



HOW TO MAKE A HOME REAL™

Use And Care

G U I D E

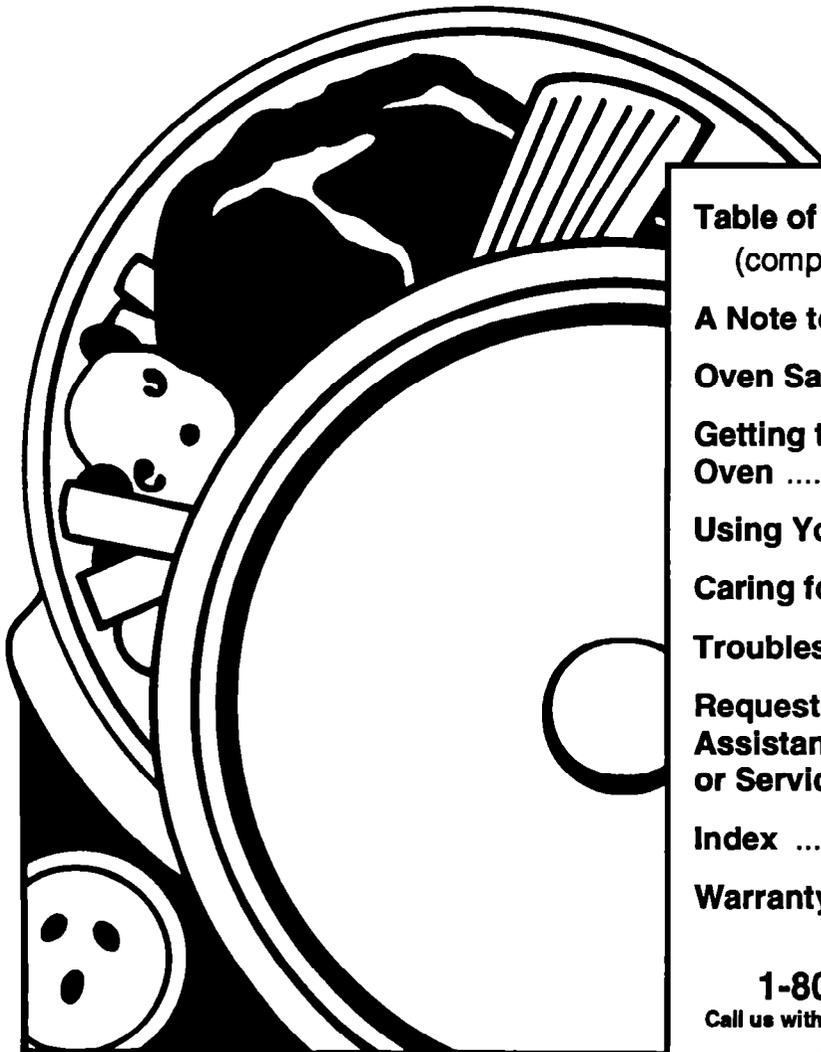


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1-800-253-1301

Call us with questions or comments.

STANDARD AND CONTINUOUS-CLEANING GAS BUILT-IN OVENS

TO THE INSTALLER: PLEASE LEAVE THIS
INSTRUCTION BOOK WITH THE UNIT.

TO THE CONSUMER: PLEASE READ AND
KEEP THIS BOOK FOR FUTURE REFERENCE.

**MODELS SB100PED
SB130PED**

12/94

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A Note to You

Thank you for buying a Whirlpool® appliance.

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

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

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagrams on pages 7 and 8 for location of plate).

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

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

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

**Our Consumer Assistance Center
number is toll-free 24 hours a day. 1-800-253-1301**

Oven Safety

Your safety is important to us.

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

WARNING

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

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE 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:

WARNING: If the information in this manual is not followed exactly, a fire or explosion could result causing property damage, personal injury, or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

General

- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified installer. The oven must be properly connected to the proper gas supply and checked for leaks. The oven must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide, and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off position in the event of a power failure.
- Use the oven only for its intended use as described in this manual.



- Do not touch interior surfaces of oven.

Areas near 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 interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot surface and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep oven vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials in or near the oven. The fumes could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line oven bottom or any other part of the oven. Use aluminum foil only as recommended in this manual.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

OVEN SAFETY

When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

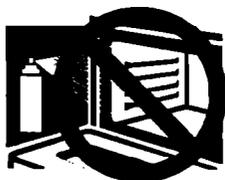
Grease

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



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning



- Do not use oven cleaners in continuous-cleaning oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

