



# Use And Care

## G U I D E



<b>A Note to You</b> .....	2
<b>Oven Safety</b> .....	3
<b>Parts and Features</b> .....	5
<b>Using Your Oven</b> .....	6
Positioning racks and pans.....	6
Bakeware choices.....	6
Using aluminum foil .....	7
The electronic oven control.....	7
Audible signals.....	8
Setting the clock .....	8
Using the electronic Minute Timer .....	9
Starting a function.....	9
Canceling a function .....	10
Baking/roasting .....	10
Adjusting the oven temperature control .....	11
Broiling.....	12
Using the electronic MEALTIMER™ control ..	14
The oven vent.....	17
<b>Using the Self-Cleaning Cycle</b> .....	18
Before you start .....	18
Setting the controls.....	19
How the cycle works.....	21
<b>Caring for Your Oven</b> .....	22
Cleaning chart.....	22
Removing the oven door.....	23
The oven lights .....	24
<b>Troubleshooting</b> .....	25
<b>Requesting Assistance or Service</b> .....	27
<b>Warranty</b> .....	28

Call our Consumer Assistance Center  
with questions or comments.

**1-800-253-1301**

### ELECTRIC COMBINATION LOWER OVEN

**NOTE:** Use and Care instructions for the upper microwave oven are provided in a separate manual.

**MODELS RMC275PD/RMC305PD  
GMC275PD/GMC305PD**

# A Note to You

## Thank you for buying a Whirlpool® appliance.

The Whirlpool Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly. Please read it carefully.

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

## Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see diagram in the "Parts and Features" section).

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

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

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

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

Dealer Name \_\_\_\_\_

Dealer Address \_\_\_\_\_

Dealer Phone \_\_\_\_\_

**Keep this book and the sales slip together in a safe place for future reference. It is important for you to save your sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.**

**Our Consumer Assistance Center  
number is toll free.**

**1-800-253-1301**

To find detailed product information, the location of the nearest Whirlpool dealer or designated servicer, to purchase an accessory item, or register your appliance on-line, please visit our Web site at [www.whirlpool.com](http://www.whirlpool.com)

# Oven Safety

## Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:

**⚠ DANGER**

You **will** be killed or seriously injured if you don't follow instructions.

**⚠ WARNING**

You **can** be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFETY INSTRUCTIONS

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

- Proper Installation – Be sure the oven is properly installed and grounded by a qualified technician.
- Never Use the Oven for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the oven.
- User Servicing – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Oven – Flammable materials should not be stored in an oven.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- 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.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

**SAVE THESE INSTRUCTIONS**

## OVEN SAFETY

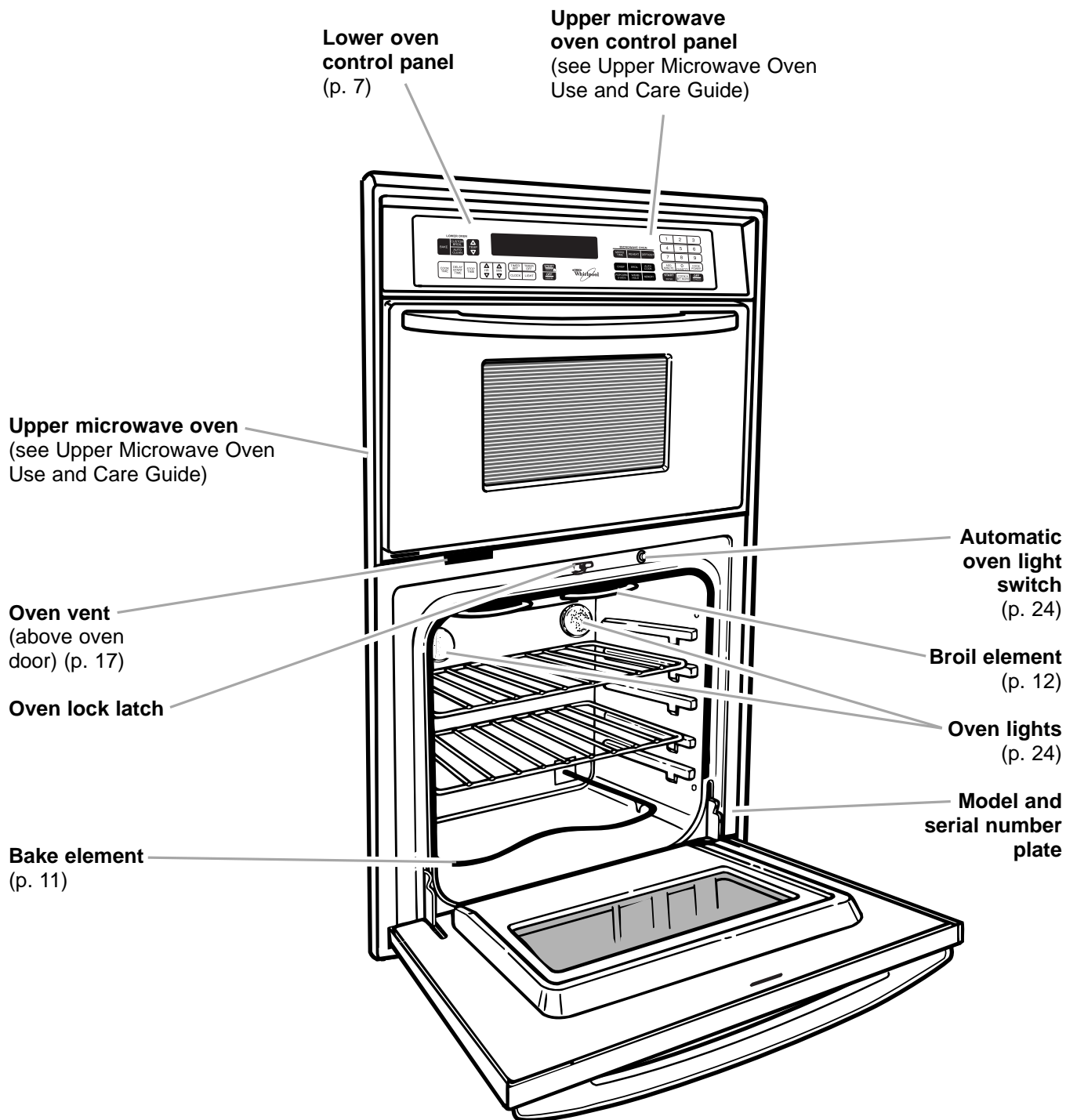
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

**WARNING:** This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

# Parts and Features

(Model RMC275PD/RMC305PD shown)



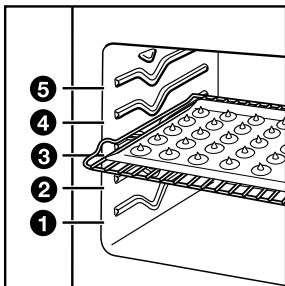
# Using Your Oven

## Positioning racks and pans

Place the oven racks where you need them before turning on the oven.

