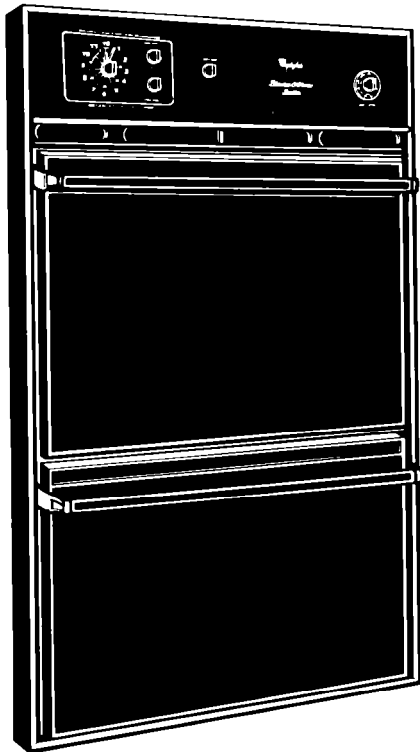


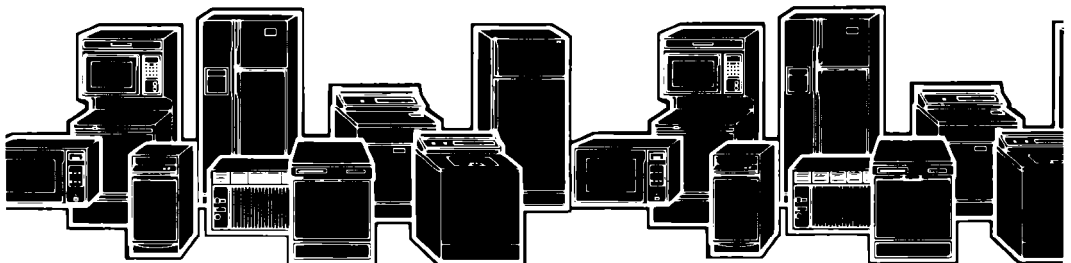
use & care guide



BUILT-IN GAS OVEN

Model SB130PER

rowave Ovens, Trash Compactors, Room Air Conditioners, Dehumidifiers, Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freez



Contents

	Page		Page
Before You Use Your Oven	2	Control Panel	10
Important Safety Instructions	3	Oven Door	11
Parts and Features	5	Continuous-Cleaning Oven	11
Using Your Oven	6	Cleaning Chart	13
Setting the Clock	6	Changing the Oven Light	14
Using the Minute Timer	6	If You Need Service or Assistance	14
Using the Oven Control	7	1. Before Calling for Assistance	14
Baking	7	2. If You Need Assistance	15
Broiling	8	3. If You Need Service	15
Using the Automatic MEALTIMER* Clock	8	4. If You Have a Problem	15
Oven Vent	10		
Caring for Your Oven	10		

*Tmk.

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Before you use your oven

Read and carefully follow the "INSTALLATION INSTRUCTIONS" packed with your oven.

Read this Use & Care Guide and the Cooking Guide for important safety information.

• **FOR YOUR SAFETY** •
TO PREVENT FIRE AND EXPLOSION, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

• **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.

• **FOR YOUR SAFETY** •
DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Having your oven installed by a qualified installer.
- Having your oven installed and leveled in a wall or cabinet that will hold the weight.
- Having your oven properly connected to electrical supply and grounded. (See "Installation Instructions.")
- Having your oven properly connected to the proper gas supply and checked for leaks. (See "Installation Instructions.")
- Making sure the oven is not used by children or anyone unable to operate it properly.
- Using the oven only for jobs expected of a home oven.

See "Cooking Guide" for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS



WARNING – When using your oven, follow basic precautions, including the following:

- 1. DO NOT** allow children to use or play with any part of the oven, or leave them unattended near it. They could be burned or injured.
- 2. DO NOT** store things children might want above the oven. Children could be burned or injured while climbing on it.
- 3. KEEP** children away from the oven when it is on. The oven walls, racks and doors can get hot enough to cause burns.
 - Put oven racks where you want them before turning on the oven. Heated racks could cause severe burns.
 - Let steam and hot air escape from the oven before removing food to prevent burns.
- 4. DO NOT** use the oven to heat a room. Persons in the room could be burned or injured, or a fire could start.
- 5. DO NOT** wear loose or hanging garments when using the oven. They could ignite and you could be burned.
- 6. DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
- 7.** When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.
- 8. DO NOT** use a wet pot holder. Steam burns can result. **DO NOT** use a towel or bulky cloth as a pot holder. They could catch fire and burn you.
- 9. MAKE SURE** the utensils you use are large enough to contain food and avoid boil-overs and spill-overs. This will prevent hazardous build-ups of food. Heavy splattering and spill-overs left in the oven can ignite and burn you.

continued on next page

10. GREASE is flammable and should be handled carefully. Let fat cool before attempting to handle it. **Do not allow grease to collect around the broiler oven or in the vents.** Wipe spill-overs immediately.