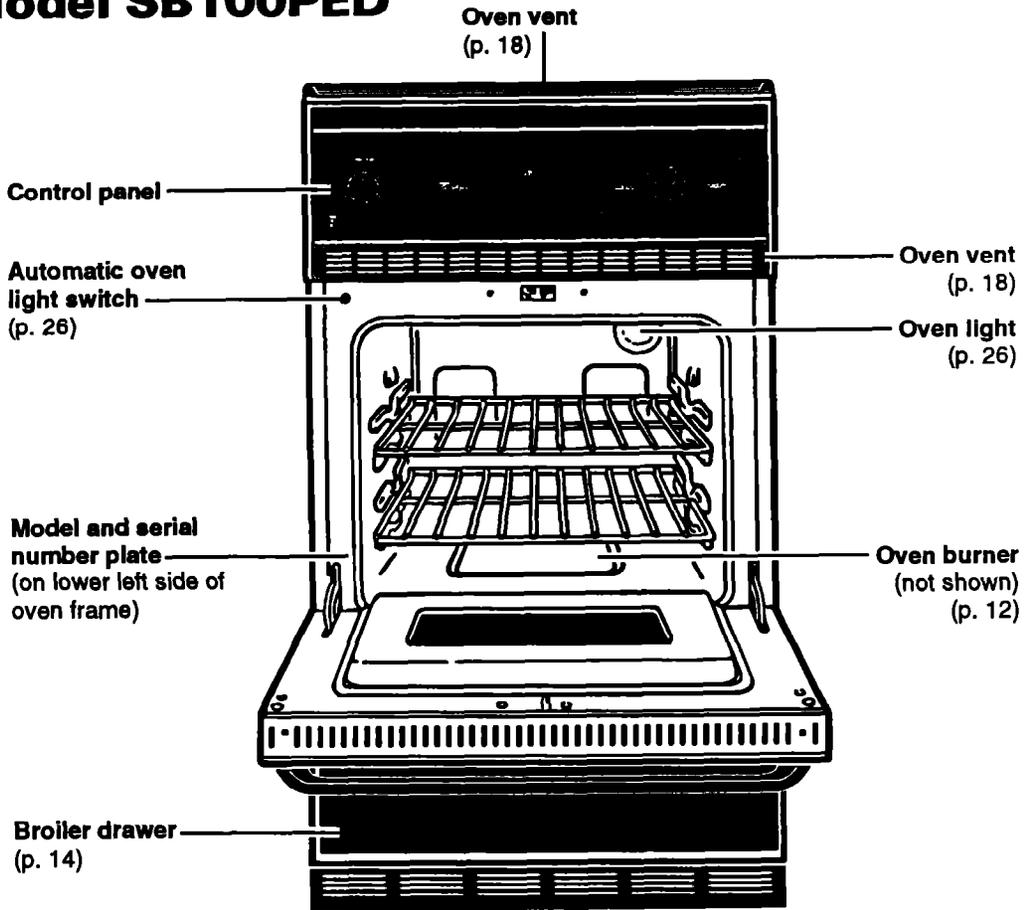
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the oven before servicing the oven.

- READ AND SAVE THESE INSTRUCTIONS -

Getting to Know Your Oven

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

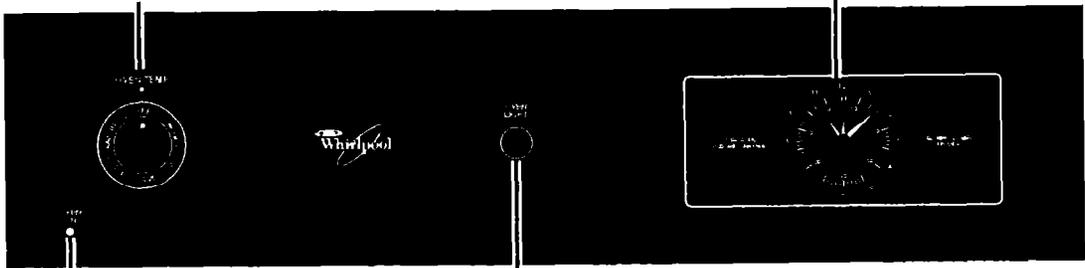
Model SB100PED



Control panel

Oven temperature control knob (pp. 12, 14, 16, 17)