- To move a rack, pull it out to the stop position, raise the front edge and lift it out.
- Be sure the rack(s) is level.
- Use pot holders or oven mitts to protect your hands if rack(s) must be moved while the oven is hot.
- For best performance, cook on one rack. Place the rack so the top of the food will be centered in the oven.

- For best results allow 2 inches of space around each



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

### Where to place pans:

WHEN YOU HAVE	PLACE
1 pan	In center of the oven rack.
2 pans	Side by side or slightly staggered.
3 or 4 pans	In opposite corners on each oven rack. Stagger pans so no pan is directly over another.

### Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

**NOTE:** For information on where to place your rack when broiling, see “Broiling guidelines” later in this section.

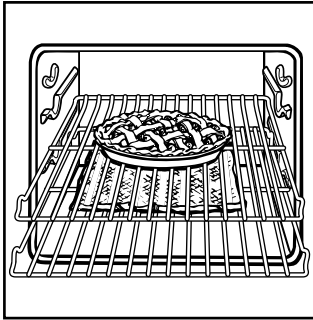
## Bakeware choices

Baking performance is affected by the type of bakeware used. Use the bakeware size recommended in the recipe.

BAKEWARE TYPE	BEST USED FOR	GUIDELINES
Light colored aluminum	<ul style="list-style-type: none"> <li>• Light golden crusts</li> <li>• Even browning</li> </ul>	<ul style="list-style-type: none"> <li>• Use temperature and time recommended in recipe.</li> </ul>
Dark aluminum and other bakeware with dark, dull, and/or non-stick finish	<ul style="list-style-type: none"> <li>• Brown, crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• May reduce baking temperature 25°F.</li> <li>• Use suggested baking time.</li> <li>• Use temperature and time recommended in recipe for pies, breads, and casseroles.</li> <li>• Place rack in center of oven.</li> </ul>
Ovenproof glassware, ceramic glass, or ceramic	<ul style="list-style-type: none"> <li>• Brown, crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• May reduce baking temperature 25°F.</li> </ul>
Insulated cookie sheets or baking pans	<ul style="list-style-type: none"> <li>• Little or no bottom browning</li> </ul>	<ul style="list-style-type: none"> <li>• Place in the bottom third of oven.</li> <li>• May need to increase baking time.</li> </ul>
Stainless steel	<ul style="list-style-type: none"> <li>• Light, golden crusts</li> <li>• Uneven browning</li> </ul>	<ul style="list-style-type: none"> <li>• May need to increase baking time.</li> </ul>
Stoneware	<ul style="list-style-type: none"> <li>• Crisp crusts</li> </ul>	<ul style="list-style-type: none"> <li>• Follow manufacturer's instructions.</li> </ul>

## Using aluminum foil

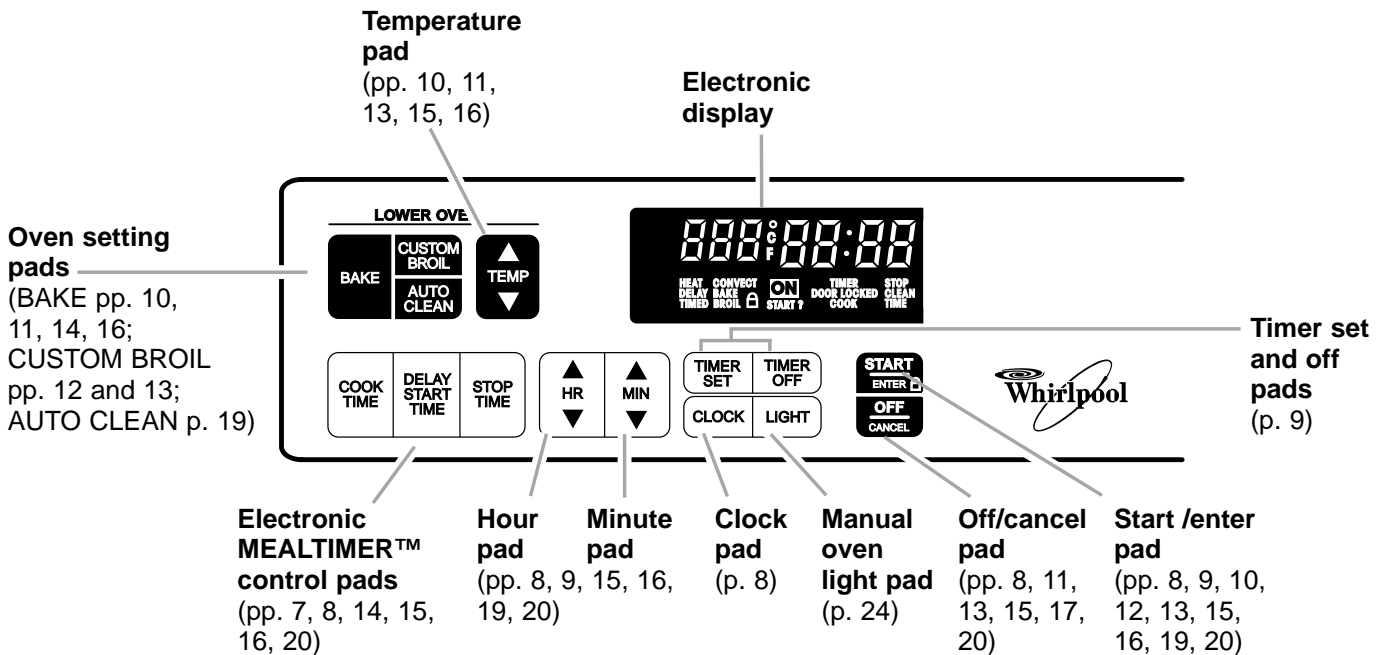
- **Do not line the oven bottom with any type of foil, liners, or cookware. Permanent damage will occur to the oven bottom finish.**



- **Do not cover the entire rack with aluminum foil.** Doing so will reduce air circulation and overall oven performance.

