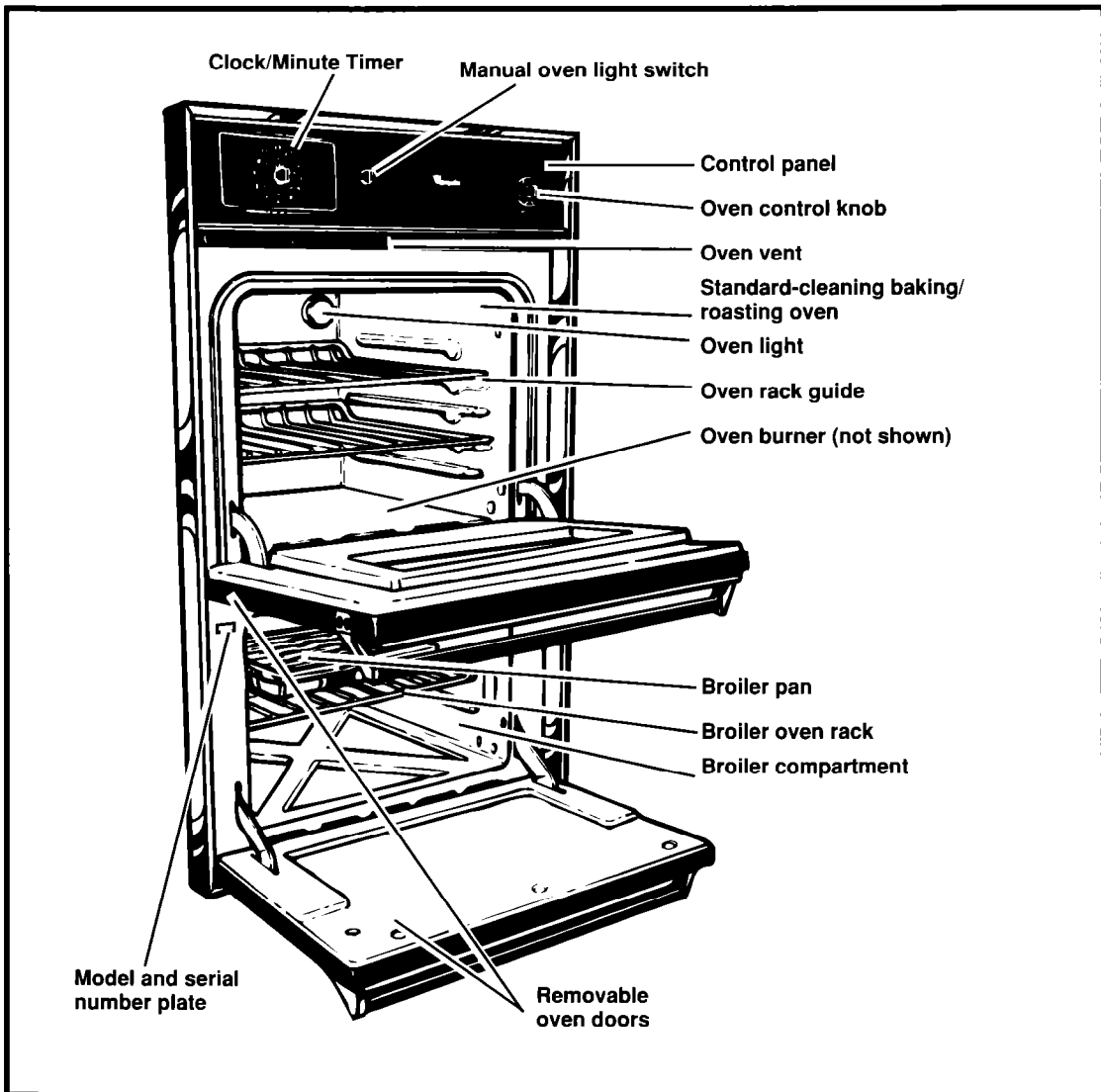




Use & Care Guide



STANDARD-CLEANING GAS BUILT-IN OVEN SB100PES

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Remove the Consumer Buy Guide label. It will be easier to remove before the oven is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.
or
- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use sharp instruments, rubbing alcohol, flammable fluids or abrasive cleaners. These can damage the finish. See "Important Safety Instructions" on page 3.

