

# ELECTRIC COOKER USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. If you should experience a problem not covered in TROUBLESHOOTING, please contact the dealer from whom you purchased the cooker, or a Whirlpool designated service company.

You will need your model and serial number (located on the oven frame behind the storage drawer panel) and the purchase date.

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# COOKER SAFETY

## Your safety and the safety of others are 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 potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

**⚠ DANGER**

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

**⚠ WARNING**

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

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

## The Anti-Tip Bracket

The cooker will not tip during normal use. However, the cooker can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly.



**⚠ WARNING**

### Tip Over Hazard

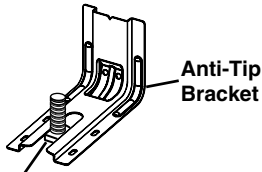
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



Range Foot

Anti-Tip Bracket

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# IMPORTANT SAFETY INSTRUCTIONS

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

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- 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.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.

**WARNING:** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- 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 appliance 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.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

## For self-cleaning ranges –

- 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.

- In the ovens excess spillage must be removed before Cleaning.

## For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

**SAVE THESE INSTRUCTIONS**

# HOB USE

## ⚠ WARNING



### Fire Hazard

**Turn off all controls when done cooking.**  
**Failure to do so can result in death or fire.**

**WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

The control knobs can be set to anywhere between HI and LO. Push in and turn to setting.

**REMEMBER:** When hob is in use, the entire hob area may become hot.

### Coil Elements and Burner Bowls

Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cookware. They also help catch spills.

Cookware should not extend more than 1/2" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

### Hob On Indicator Light

The Hob On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Hob On indicator light will glow.

# OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

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

### Oven Light Switch (on some models)

On models with control knobs located on the back panel of the cooker, the oven light switch is located on the top left corner of the cooker. On models with control knobs located on the front panel of the cooker, the oven light switch is located on the left side of the front console.

### Oven Heating Indicator Light

The Oven Heating indicator light, located on the console panel, will glow when either the Bake or Broil function is turned on.

## Aluminum Foil

**IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

## Positioning Racks and Bakeware

**IMPORTANT:** To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

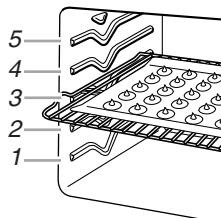
### Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

### Racks

- Position racks before turning on the oven.
- Do not move racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



### Rack Positions

Rack 5: Toasting bread or broiling thin, non-fatty foods.

Rack 4: Use for 2-rack baking and broiling.

Rack 3: Most baked goods on a cookie sheet or jelly roll pan, layer cakes, frozen convenience foods, broiling chicken pieces.

Rack 2: Roasting small cuts of meat, pies, casseroles, bundt cakes, and 2-rack baking.

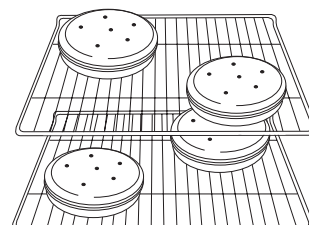
Rack 1: Roasting large cuts of meat and poultry.

### Multiple Rack Cooking

2-rack: Use rack positions 2 and 4.

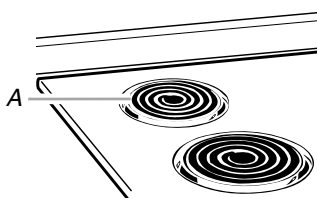
### Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use racks 2 and 4 for baking. Place the cakes on the racks as shown.



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## Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

The element can be used when the oven is in use as long as the cookware does not extend more than 1/2" (1.3 cm) over the element.

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## Baking and Roasting

Before baking and roasting, position the racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.

### To Bake or Roast:

1. Push in and turn the oven control knob to the desired temperature setting. The Oven Heating light will turn on and remain on until the oven reaches the set temperature.
2. Place food in oven. The bake element will turn on and off to maintain cooking temperature. The Oven Heating light will turn on and off with the element.
3. Turn oven control knob to OFF when finished.

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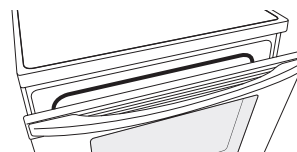
## Broiling

Broiling uses direct radiant heat to cook food. Changing the temperature when Custom Broiling allows more precise control when cooking. The lower the temperature, the slower the cooking is. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the cover for contact information.

It is not necessary to preheat the oven before putting food in unless recommended in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position to ensure proper broiling temperature.



### To Broil:

1. Push in and turn oven control knob to BROIL HI or turn to BROIL LO to broil at a lower temperature.
2. After broiling, turn the oven control knob to OFF.

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# COOKER CARE

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## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and hob are cool. Always follow label instructions on cleaning products.

Do not clean your cooker with a steam cleaner.

Some models have a self-clean function. Surfaces may get hotter than usual under self-clean conditions.

Keep children away during the self-clean cycle.

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

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### EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire cooker is cool. These spills may affect the finish.

#### Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad:  
Gently clean around the model and serial number plate because scrubbing may remove numbers.