- **To catch spillovers** from pies or casseroles place foil on the oven rack below. Foil should be turned up at edges and be at least 1 inch larger than dish.
- **Place tent-shaped foil** loosely over meat or poultry to slow down surface browning for long term roasting. Remove foil for the last 30 minutes.
- **Use narrow strips** of foil to shield piecrust edges if browning too quickly.

## The electronic oven control



### Display/clock

- **When you first plug in the oven**, everything on the display will light up for a few seconds, then a time of day and “PF” will appear on the temperature display. If after you set the clock (see “Setting the clock” later in this section), “PF” again appears on the display, your electricity was off for a while. Reset the clock.
- **The clock displays** the time of day except when the oven is preheating, cleaning, timed baking, timed broiling and when display is disabled (see “Setting the clock” later in this section).
- **When you are using the oven or Minute Timer**, the display will show times, temperature settings, and what command pads have been pressed.
- **When showing the time of day**, the display will show the hour and minutes.
- **When you are using the Minute Timer**, the display will show hours, minutes, and seconds in the following sequence:
  - **For settings from 1-59 minutes**, the display will count down each second (minutes and seconds displayed).
  - **For settings 1 hour or over**, the display will count down each minute (hours and minutes displayed).
- **When you are using COOK TIME and/or STOP TIME**, the display will show cooking time counting down. The display will count down each minute (hours and minutes displayed).



## Command pads

The command pads tell the oven what to do and in what order. Some command pads have an Indicator Light. The Indicator Light comes on when you press the command pad. The ON Indicator Light comes on when you press START/ENTER for an oven function.


## Using the control lock

The control lock prevents unwanted use of the oven by disabling most of the control panel command pads (except CLOCK, TIMER SET, TIMER OFF, and LIGHT).

### NOTES:


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

### To lock or deactivate the control panel:

Press and hold START/ENTER for 5 seconds. A single tone will sound and “Loc” and  will appear on the temperature display. When the control is locked, only the clock, timer, and oven light will operate.



### To unlock the control panel:

Press and hold START/ENTER for 5 seconds. A single tone will sound and “Loc” and  will disappear from the temperature display.



## Audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

### To shut off all signals except for error tones, timer reminder tones and the hidden function signal:

Press and hold STOP TIME for 5 seconds. A short tone will sound to tell you the signals have been changed. Repeat the above step to turn the signals back on.

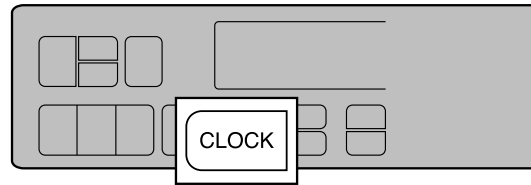


### To choose between high and low volume signals:

Press and hold DELAY START TIME for 5 seconds. A short tone will sound to tell you the signals have been changed. “Snd” and “HI” and “Snd” and “LO” will appear on the time display to show the volume you chose. If the volume is changed while the audible signals are off, then signals are turned back on at the volume setting chosen.



## Setting the clock



### 1. PRESS YOU SEE



(last time of day remembered)

### 2. Set time.

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

### PRESS YOU SEE



(example for 5:30)

### 3. PRESS YOU SEE



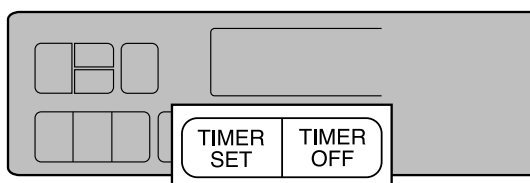
## Disabling the clock display:

If you do not want the clock time displayed, press and hold CLOCK for 5 seconds. To display the clock time again, press and hold CLOCK for 5 seconds. You should not have to reset the time.



## Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in hours and minutes up to 12 hours 59 minutes. The Minute Timer will display minutes and seconds for settings under 1 hour. You will hear four 1-second tones when the set time is up unless reminder tones are disabled.



1. PRESS YOU SEE



2. Set time.

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

PRESS YOU SEE



(example for 10 minutes)

3. PRESS YOU SEE



OR



(display counts down)

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

When the time is up:

You will hear four 1-second tones, then four 1-second **reminder tones** every minute until you press **TIMER OFF**.

YOU SEE



4. PRESS YOU SEE



(time of day)

To cancel the Minute Timer:

PRESS YOU SEE



(time of day)

**Disabling the timer reminder tones:**

To disable the reminder tones, press and hold **TIMER SET** for 5 seconds.

To enable the tones, follow the same step.

After disabling or enabling reminder tones, a single tone will sound to tell you the signals have been changed. “nAg” and “OFF” or “nAg” and “On” will appear on the display. Press **START/ENTER** for return to the Minute Timer countdown or the time of day display.

## Starting a function

After programming a function, you must press



**START/ENTER** to start the function. If you do not press **START/ENTER** within

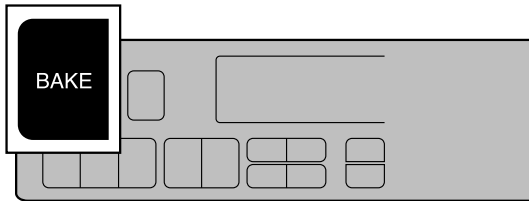
5 seconds of programming, “START?” will show on the display as a reminder. The control will return to time of day mode after 5 minutes if **START/ENTER** is not pressed.

## Canceling a function

OFF/CANCEL will cancel any function except for the Clock and Timer Set functions. When you press OFF/CANCEL, the display will show the time of day or, if Minute Timer is also being used, the time remaining. To cancel the Minute Timer, see “Using the electronic Minute Timer” earlier in this section.