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

- Copy model and serial numbers from plate (located as shown) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in a handy place.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are responsible for:

- Installing the oven where it is protected from the elements, and in a wall or cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the oven only for jobs expected of a home oven.

Important Safety Instructions

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

⚠ WARNING

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

• FOR YOUR SAFETY •

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

• FOR YOUR SAFETY •

IF YOU SMELL GAS:

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

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

–IMPORTANT–

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

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

Important Safety Instructions Continued

- Install or locate the oven only in accordance with the provided Installation Instructions. It is recommended that the oven 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 combustion can result in potential exposure to chemicals known to cause cancer or reproductive harm. For example, benzene is a chemical which is a part of the gas supplied to the oven. It is consumed in the flame during combustion. However, exposure to a small amount of benzene is possible if a gas leak occurs. Formaldehyde, carbon monoxide and soot are by-products of incomplete combustion. Properly adjusted burners with a bluish rather than a yellow flame will minimize incomplete combustion.
- Do not operate the oven if it is not working properly, or if it has been damaged.
- 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.
- Use the oven only for its intended use as described in this manual.
- 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.
- Do not touch interior surfaces of oven. 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 may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the oven door and the oven door window.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Wipe spill-overs 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.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Always position oven rack(s) in desired location while oven is cool.
- Do not store flammable materials in or near the oven. They could explode or burn.
- 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.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shut off valve is located.
- Keep oven vents unobstructed.
- Clean your oven regularly. See care and cleaning instructions in this manual.
- Be sure all oven parts are cool before cleaning.
- Do not clean door 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.
- Disconnect the electrical supply before servicing the oven.

—SAVE THESE INSTRUCTIONS—

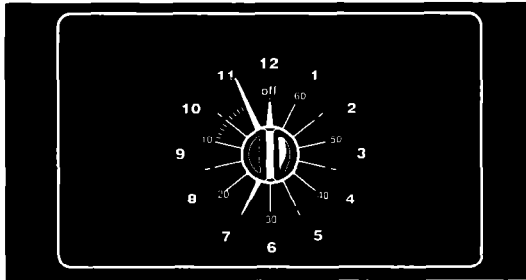
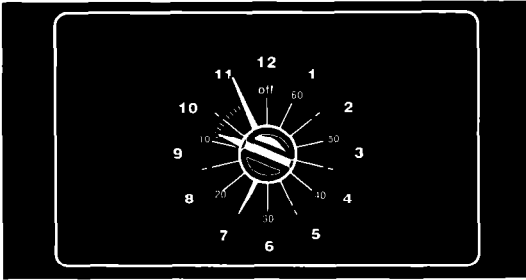
Using Your Oven

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 in case of prolonged power failure.

Setting the clock

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

1. Push in Minute Timer Knob and turn in either direction until clock shows the correct time of day.
2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

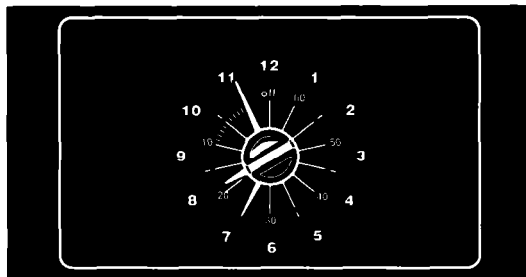


Using the Minute Timer

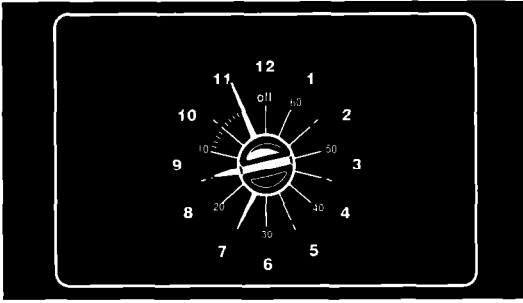
The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes up to an hour. You will hear a buzzer when the set time is up.