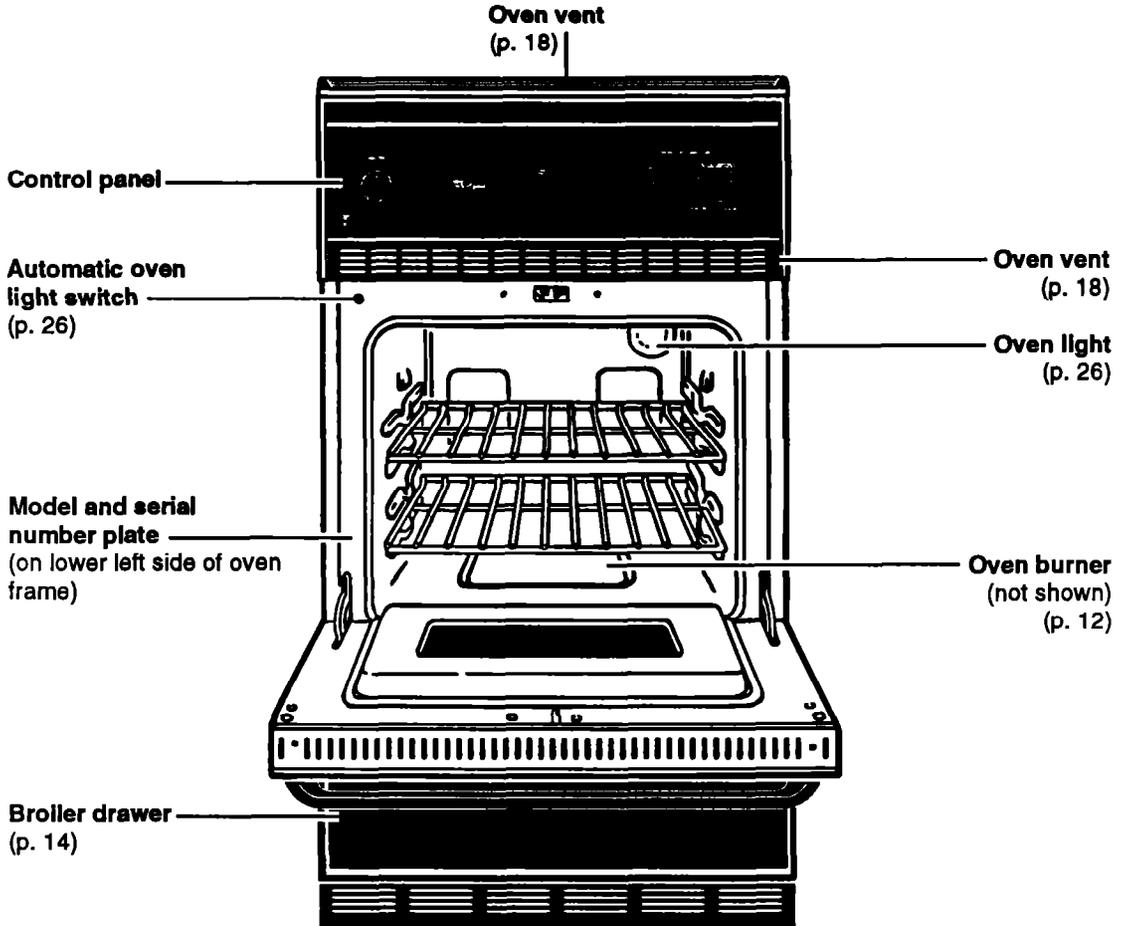
Clock/minute timer (p. 11)



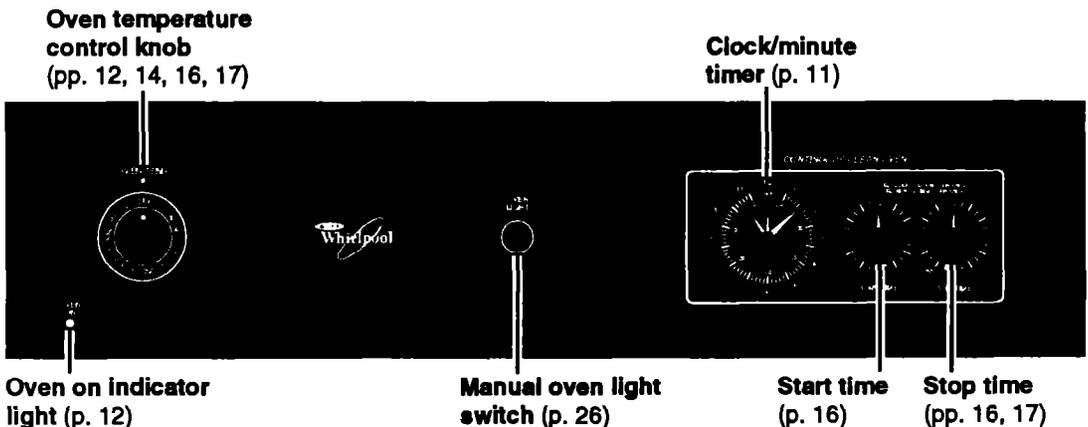
Oven on indicator light (p. 12)

Manual oven light switch (p. 26)

Model SB130PED



Control panel



Using Your Oven

To obtain the best cooking results possible, you must operate your oven properly. This section gives you important information for efficient and safe use of your oven. This oven is equipped with an electronic ignitor. The electronic ignitor automatically lights the oven burner each time it is used. This oven cannot be used during prolonged power failure.

NOTE: This oven was tested for use with natural gas and is also design approved for use with Liquefied Petroleum Propane gas. Instructions for conversions are in the Installation Instructions.

Positioning racks and pans

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

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	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

When baking on two racks, arrange racks on first and third rack guides from bottom.

To change rack position, pull rack out to the stop, raise the front edge, and slide out.

For proper roasting, follow these guidelines:

- The rack must be level.
- Use adequate amount of liquid (meat juices or water) so food does not get overdone.