**NOTE:** You may hear a fan blowing in the oven even after you press OFF/CANCEL. This is the cooling fan. It will turn off when the oven cools to a certain temperature.

## Baking/roasting



### 1. Position racks.

For correct rack placement, see “Positioning racks and pans” earlier in this section.

### 2. PRESS



### YOU SEE



### 3. Set temperature (optional).

#### PRESS



#### YOU SEE



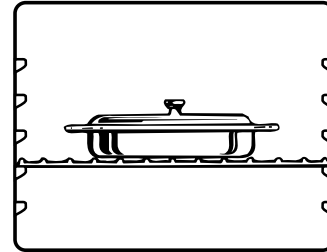
(example for Bake at 375°F)

Do this step if you want to set a temperature other than 350°F. Press the “up” (▲) pad to raise the temperature or the “down” (▼) pad to lower the temperature in 5°F amounts. Use these pads until the desired temperature shows on the small display. (If the TEMP pad is held down the temperature will change faster.)

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

You do not have to preheat the oven when roasting or cooking casseroles, unless your recipe recommends it.

**NOTE:** To set your oven to cook in Celsius instead of Fahrenheit press and hold CUSTOM BROIL for 5 seconds. See “To display temperatures in °C instead of °F” later in this section.



### 5. PRESS



### YOU SEE



(example for temperature of 350°F)

A preheat time will count down in minutes and seconds on the display. The oven control automatically sets preheat times depending on the oven temperature you select:

TEMPERATURE (in °F)	PREHEAT TIME (in min. and sec.)	
	30" OVEN	27" OVEN
170-250	3 min 30 sec	3 min 30 sec
255-300	5 min	4 min 45 sec
305-350	6 min 30 sec	6 min 30 sec
355-400	8 min 30 sec	8 min 30 sec
405-450	10 min 30 sec	10 min 30 sec
455-500	13 min	12 min 30 sec

As the countdown ends, the set temperature replaces “PrE” on the display. You will also hear a 1-second tone.

**YOU SEE**



(display shows set temperature after preheat)

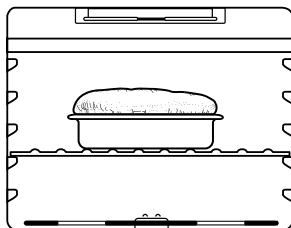
**NOTES:**

- You can change the temperature setting any time after pressing START/ENTER.
- The display will show “door” and the heating elements will not heat if the door is open when you try to bake/roast.

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

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

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



**7. PRESS**

**YOU SEE**

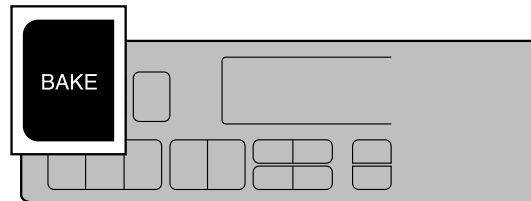


(time of day)

**Saving energy**

- To avoid loss of heat, open the oven door as little as possible.
- Use a timer to keep track of cooking time.
- Plan your meals for the most efficient use of the oven by cooking more than one food at a time, or baking while the oven is still hot after cooking a meal.

**Adjusting the oven temperature control**



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

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

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

**1. PRESS YOU SEE**



(hold for 5 seconds)



(factory setting of “0”)

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

**2. Set new offset temperature.**

**PRESS**

**YOU SEE**



(example when making oven 10°F [or 5°C] hotter)

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

### 3. Enter the adjustment.

PRESS

YOU SEE



(time of day)

### How to determine the amount of adjustment needed

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

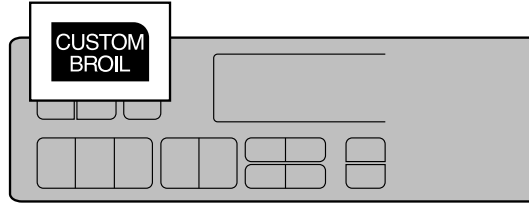
TO COOK FOOD ...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more	+10
Moderately more	+20
Much more	+30
A little less	-10
Moderately less	-20
Much less	-30

### To display temperatures in °C instead of °F:

Press and hold CUSTOM BROIL for 5 seconds. A short tone will sound and the temperatures will be displayed in °C. To switch back to °F, repeat the instructions above.

**NOTE:** The temperature display must go off before a conversion. The correct temperature display will appear the next time you press a cook function command pad.

## Broiling

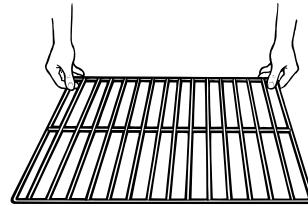


### NOTES:

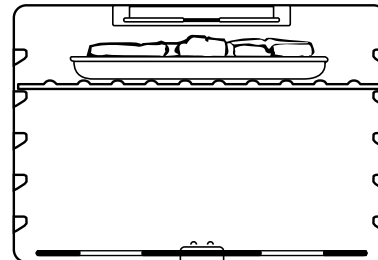
- Do not preheat when broiling, unless your recipe recommends it.

### 1. Place the rack where you need it.

You need to place the rack so that the surface of the food is at least 3 inches away from the broil element. See "Broiling guidelines" later in this section.



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



### 3. Close the door.

### 4. PRESS YOU SEE



5. PRESS

YOU SEE



You can change the temperature setting any time before or after pressing START/ENTER. To change the setting, see “To custom broil at a lower temperature” below. After changing the setting, you do not have to press START/ENTER again unless it has not yet been pressed.

6. PRESS

YOU SEE



**To custom broil at a lower temperature:**

- If your food is cooking too fast, press CUSTOM BROIL and press the ▼ TEMP pad until “325°F” shows on the small display.

PRESS

YOU SEE



- If you want your food to broil slower from the start, press CUSTOM BROIL and press the ▼ TEMP pad so a temperature between 300°F and 525°F shows on the small display.

PRESS

YOU SEE



(example shows Broil at 400°F)

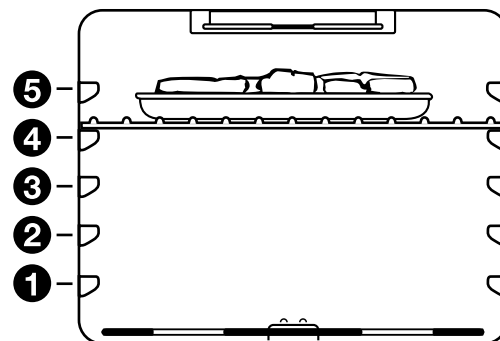
Lower temperature settings let the broil heating element cycle and slow cooking results. The lower the temperature, the slower the cooking.