Do not push in the knob when setting the Minute Timer.

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



Using Your Oven Continued



2. **Without pushing in**, turn the knob back to the setting you want.

When the time is up, a buzzer will sound.

To stop the buzzer, turn the Minute Timer hand to OFF.

NOTE: Pushing in and turning the Minute Timer Knob changes the clock setting.

Using the oven control

The oven control is used to control the upper oven temperature for baking or roasting, or to broil in the lower broiler compartment. Baking and broiling cannot be done at the same time.

Baking/roasting (upper oven)

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

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1 1/2 to 2 inches (4–5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the *Cooking Guide*.

2. Push in and turn the Oven Control to the baking temperature you want. The oven burner will automatically light in 50–60 seconds.



3. Preheat the oven for 10 minutes. Put food in the oven.

NOTE: Do not place food directly on the oven bottom.

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

When baking is done, turn the Oven Control Knob to OFF.



⚠ WARNING

Explosion, Fire and Personal Injury Hazard

- If the flame should go out while cooking, or if there is a strong gas odor, turn the oven burner OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 3. Failure to follow these precautions could result in explosion or fire.
- Do not attempt to light the oven burner during a power failure. Personal injury could result.

Broiling (lower compartment)

Always broil with both the oven and broiler compartment doors completely closed.

1. Position the broiler rack **before** turning on the broiler. Refer to the chart on page 8 for recommended rack positions.
2. Preheat at BROIL for 5 minutes with oven door closed. Do not preheat with broiler pan in place.
3. To preheat, push in and turn the Oven Control Knob to BROIL. The broiler will automatically light in 50–60 seconds.
4. After preheating, put food on the broiler pan.
5. When broiling is done, turn the Oven Control Knob to OFF.



Broiling tips

- Use the broiler pan and grid for broiling. They are designed to drain excess liquid and fat away from the cooking surface to help prevent spatter, smoke or fire.
- If you broil small quantities, you may want to use a small broiler pan. They are available in the housewares section of many department stores.
- For best broiling results, preheat at BROIL for 5 minutes. Do not preheat with broiler pan in place.
- Rack position determines how infra-red rays cook your food. The lower the position, the more broiler grid area covered by the rays. See "Rack position chart" below for more information.
- To sear meat, place broiler pan at one of the higher rack positions so that meat is very near the flame.
- Small steaks, hamburger patties, etc., may be broiled in the higher rack positions.
- To cook large steaks and other thick cuts of meat well done, move them to a lower rack position after searing.
- Refer to a broiling chart in a reliable cookbook for correct broiling times.
- After broiling, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if it is left in the heated oven.

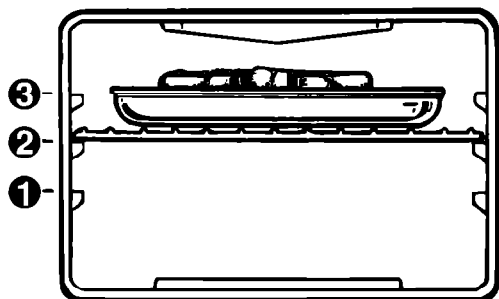
⚠ WARNING

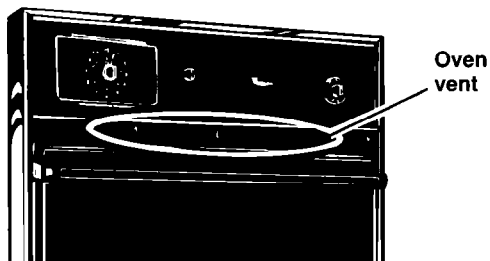
Fire Hazard

- **Place meat the correct distance from the burner. Meat placed too close to the burner may spatter, smoke, burn or catch fire during broiling.**
- **To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease may result in fire. If foil is used, cut slits in foil to correspond with all openings in broiler grid. Grease can then drain away and cool in pan.**

Rack position chart

RACK POSITION FROM BOTTOM	FOOD
3	Rare steaks and hamburgers
2	Medium steaks and fish
1	Well-done foods such as chicken, lobster, ham slices and pork chops





The oven vent

Hot air and moisture escape from the oven through a vent located under the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking will result.