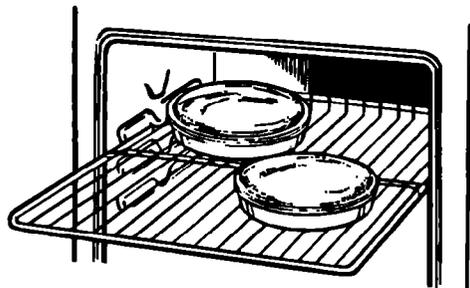
WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.
- Do not place items on the open oven door.

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

For best air circulation



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

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½-2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

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

One pan

Place in the center of the oven rack.

Two pans

Place in opposite corners of the oven rack.

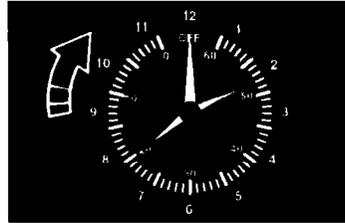
Three or four pans

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

Setting the clock

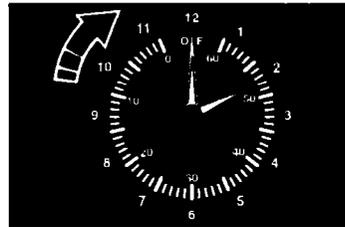
Push in and turn the Minute Timer Knob to set the clock.

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



2. Let the Minute Timer Knob pop out. Turn clockwise until the Minute Timer hand points to OFF.

The clock setting will change if you push in the knob when turning.

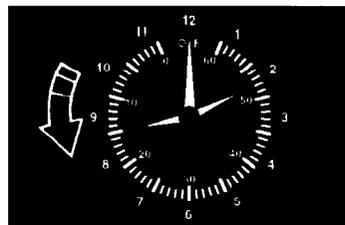


Using the Minute Timer

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.

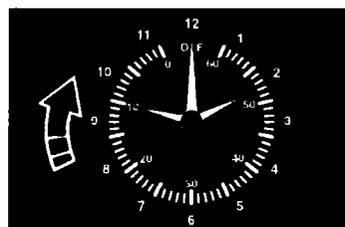
NOTE: Do not push in the knob when setting the Minute Timer or when stopping the buzzer. Pushing in and turning the Minute Timer Knob changes the clock setting.

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



2. Without pushing it 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.



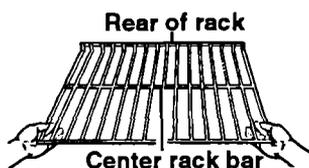
Baking/roasting

NOTES:

- Do not attempt to light the oven burner during a power failure. See "Important Safety Instructions" on page 5 for more information.
- You cannot use both the upper oven and broiler drawer at the same time.
- On Model SB130PED, make sure the Start Time knob is not pushed in and the Stop Time knob is pushed in. Start and stop times must be the same as the clock time.

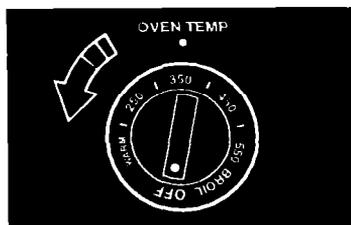
1. Position the rack(s) properly before turning on the oven.

For further information, see "Positioning racks and pans" on page 9.



2. Push in and turn the Oven Temperature Control Knob counter-clockwise to the baking/roasting temperature you want.

The Oven On Indicator Light will go on. The oven burner will automatically light in 50-60 seconds.

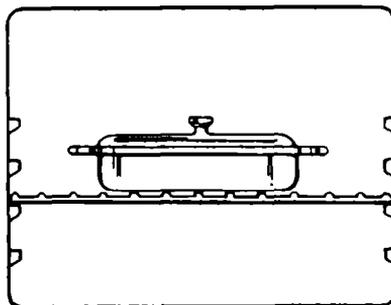


3. When baking, preheat the oven for 10 minutes. Put food in the oven.

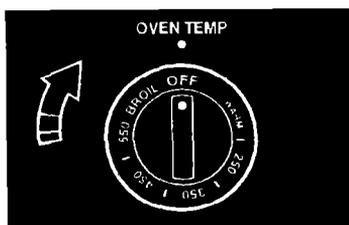
NOTES:

- Do not preheat when roasting or cooking items such as casseroles.
- Do not place food directly on the oven bottom.

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



4. When baking/roasting is done, turn the Oven Temperature Control Knob clockwise to OFF.

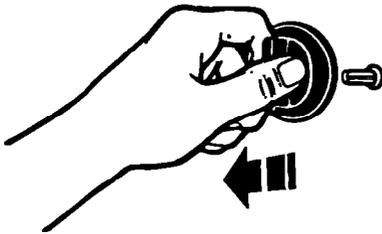


Adjusting the oven temperature control

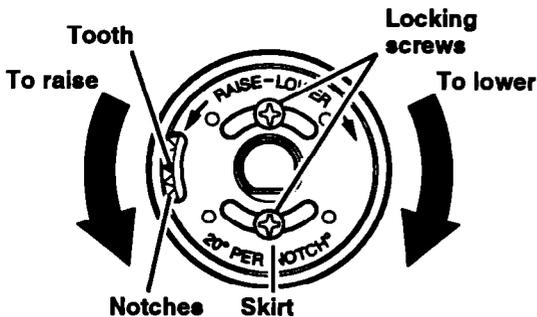
Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

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

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



1. **Make sure** the Oven Temperature Control Knob is turned to the off position. Pull knob straight off and flip it over.