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

**Broiling guidelines**

- Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke.
- To make sure the juices drain well, do not cover the grid with foil.
- Trim excess fat to reduce spattering. Slit the fat on the edges to prevent curling.
- Use tongs to turn meat to avoid losing juices.
- Pull out oven rack to stop position before turning or removing food.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.
- For easier cleaning, line the bottom of the pan with aluminum foil. Clean the pan and grid as soon as possible after each use.

Recommended rack positions are numbered from the bottom (1) to the top (5). For best results, place food 3 inches or more from the broil element.



## USING YOUR OVEN

MEAT	RACK POSITION	APPROXIMATE TIME (MINUTES)	
		SIDE 1	SIDE 2
<b>Steak, 1" thick</b> medium rare medium well done	4	14-15 15-16 18-19	7-8 8-9 9-10
<b>Ground Meat Patties, ¾" thick, ¼ lb well done</b>	4	13-14	7-8
<b>Pork Chops, 1" thick</b>	4	20-22	10-11
<b>Ham Slice, ½" thick, precooked</b>	4	8-10	4-5
<b>Frankfurters</b>	4	5-7	3-4
<b>Lamb Chops, 1" thick</b>	4	14-17	8-9
<b>Chicken</b> bone-in pieces boneless breasts	3 4	17-20 11-16	17-20 11-16
<b>Fish</b> fillets ¼-½" thick steaks ¾-1" thick	4	8-10 16-18	4-5 8-9

**NOTE:** Times are guidelines only and may need to be adjusted for individual tastes. Very thin cuts, such as fish fillets, may not need to be turned.

## Using the electronic MEALTIMER™ control

### ⚠ WARNING

#### Food Poisoning Hazard

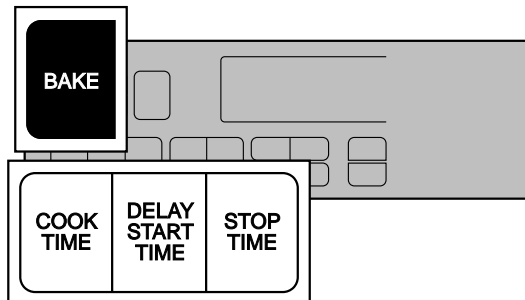
Do not let food sit in oven more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods that do not need a preheated oven, like meats and casseroles. Do not use delayed time cooking for cakes, cookies, etc. – they will not rise properly.

**Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day.** (See "Setting the clock" earlier in this section.)



### To start baking/roasting now and stop automatically:

- 1. Place the oven rack(s) where you need them and put your food in the oven.**

To place your racks correctly, see "Positioning racks and pans" in "Using the oven" earlier in this section.

- 2. PRESS YOU SEE**



**3. Set the temperature (optional).**

**PRESS**



**YOU SEE**



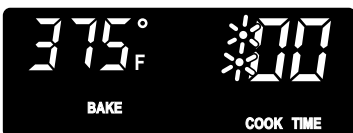
(example shows Bake at 375°F)

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

**4. PRESS**



**YOU SEE**



(example for cook time)

OR



**OPTIONAL:** When using STOP TIME the display will show the time of day for you to set the time you want to stop cooking.

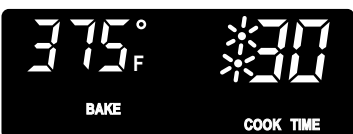
**5. Set the cook time or stop time.**

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

**PRESS**



**YOU SEE**



(example shows 30-minute baking/roasting time)

**6. PRESS**



**YOU SEE**



(display counts down cook time or stop time)

**NOTES:**

- You can change the temperature or time settings any time after pressing START/ENTER by repeating Steps 3 or 5. You do not have to press START/ENTER.
- The display will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour).

**7. When baking/roasting is done:**

**YOU SEE**



The oven will turn off by itself and beep 4 times. You will also hear four 1-second tones every minute until you press OFF/CANCEL.

**Disabling the Cook Time reminder tones:**

To disable the reminder tones, press and hold COOK TIME for 5 seconds.

To enable the tones, follow the same step.

After disabling or enabling reminder tones, a single tone will sound to tell you the signals have been changed. “nAg” and “OFF” or “nAg” and “On” will appear on the display. Press START/ENTER for return to the Minute Timer countdown or the time of day display.

**8. PRESS**



**YOU SEE**



(time of day)

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

## To delay start and stop automatically:

- Place the oven rack(s) where you need them and put your food in the oven.

To place your racks correctly, see “Positioning racks and pans” in “Using the oven” earlier in this section.

- PRESS



YOU SEE



- Set the temperature (optional).

PRESS



YOU SEE



(example shows Bake at 375°F)

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

- PRESS



YOU SEE



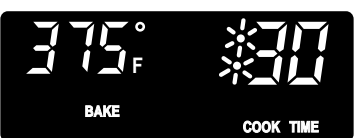
- Set the cook time.

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

PRESS



YOU SEE



(example shows 30-minute baking/roasting time)

- PRESS



YOU SEE



- Set the start time.

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

The following example shows a chosen start time of 2 o'clock. The oven will shut off by itself at 2:30 (the set start time plus the set cook time).

PRESS



YOU SEE



(example shows 2 o'clock start time)

- PRESS



YOU SEE



**NOTE:** You can change the temperature or time settings any time after pressing START/ENTER by repeating Steps 2 through 7.

- When the start time is reached:

You will hear a 1-second tone. The display will count down the baking/roasting time in hours and minutes (if the cook time is more than one hour) or in minutes and seconds (if the cook time is less than one hour).

YOU SEE



(display counts down cook time)



10. When baking/roasting is done:

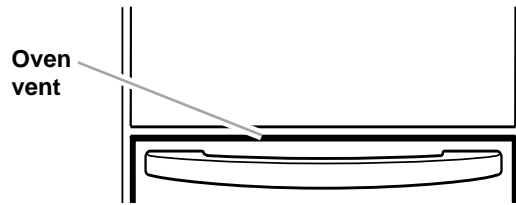
YOU SEE



The oven will turn off by itself and beep 4 times. You will also hear four 1-second tones every minute until you press OFF/CANCEL.