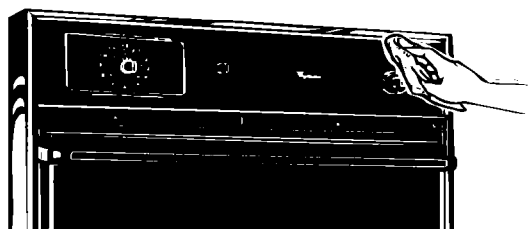
Caring For Your Oven

⚠ WARNING

Burn, Electrical Shock, Fire and Explosion Hazard

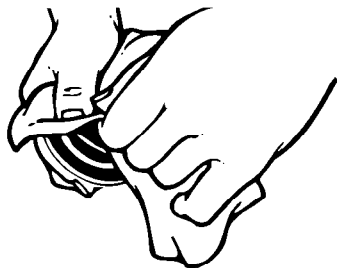
- **Make sure all controls are OFF and the oven is cool before cleaning.**
- **Do not use bleach or rust removers.**
- **Do not use gasoline or other flammable liquids or vapors to clean this or any other appliance.**
- **Keep the appliance area clear and free from combustible materials, gasoline and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

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



Control panel and knobs

1. Turn control knobs to the OFF position.
2. Pull control knobs straight off.
3. Use warm, soapy water or spray glass cleaner and a soft cloth to wipe the control panel. Rinse and wipe dry with a soft cloth.



4. Wash control knobs in warm, soapy water. Rinse well and dry with a soft cloth. Do not soak.
5. Replace control knobs by pushing them firmly into place.

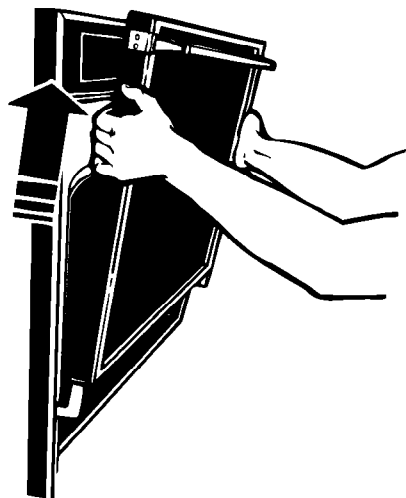
NOTE: When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish. After cleaning, make sure all control knobs point to the OFF position.

Removable oven doors

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

⚠ WARNING

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



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

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

The standard-cleaning oven and broiler compartment

The standard oven and broiler compartment have to be hand cleaned. Use warm, soapy water, soapy steel wool pads or a commercial oven cleaner. See "Cleaning tips" on page 12 for further instructions.

WARNING

Do not allow commercial oven cleaner to contact the heat seal, thermostat or exterior surfaces of the oven. Damage will occur.

Using foil

To catch sugar or starch spills from pies and casseroles, use a piece of heavy-duty aluminum foil or a shallow pan on the lower rack (on rack under container in broiler compartment), slightly larger than the cooking container. This may, however, result in poor baking.

NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking results could occur.

Cleaning tips

Control knobs

Clean with warm, soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Control panel

Clean with warm, soapy water or spray glass cleaner and a soft cloth.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Exterior surfaces (other than control panel)

Clean with warm, soapy water and a soft cloth.

- Wipe off regularly when oven is cool.

Use a non-abrasive plastic scrubbing pad for heavily-soiled areas.

- Do not use abrasive or harsh cleaners.

NOTE: Do not allow food 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 oven is cool. Be careful when cleaning around model and serial number plate; the numbers wipe off easily.

Broiler pan, grid and rack

Clean with warm, soapy water or a soapy steel wool pad.