2. Loosen the locking screws inside the control knob. **Note the position of the notches.**
3. **To lower the temperature**, hold knob handle firmly and turn skirt **clockwise** to move the tooth a notch to the left. Each notch equals about 20°F (10°C).
4. **To raise the temperature**, hold knob handle firmly and turn skirt **counter-clockwise** to move the tooth a notch to the right. Each notch equals about 20°F (10°C).
5. **Tighten** the locking screws and **replace** the control knob.

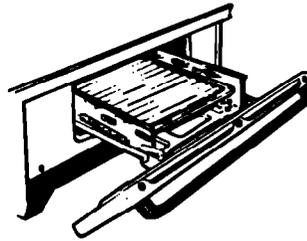
Broiling

The broiler drawer is located below the oven door. **Always broil with the oven door closed.**

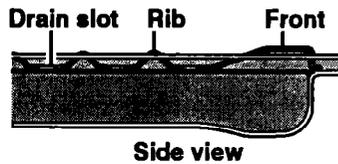
NOTES:

- **You cannot use** both the upper oven and broiler drawer at the same time.
- **Do not preheat** the broiler before using. Completely close the broiler drawer during broiling.

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



2. Place broiler pan grid so grease can drain down ribbing and through slots into lower part of the broiler pan.

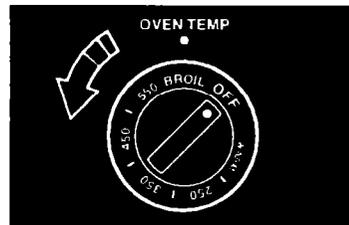


3. Before the broiler is turned on, place food on broiler pan grid and position the broiler pan at one of the three levels.

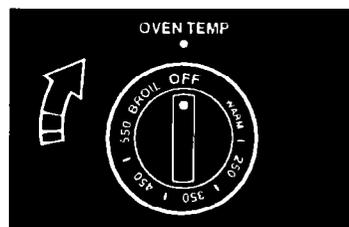
4. Close broiler drawer.

5. Push in and turn the Oven Temperature Control counterclockwise to **BROIL**.

The broiler will automatically light in 50-60 seconds.



6. When broiling is done, turn the Oven Temperature Control Knob clockwise to **OFF**.



Energy saving tips

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

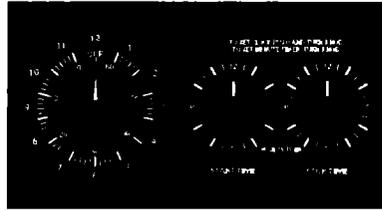
- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** oven only when recommended and for the shortest time possible.
- **“Oven peeking”** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Plan** your meals for the most efficient use of the oven. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when roasting or cooking items such as casseroles.

Using the automatic MEALTIMER™ clock (model SB130PED)

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

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the delayed time cycle for cakes, cookies, etc. – undercooking will result.**

Before using the MEALTIMER clock, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 11.)

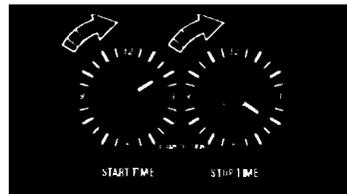


To delay start and stop automatically:

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



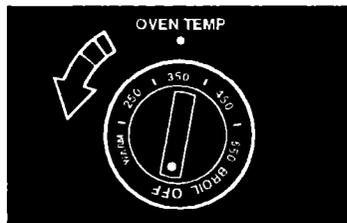
2. Push in and turn the Start Time Knob clockwise to the time you want baking/roasting to start.
3. Push in and turn the Stop Time Knob clockwise to the time you want the oven to shut off.



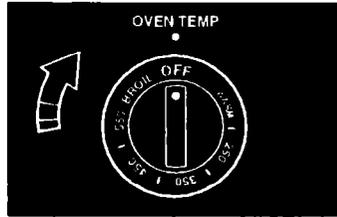
NOTE: There must be at least a half-hour difference between the start and stop times.

4. Push in and turn the Oven Temperature Control Knob to the baking/roasting temperature you want.

The oven will now start and stop automatically.



5. After baking/roasting is done, turn the Oven Temperature Control Knob to OFF and push in the Stop Time Knob to reset the time for a future manual operation of the oven.