**NOTE:** To remove the end-of-cycle tones, press and hold COOK TIME for 5 seconds. To bring back the tones, repeat this step. You will see "OFF" when the tones are turned off and "On" when they are turned on. Refer to "Using the Electronic Minute Timer," Step 3, to remove the reminder tones.

The oven vent



Hot air and moisture escape from the oven through a vent. The vent is above the oven door. The vent lets air circulate properly. Be careful not to block the vent, or you could get poor baking/roasting results.

11. PRESS

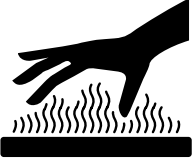
YOU SEE



(time of day)

**NOTE:** You can do this step any time to cancel the MEALTIMER™ control setting.

# Using the Self-Cleaning Cycle

	<p style="text-align: center;"><b>⚠ WARNING</b></p> <p style="text-align: center;"><b>Burn Hazard</b></p> <p><b>Do not touch the oven during the Self-Cleaning cycle.</b> <b>Keep children away from oven during Self-Cleaning cycle.</b> <b>Do not use commercial oven cleaners in your oven.</b> <b>Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes.</b></p>
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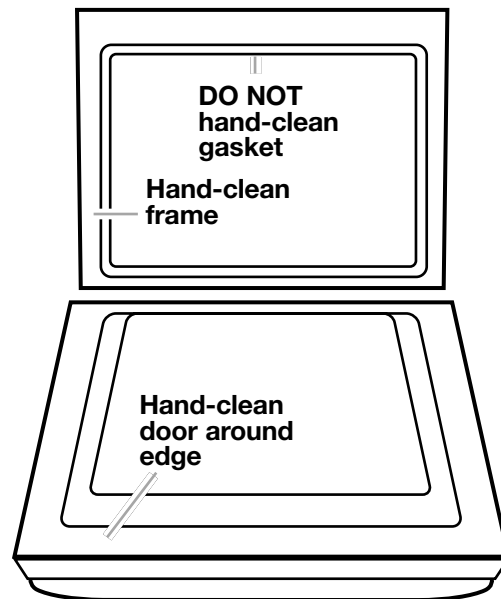
## Before you start

**Before you start the Self-Cleaning cycle, make sure you:**

**NOTE:** DO NOT clean, move, or bend the gasket. You may get poor cleaning, baking and roasting.

- Hand-clean the areas shown. They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.
- Do not let water, cleaner, etc., enter slots on door and frame.
- Remove the broiler pan and grid and any cookware/bakeware being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the Self-Cleaning cycle.
- Wipe up food spills containing sugar as soon as possible after the oven cools down. When sugar is heated to a high temperature in the Self-Cleaning cycle, the high temperature can cause the sugar to burn and react with the porcelain. This can cause etching, pitting or faint white spots.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See the “Cleaning chart” in the “Caring for Your Range” section.) If you clean the racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (The guides are counted from bottom to top.)
- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.



### TIPS:

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils on the cooktop. They may melt.
- Remove any combustible items, such as paper napkins, from the storage drawer. This includes utensils with plastic handles that can become overheated and melt.
- Do not leave any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- The oven light will not work during the Self-Cleaning cycle.

## Setting the controls

**NOTE:** Make sure the clock is set to the correct time of day. (See “Setting the clock” in the “Using Your Range” section.)

### To start cleaning immediately:

**1. PRESS YOU SEE**



This will automatically set a 3½-hour Self-Cleaning cycle.

**NOTE:** There will be a 30-minute cool-down ½ hour before the cycle is over.

**2. Set the cleaning time (optional).**

**PRESS YOU SEE**



(example shows 4½-hour cleaning time)

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the HR and MIN pads to set the cleaning time you want. Press the “up” (▲) or “down” (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for average to heavy soil.

**3. PRESS YOU SEE**



Make sure the door is closed all the way. If the door is open even a little, it will not lock. Press the door closed if needed. If the door is closed, it will lock as soon as you press START/ENTER.

**4. After the Self-Cleaning cycle ends:**

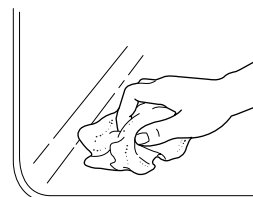
**YOU SEE**



LOCKED goes off and the door unlocks.

**5. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge.**

If needed, touch up spots with a mildly abrasive cleanser or cleaning sponge.



**To delay the start using delay start time:**

**1. PRESS YOU SEE**



This will automatically set a 3½ hour Self-Cleaning cycle.

**NOTE:** There will be a 30-minute cool-down ½ hour before the cycle is over.

**2. Set the cleaning time (optional).**

**PRESS YOU SEE**



(example for 4½-hour cycle)

If you want a Self-Cleaning cycle longer or shorter than 3½ hours, use the HR and MIN pads to set the cleaning time you want. Press the “up” (▲) or “down” (▼) pad(s) until a time between 2½-4½ hours shows on the display.

- Use 2½ hours for light soil.
- Use 3½-4½ hours for average to heavy soil.

### 3. PRESS



YOU SEE



### 4. Set the start time.

PRESS



YOU SEE



(example for 2:30 start time)

Press the “up” (▲) or “down” (▼) pad(s) until the desired start time shows on the display. The oven will automatically come up with the stop time by adding the set cleaning time to the set start time.

### 5. PRESS



YOU SEE



### 6. After the Self-Cleaning cycle starts:

YOU SEE



The door will lock as soon as the oven starts to heat up.

### 7. After the Self-Cleaning cycle ends:

YOU SEE

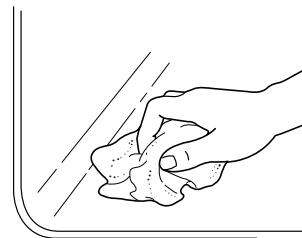


LOCKED goes off and the door unlocks.

**NOTE:** The stop time will be the start time plus the cleaning time.

### 8. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge.

If needed, touch up spots with a mild abrasive cleanser or cleaning sponge.