- Clean after each use.
- Wash, rinse and dry well.
- **After broiler oven is cool**, wipe interior with warm, damp cloth. For heavily-soiled areas, use a soapy steel wool pad.

Oven racks

Clean with warm, soapy water or soapy steel wool pads.

- Wash, rinse and dry. Use soapy steel wool pads for heavily-soiled areas.

Oven door glass

Use spray glass cleaner or warm, soapy water and a non-abrasive plastic scrubbing pad.

- Make sure oven is cool.
- Follow directions provided with the cleaner.
- Wash, rinse and dry well.

Standard-cleaning oven and broiler compartment

Clean with warm, soapy water or soapy steel wool pads.

- Make sure oven is cool
- Remove door for easier access.
- Clean heavily-soiled areas or stains. Rinse well with water.

OR

Use commercial oven cleaners.

- Remove door for easier access.
- Place newspaper on floor to protect floor surface.
- Follow directions provided with the oven cleaner.
- Rinse well with clear water.
- Use in well-ventilated room.
- **Do not allow commercial oven cleaners to contact the heat seal, thermostat or exterior surfaces of the range. Damage will occur.**

Place piece of heavy-duty aluminum foil or shallow pan, slightly larger than the cooking container, on lower rack (on rack under container in broiler compartment) to catch spill-overs.

The oven light

The oven light in the upper oven will come on when you turn the Oven Light Switch on the control panel. Turn the switch again to turn off the light.

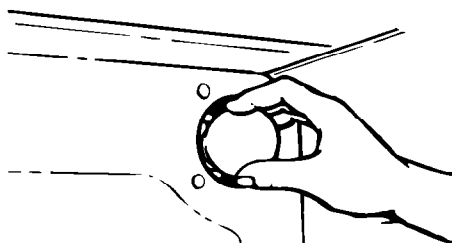
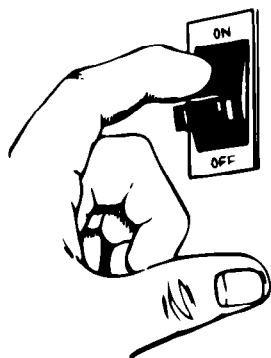
⚠ WARNING

Electrical Shock and Personal Injury 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.**
- **Be careful not to drop the bulb. Broken glass could cause injury.**

To replace the oven light:

1. Disconnect power at the main power supply.



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

If You Need Service Or Assistance...

We suggest you follow these steps:

1. Before calling for assistance...

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

If nothing operates:

- Is the gas turned on?
- Is the power supply cord connected to a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?
- Have instructions in this book been followed?
- Is the Oven Control Knob turned to a temperature setting or BROIL?
- Is the flow of combustion and/or ventilation air to the unit obstructed? **Do not obstruct air flow to and around unit.**
- Recheck suspected defect.

If oven burner fails to light:

- Is the oven connected to electrical power?
- Have you checked your home's main fuses or circuit breaker box?

If control knob will not turn:

- Did you push in before trying to turn?

If cooking results are not what you expected:

- Is the oven level?
- If needed, have you preheated the oven as the recipe calls for?
- If broiling, have you completely closed the oven and broiler compartment doors? The broiler provides best cooking results with both doors closed.
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1 1/2 to 2 inches (4–5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe? See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

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. Donald Skinner
 Director of Consumer Relations
 Whirlpool Corporation
 2000 M-63
 Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service*...



Whirlpool has a nationwide network of authorized WhirlpoolSM 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 COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS
 OR
WASHING MACHINES, DRYERS & IRONERS – SERVICING
 WHIRLPOOL APPLIANCES AUTHORIZED WHIRLPOOL SERVICE
 SERVICE COMPANIES
 XYZ SERVICE CO
 123 Maple.....999-9999

4. 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 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

5. 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 or 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 requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

WHIRLPOOL® Gas Cooking Product Warranty

GR002

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

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. 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 "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our COOL-LINE® service assistance telephone number, **1-800-253-1301**, from anywhere in the U.S.

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