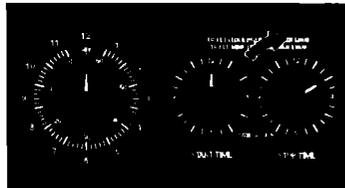


To start baking/roasting now and stop automatically:

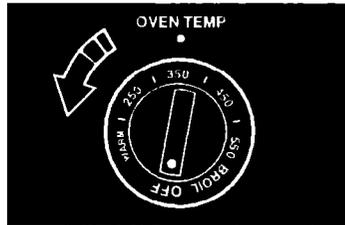
1. Position the oven rack(s) properly and put food in the oven.



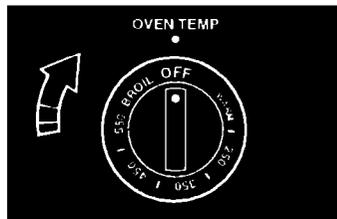
2. Push in and turn the Stop Time Knob clockwise to the time you want the oven to shut off. Make sure the Start Time Knob is not pushed in.



3. Push in and turn the Oven Temperature Control Knob to the baking/roasting temperature you want.

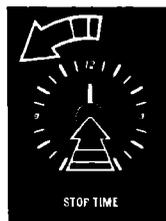


4. After baking/roasting is done, turn the Oven Temperature Control Knob to OFF and push in the Stop Time Knob to reset the time for a future manual operation of the oven.



To cancel the MEALTIMER™ clock setting at any time:

Turn the Stop Time Knob counterclockwise until the knob pops out, then push in the Stop Time Knob to reset the time for a future manual operation of the oven.



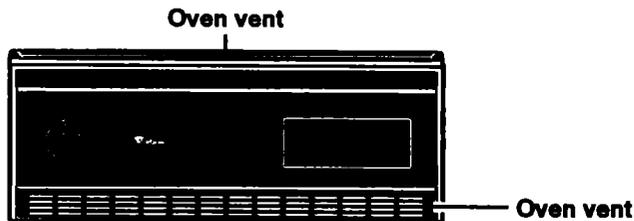
⚠ WARNING

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

- Do not let most UNFROZEN food stand in oven for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vents



Hot air and moisture escape from the oven through vents located above and below the control panel. The vents are needed for air circulation. **Do not block the vents.** Poor baking/roasting will result.

Caring for Your Oven

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

⚠ WARNING

Explosion Hazard

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

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

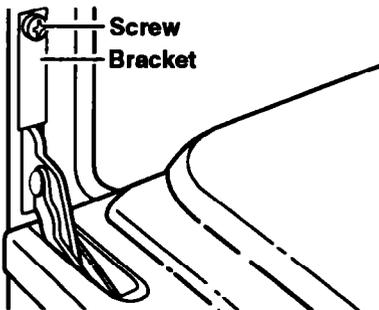
Removing and replacing the oven door

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

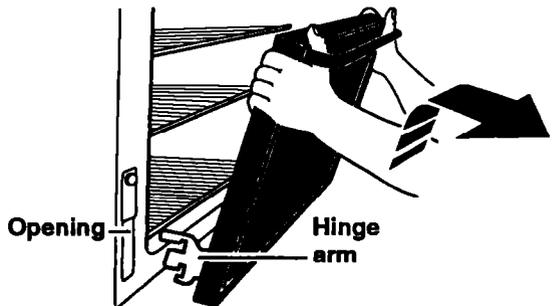
NOTE: To clean the oven door, see pages 22 and 24.

To remove the door:

1. Open the door until it is opened all the way.

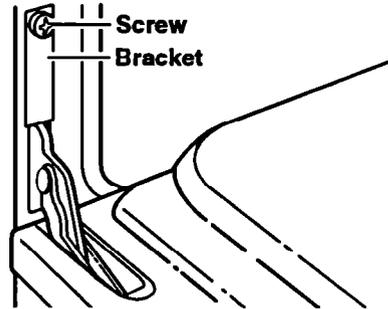
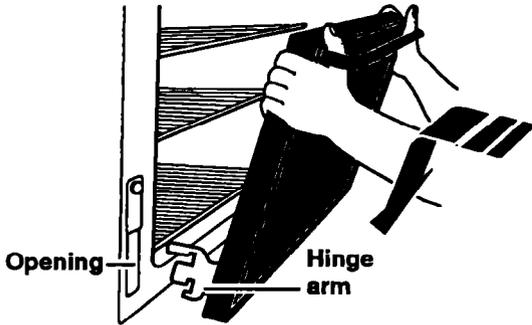


2. Remove the screws on each side of the oven door and remove the brackets.



3. Close the door about $\frac{3}{4}$ of the way (until it is $\frac{1}{4}$ open). Grasp the door firmly on both sides and lift up and off the hinges.