### To stop the Self-Cleaning cycle at any time:

PRESS



YOU SEE



YOU SEE



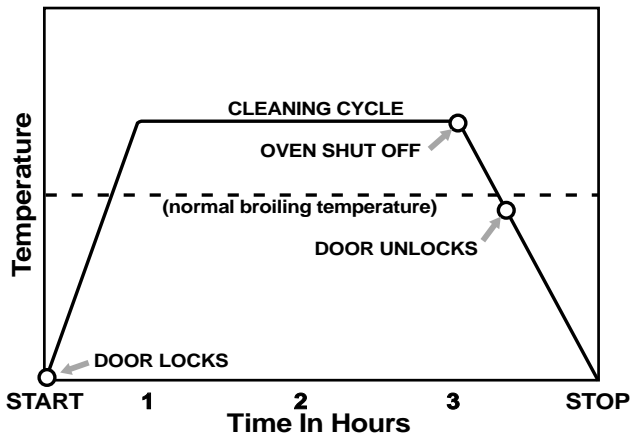
If the oven temperature is too high for baking/roasting when you press OFF/CANCEL, “cln,” “cool,” TIMED, DOOR LOCKED, and CLEAN TIME will appear on the display until the oven cools.

## How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is automatically preset for a 3½-hour Self-Cleaning cycle.

The graph below shows you what happens in a 3½-hour Self-Cleaning cycle. Notice that the heating stops ½ hour before the 3½-hour setting is up.



# Caring for Your Oven



## ⚠️ WARNING

### Explosion Hazard

Do not store flammable materials such as gasoline near this appliance. Doing so can result in death, explosion, or fire.

## Cleaning chart

Before cleaning, always make sure all controls are off and the oven is cool. Refer to instructions on all cleaning products before using them to clean your oven.

PART	CLEANING METHOD	SPECIAL INSTRUCTIONS
<b>Control Panel</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Spray glass cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Apply spray cleaner to paper towel, do not spray directly on panel.</li> </ul>
<b>Exterior Surfaces</b> (excluding control panel)	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Mild liquid cleaner</li> <li>• Spray glass cleaner</li> <li>• Non-abrasive plastic scrubbing pad</li> </ul>	<ul style="list-style-type: none"> <li>• DO NOT use abrasive or harsh cleaners like chlorine bleach, ammonia or oven cleaners.</li> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Gently clean around the model and serial plate; too much scrubbing could remove the numbers.</li> </ul>
<b>Oven door glass</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Non-abrasive plastic scrubbing pad</li> <li>• Spray glass cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry with soft cloth.</li> <li>• Wipe with paper towel.</li> </ul>
<b>Oven cavity</b> <ul style="list-style-type: none"> <li>• Food spills containing sugar and/or milk</li> <li>• All other spills</li> </ul>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Self-cleaning cycle</li> </ul>	<ul style="list-style-type: none"> <li>• When oven cools, wash, rinse and dry with soft cloth. See the “Using the self-cleaning cycle” section.</li> <li>• See the “Using the self-cleaning cycle” section.</li> </ul>
<b>Oven racks</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Steel wool pad</li> <li>• Self-cleaning cycle</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry.</li> <li>• Place on 2nd and 4th rack guides. Racks will discolor and become harder to slide. After cleaning, apply vegetable oil to rack guides for easier sliding.</li> </ul>
<b>Broiler pan and grid</b>	<ul style="list-style-type: none"> <li>• Soap and water</li> <li>• Steel wool pad</li> <li>• Dishwasher</li> <li>• Solution of 1/2 cup ammonia to 1 gallon water</li> <li>• Mild abrasive cleanser or commercial oven cleaner</li> </ul>	<ul style="list-style-type: none"> <li>• Wash, rinse and dry.</li> <li>• Soak for 20 minutes, then scrub with plastic scrubbing pad.</li> <li>• DO NOT clean the pan and grid in the self-cleaning cycle.</li> </ul>

## Removing the oven door

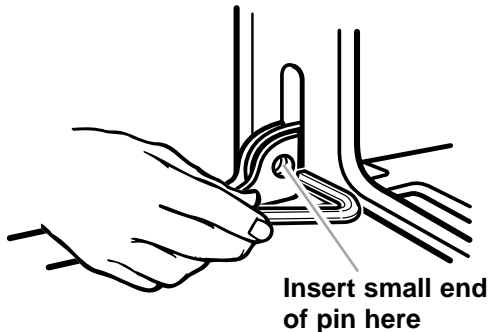
For normal use of your oven, you do not need to remove the door. However, you can remove the oven door by following the instructions in this section.

The oven door is heavy. Use both hands to remove and replace the door. Do not lift and carry the door by the handle. To remove and replace the door you may need help.

### To remove:

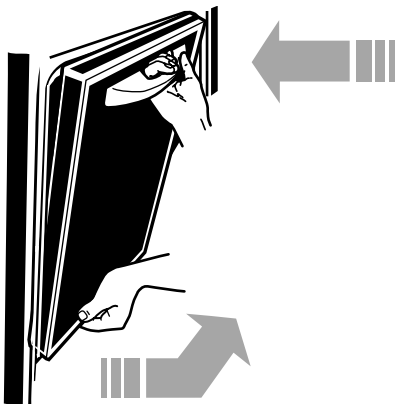
#### 1. Open door all the way.

**NOTE:** Two  $\frac{5}{32}$ " Allen wrenches or two nails of similar diameter may be used if factory furnished door removal pins have been misplaced. Be careful not to damage porcelain finish.



#### 2. Insert small end of a door removal pin into each door hinge.

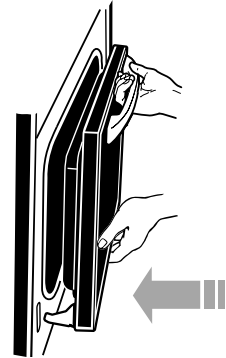
#### 3. Grasp under handle and gently close door as far as it will shut. Pull door out at bottom to remove.