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### STAINLESS STEEL (on some models)

**NOTE:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Hob Cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

#### Cleaning Method:

Rub in direction of grain to avoid damaging.

- Liquid detergent or all-purpose cleaner:  
Rinse with clean water and dry with soft, lint-free cloth.

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### METALLIC PAINT (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

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### DOOR GLASS:

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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## HOB CONTROLS

To avoid damage to the hob controls, do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs. When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

### Cleaning Method:

- Soap and water:  
Pull knobs straight away from control panel to remove.

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## CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

### Cleaning Method:

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.

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## COIL ELEMENTS (on some models)

### Cleaning Method:

- Damp cloth: Make sure control knobs are off and elements are cool.

Do not clean or immerse in water. Soil will burn off when hot.

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## BURNER BOWLS (on some models)

Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the OFF position.

Remove the coil element by pushing the edge of the coil element toward the receptacle. Lift it enough to clear the burner bowl. Pull the coil element straight away from the receptacle to remove. Lift out the burner bowl.

### Cleaning Method:

#### Chrome burner bowls

Wash frequently in warm, soapy water. (It is not recommended to wash chrome bowls in a dishwasher.) A mild abrasive cleaner and a plastic scrubber can be used to remove stubborn stains.

For heavily soiled bowls, place an ammonia soaked paper towel on the stains and allow to soak for a short time, then gently scrub with a plastic scrubber.

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## SURFACE UNDER HOB (on some models)

The coil hob will lift up to provide easy access for cleaning beneath. Lift the hob by both front corners until the support locks into place. To avoid damage to the cooker, do not remove the hob.

### Cleaning Method:

- Spills should be cleaned as quickly as possible; stains should not be allowed to sit under the coil element.
- Use glass cleaner or a mild liquid cleaner with a damp paper towel, sponge, or nonabrasive scrubbing pad.

Aluminum foil sheets may be placed under the hob to keep spills from the burner box.

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## OVEN CAVITY

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

Nonabrasive plastic scrubbing pad and mildly abrasive cleanser can be used on a cool cavity.

If using commercial oven cleaners, follow package directions.

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## OVEN RACKS

### Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

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## STORAGE DRAWER

Check that storage drawer is cool and empty before cleaning.

### Cleaning Method:

- Mild detergent

The temperature surfaces inside a storage drawer can get hot when and after oven use.

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## Oven Light (on some models)

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and hob are cool and the control knobs are in the off position.

### To Replace:

1. Unplug cooker or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, then bulb cover by turning clockwise.
5. Plug in cooker or reconnect power.



# TROUBLESHOOTING

First try the solutions suggested here to possibly avoid the cost of a service call.

Problem	Possible Causes	Solutions
<b>Nothing will operate</b>	Power supply cord is unplugged.	Plug into a grounded outlet.
	Household fuse is blown, or a circuit breaker is tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
<b>Hob will not operate</b>	The control knob is not set correctly.	Push in knob before turning to a setting.
<b>Excessive heat around cookware on hob</b>	Cookware is not the proper size.	Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1/2" (1.3 cm) outside the cooking area.
<b>Hob cooking results not what expected</b>	Control knob set to incorrect heat level	See the "Hob Use" section.
	Cooker is not level.	Level the cooker. See the Installation Instructions.
<b>Oven cooking results not what expected</b>	Cooker is not level.	Level the cooker. See the Installation Instructions.
	The temperature set was incorrect.	Double-check the recipe in a reliable cookbook.
	Racks were positioned improperly.	See the "Positioning Racks and Bakeware" section.
	Not enough air circulation around bakeware.	See the "Positioning Racks and Bakeware" section.
	Batter distributed unevenly in pan	Check that batter is level in the pan.
	Incorrect length of cooking time was used.	Adjust cooking time.
	Oven door was opened during cooking.	Oven peeking releases oven heat and can result in longer cooking times.
	Rack is too close to bake burner, making baked items too brown on bottom.	Move rack to higher position in the oven.
Pie crusts browning too quickly.	Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.	

## ACCESSORIES

To order any of these accessories, contact the Whirlpool Service Parts distributor.

### Canning Unit Kit

(coil element models)  
Order Part Number 242905

### Hob Care Kit

(ceramic glass models)  
(includes cleaner, protectant, scraper, and applicator pads)  
Order Part Number 31605

### Hob Protectant

(ceramic glass models)  
Order Part Number 31463

### Hob Cleaning Pads

(ceramic glass models)  
Order Part Number 31609

### Hob Scraper

(ceramic glass models)  
Order Part Number WA906B

### Granite Cleaner and Polish

Order Part Number W10275756

### Gas Grate and Drip Pan Cleaner

Order Part Number 31617A

### Gourmet Griddle

Order Part Number 4396096RB

### Porcelain Broiler Pan and Grid

Order Part Number 4396923

### Premium Broil Pan and Roasting Rack

Order Part Number W10123240

## ASSISTANCE OR SERVICE

Before calling for assistance or service, please check the "Troubleshooting" section. It may save you the cost of a service call. If you still need help, contact the dealer from whom you purchased the appliance, or a Whirlpool designated service company.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.