To replace the door:

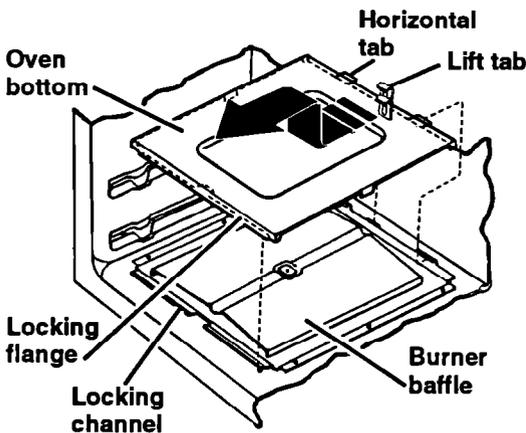


1. Grasp the door firmly on both sides.
2. Place the top of the hinge arm against the top of the opening in the oven frame. Push the bottom of the door in until the hinge is all the way into the opening.
3. Gently lower the door so that the bottom of the hinge arm rests on the bottom of the opening.
4. Open the door to the fully opened position.

5. Replace the retaining brackets and screw(s) on each side of the oven door.
6. Close the oven door completely. If the door does not line up with the oven frame, remove the door and repeat the above steps.

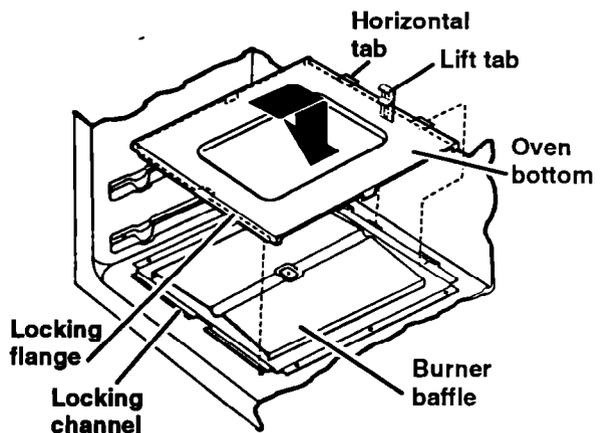
Removing and replacing the oven bottom

To remove the oven bottom:



1. Lift up the lift tab at the back of the oven bottom.
2. Slide oven bottom out and lift it up and out.

To replace the oven bottom:



1. Slide horizontal tabs on back of oven bottom into holes at the back of the oven cavity.
2. Lower the front of the oven bottom so locking flange fits into locking channel.
3. Replace lift tab to hold oven bottom in place.

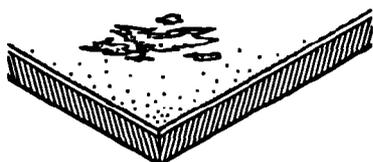
The continuous-cleaning oven (model SB130PED)

Fat spatter
beads up.
Turns black.



Standard
porcelain

Fat spatter
spreads out.
Burns away.

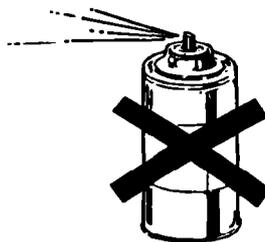


Continuous-
cleaning
porcelain

Standard-cleaning 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.

Hand-cleaning

The oven window, racks, oven bottom, and inside surface of door are not coated. Clean them by hand.



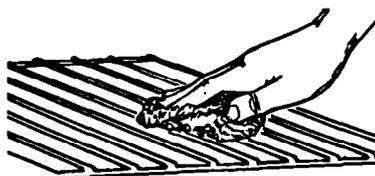
⚠ WARNING

Personal Injury Hazard

Do not use oven cleaning products. Some could become trapped in the continuous-cleaning porcelain surface and give off harmful fumes.

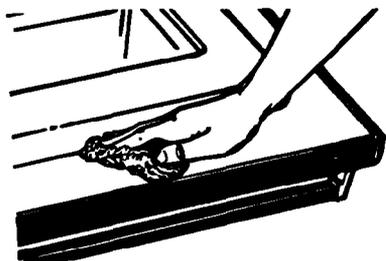


WINDOW – Keep clean with warm, soapy water. Use a plastic scrubbing pad for heavily soiled areas. Wipe well with clean water. Do not use steel wool or abrasive cleansers.



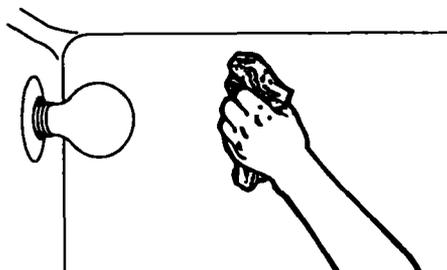
RACKS – Use a soapy steel-wool pad for best cleaning results. Rinse well.

CARING FOR YOUR OVEN



OVEN BOTTOM AND INSIDE SURFACE OF DOOR – Wash with warm, soapy water. Use a steel-wool pad or plastic scrubbing pad for heavily soiled areas. Wipe well with clean water.

Once removed from oven, both oven bottom and inside surface of door can be cleaned with a commercial oven cleaner. (See pages 19 and 20 for removal instructions.)



OVEN WALLS – Apply ammonia with sponge. Allow to soak for 15-20 minutes and wipe thoroughly with clean water. Do not scrub or use abrasive or harsh cleansers.

Cleaning chart

Use the following table to help you clean your oven.