#### 4. Set door aside on protected surface.

### To replace:

#### 1. Fit hinge arms into slots in frame. Push in at lower corner to ensure that hinge arms are fully engaged.



#### 2. Open the door all the way.

#### 3. Remove the door removal pins from each hole.

#### 4. Close the door.

**NOTE:** If the door does not operate freely, you have not installed it properly. Repeat Steps 1 through 4.

---

## The oven lights

The oven lights will come on when you open the oven door.

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### To turn the lights on or off when the oven door is closed:

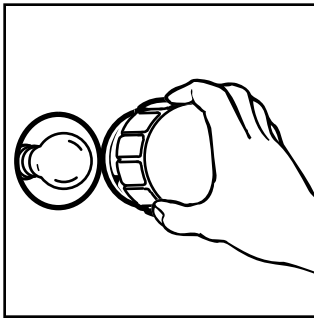
- Press the oven LIGHT pad.



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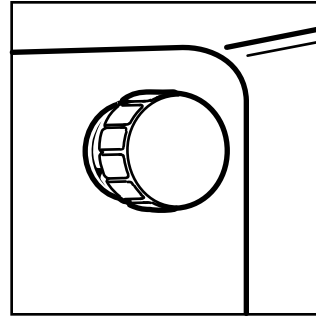
### To replace an oven light:

1. Disconnect power.
2. Remove the glass bulb cover in the back of the oven by turning it counter-clockwise.



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

- 
4. Replace the bulb cover by turning it clockwise.



- 
5. Reconnect power.

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



# Troubleshooting

Most cooking problems are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see “Requesting Assistance or Service” on page 27.

## Oven does not work

PROBLEM	CAUSE
Nothing works	<ul style="list-style-type: none"><li>● The oven is not plugged into a properly grounded live outlet with the proper voltage. (See Installation Instructions.)</li><li>● You have blown a household fuse or tripped a circuit breaker.</li></ul>
The oven does not work	<ul style="list-style-type: none"><li>● You have not set the electronic control correctly. Refer to setting the electronic oven control section. (See pages 7-17.)</li></ul>

## When self-cleaning your oven

PROBLEM	CAUSE
The Self-Cleaning cycle will not work	<ul style="list-style-type: none"><li>● You did not press START/ENTER.</li><li>● You have set a delayed start time. Wait for the start time to be reached or cancel and reset the control.</li><li>● The door is not closed all the way.</li></ul>

## Cooking results

PROBLEM	SOLUTION
The oven temperature seems too low or too high	<ul style="list-style-type: none"><li>● Adjust the oven temperature control. (See “Adjusting the oven temperature control” section.)</li></ul>
Slow baking or roasting	<ul style="list-style-type: none"><li>● Increase baking or roasting time.</li><li>● Increase temperature 25°F.</li><li>● Preheat oven to selected temperature before placing food in when preheating is recommended.</li><li>● Choose bakeware that will allow 2 inches of air space around all sides.</li><li>● Open oven door to check food when timer signals shortest time suggested in recipe.</li><li>● Oven peeking can make cooking times longer.</li></ul>
Baked items too brown on bottom	<ul style="list-style-type: none"><li>● Preheat oven to selected temperature before placing food in oven.</li><li>● Choose bakeware that will allow 2 inches of air space around all sides.</li><li>● Position rack higher in oven.</li><li>● Decrease oven temperature 15° to 25°F.</li></ul>
Unevenly baked items	<ul style="list-style-type: none"><li>● Level the range.</li><li>● Bake in center of oven with 2 inches of space around each pan.</li><li>● Check to make sure batter is level in pan.</li></ul>
Crust edge browns before pie is done	<ul style="list-style-type: none"><li>● Shield edge with foil.</li></ul>

## Display messages

<b>PROBLEM</b>	<b>CAUSE</b>
The display is showing "PF"	<ul style="list-style-type: none"><li>● There has been a power failure. Press OFF/CANCEL to clear the display, then reset the clock. (See page 8.)</li></ul>
"F" followed by a number shows on the display	<ul style="list-style-type: none"><li>● Press OFF/CANCEL to clear the display. If an "F" code appears again, call for service. (See "If You Need Assistance or Service" on page 27.)</li></ul>

If none of these items are causing your problem, see "Requesting Assistance or Service" on page 27.

# Requesting Assistance or Service

To avoid unnecessary service calls, please check the “Troubleshooting” section. It may save you the cost of a service call. If you still need help, follow the instructions below.

## If you need assistance or service

### Call the Whirlpool Consumer Assistance



Center toll free at 1-800-253-1301.  
Our consultants are available to assist you.

When calling:

Please know the purchase date, and the complete model and serial number of your appliance (see the “A Note to You” section). This information will help Whirlpool better respond to your request.

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information
- Use and maintenance procedures

- Accessory and repair parts sales
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

**Whirlpool designated service technicians** are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

## If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® factory specified parts. 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, call our Consumer Assistance Center telephone number or your nearest Whirlpool designated service center.

## For further assistance

If you need further assistance, you can write to Whirlpool with any questions or concerns at:

Whirlpool Brand Home Appliances  
Consumer Assistance Center  
c/o Correspondence Dept.  
2000 North M-63  
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

# WHIRLPOOL®

## Electric Built-In Combination Microwave/Single Oven Warranty

LENGTH OF WARRANTY	WHIRLPOOL CORPORATION WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> FROM DATE OF PURCHASE	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> SECOND- THROUGH FIFTH-YEAR FROM DATE OF PURCHASE	FSP replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL CORPORATION WILL NOT PAY FOR	
<p><b>A.</b> Service calls to:</p> <ol style="list-style-type: none"> <li>1. Correct the installation of your oven.</li> <li>2. Instruct you how to use your oven.</li> <li>3. Replace house fuses or correct house wiring.</li> <li>4. Replace owner-accessible light bulbs.</li> </ol> <p><b>B.</b> Repairs when your oven is used in other than normal, single-family household use.</p> <p><b>C.</b> Pickup and delivery. Your oven is designed to be repaired in the home.</p> <p><b>D.</b> Damage to your oven caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool Corporation.</p> <p><b>E.</b> Any labor costs during limited warranty.</p> <p><b>F.</b> Repairs to parts or systems resulting from unauthorized modifications made to the appliance.</p>	
10/99	

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

**Outside the 50 United States this warranty does not apply. Contact your local Whirlpool dealer to determine if another warranty applies.**

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