on next page

| PART | WHAT TO USE | HOW TO CLEAN |
|---------------------------------|--|--|
| Continuous-Cleaning oven | Warm soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or shallow pan. | <ul style="list-style-type: none"> • Clean stubborn spots or stains. Rinse well with water. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. • Do not use commercial cleaners. |

Most fat spatters on Continuous-Cleaning porcelain interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations.

Changing the Oven Light

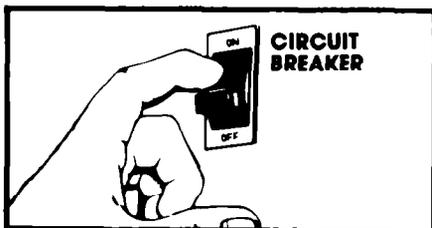
The oven light will **only** come on when you push the Oven Light switch on the control panel. Push it again to turn off the light.

To Replace:

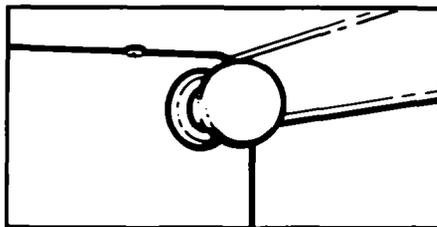
⚠ WARNING

Electrical Shock and Burn Hazard

Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.



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



2. Remove the light bulb from its socket. Replace with a 40-watt appliance bulb. Plug in appliance or reconnect at the main power supply.

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

1. Before calling for assistance...

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

If nothing operates:

- Is the range properly connected to gas and electrical supplies? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the range.**
- Is the Oven Temperature Control knob turned to a temperature setting or BROIL?

If burner falls to light:

- Is the range connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?
- Are burner ports clogged? (See page 19.)

If burner flames are uneven:

- Are burner ports clogged? (See page 19.)

If burner flames lift off ports, are yellow, or are noisy when turned off:

- The air/gas mixture may be incorrect. (Call for service.)

If burner makes a popping noise when ON:

- Is the burner wet from washing? Let dry.

If control knob(s) will not turn:

- Did you push in before trying to turn?

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.

- The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See page 18 for how to clean.
- Sugar and starchy spills may leave stains. See page 18 for hand cleaning tips. **Use foil on lower rack to catch these spills.**

If cooking results aren't what you expected:

- Is the range level?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface burners?

2. If you need service or assistance ...

Contact the dealer from whom the unit was purchased to obtain the name of the nearest Whirlpool authorized service facility.

3. If you need FSP® replacement parts ...

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

To locate FSP replacement parts in your area, refer to Step 2 above.

WHIRLPOOL® RANGE PRODUCT WARRANTY

GR001

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

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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



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