PART	WHAT TO USE	HOW TO CLEAN
Control knob	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knob to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleanser. They may damage the finish. • Replace knob. Make sure knob points to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel.
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
Broiler drawer, pan, and grid (clean after each use)	Steel-wool pad and warm, soapy water OR Commercial oven cleaner	<ul style="list-style-type: none"> • Clean after each use. • Remove drawer to clean broiler cavity. • Wash, rinse, and dry thoroughly. • After broiler is cool, wipe interior with warm, damp sponge. For heavily soiled areas, use a soapy steel-wool pad.

CARING FOR YOUR OVEN

PART	WHAT TO USE	HOW TO CLEAN
Oven racks	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly.
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a non-abrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity (Model SB100PED)	Sponge and warm, soapy water Soapy steel-wool pad for heavily soiled areas OR Commercial oven cleaner for heavily soiled areas	<ul style="list-style-type: none"> • Make sure oven is cool. • Remove door and oven bottom for easier access. (See pages 19 and 20.) • Wash, wipe with clean water, and dry thoroughly. • Remove door and oven bottom for easier access. (See pages 19 and 20.) • Wipe with clean water. • Remove door and oven bottom for easier access. (See pages 19 and 20.) • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Wipe well with clean water. • Use in well ventilated room. • Do not allow commercial oven cleaners to contact the heating elements, heat seal, thermostat, or exterior surfaces of the oven. Damage will occur.

CARING FOR YOUR OVEN

PART	WHAT TO USE	HOW TO CLEAN
Oven cavity (Model SB130PED)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none">• Make sure oven is cool.• Remove door and oven bottom for easier access. (See pages 19 and 20.)• Clean heavily soiled areas or stains. Wipe well with water.• Do not use commercial oven cleaners.• Most fat spatters on oven walls and floor will gradually reduce to a presentably clean condition during baking.

The oven light

The Oven Light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

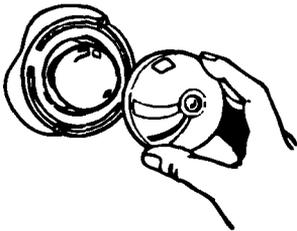
⚠ WARNING

Electrical Shock Hazard

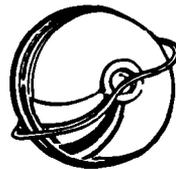
- Make sure oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

To replace the oven light:

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



2. **Remove** the glass bulb cover in the back of the oven by pushing the wire holder to the side and pulling out the glass cover.
3. **Remove** the light bulb from its socket. **Replace** with a 40-watt appliance bulb.



4. **Replace** the bulb cover and **snap** the wire holder in place. **Plug in** appliance or **reconnect** at the main power supply.

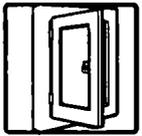
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 29.

If nothing operates, check the following:



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



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



Is the oven properly connected to gas supply? Contact an authorized Whirlpool service company to reconnect oven to gas supply. (See Installation Instructions.)



Have you set the control knob correctly?



Is the flow of combustion and/or ventilation air to the oven blocked?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	<ul style="list-style-type: none"> You have not turned the Oven Temperature Control Knob to a temperature setting or to BROIL. On Model SB130PED, you have programmed a delayed start time. Wait for the start time to be reached.
The burner fails to light	<ul style="list-style-type: none"> The oven is not wired into a live circuit with the proper voltage. (See Installation Instructions.) You have blown a household fuse or tripped a circuit breaker.

TROUBLESHOOTING

PROBLEM	CAUSE
Control knob will not turn	<ul style="list-style-type: none"> • You are not pushing in before turning.
Soil is visible on continuous cleaning oven finish (Model SB130PED)	<ul style="list-style-type: none"> • Soil is on the door. The door is cooler than the oven walls. Soil will be more visible on the door than other areas in the oven. See hand-cleaning tips on pages 21 and 22. • Soil is caused by sugar and starchy spills. Sugar and starchy spills may leave stains. See pages 21 and 22 for hand-cleaning tips.
Cooking results are not what you expected	<ul style="list-style-type: none"> • The oven is not level. (See Installation Instructions.) • The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 13 to adjust oven temperature. • You did not preheat the oven before baking (if called for in recipe). • You are using a recipe that has never been tested or is not from a reliable source. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • When broiling, you have not completely closed the broiler drawer. • Rack is placed directly on oven bottom. Always use rack positions shown in "Positioning racks and pans" on page 9 when baking/roasting.

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 29.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 27-28. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

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

1-800-253-1301



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

If you prefer, write to:

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

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:



• APPLIANCE-HOUSEHOLD-MAJOR, SERVICE & REPAIR

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

• WASHING MACHINES & DRYERS, SERVICE & REPAIR

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

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

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

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

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

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

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

- MACAP will in turn inform us of your action.

*When asking for help or service:

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

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WHIRLPOOL®

Gas Built-In Oven Warranty

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

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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 limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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

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



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