11. NEVER use a match or other flame to look for a gas leak. Explosion and injury could result.

12. DO NOT repair or replace any parts unless specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

13. DO NOT use oven for storage. Stored items and oven could be damaged if oven is turned on accidentally.

• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

- SAVE THESE INSTRUCTIONS -

Copy your Model and Serial Numbers here...

If you need service, or call with a question, have this information ready:

- 1. Complete** Model and Serial Numbers (from the plate located as shown).
- 2.** Purchase date from sales slip.

Copy this information in these spaces. Keep this book, your warranty and sales slip together in a handy place.

_____ **Model Number**

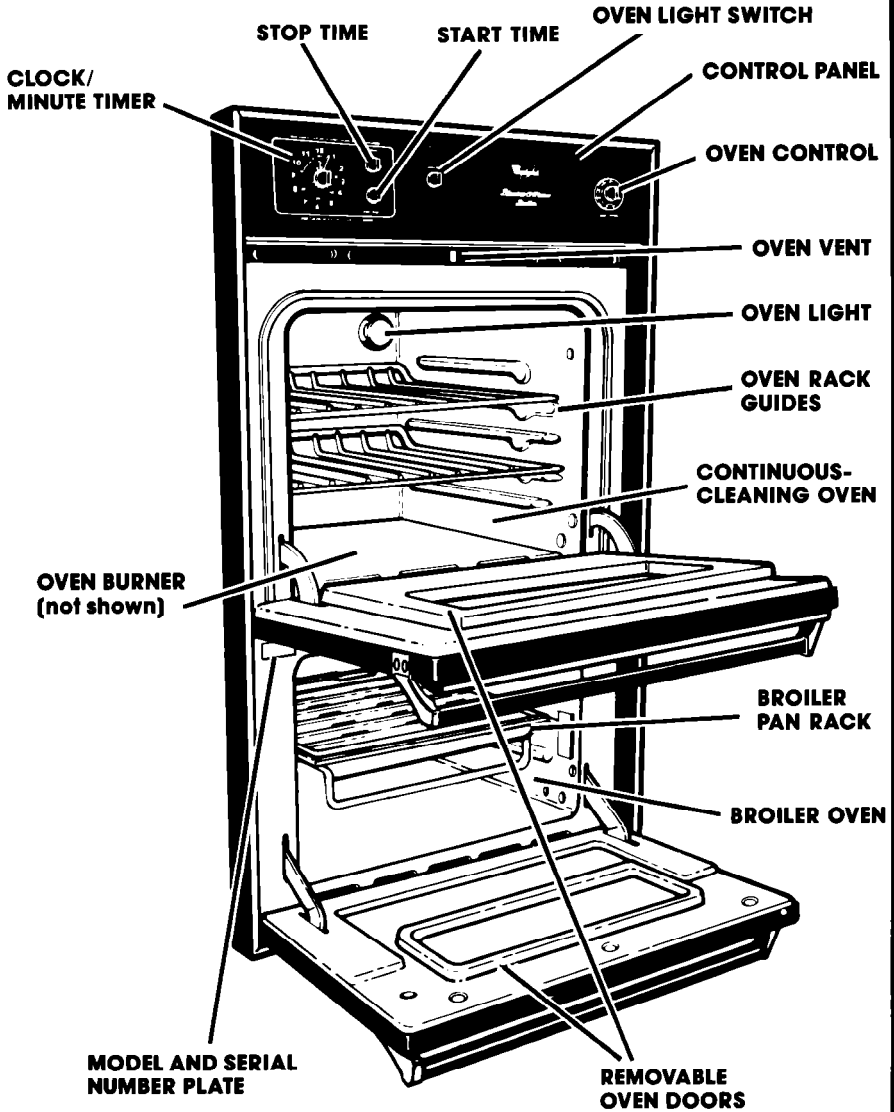
_____ **Serial Number**

_____ **Purchase Date**

_____ **Service Company Phone Number**

Parts and features

Model SB130PER

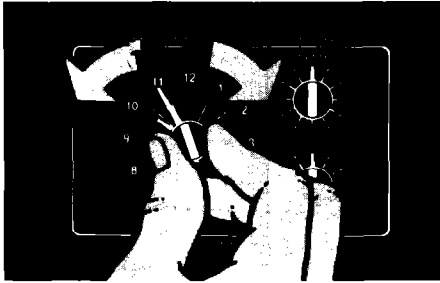


Using your oven

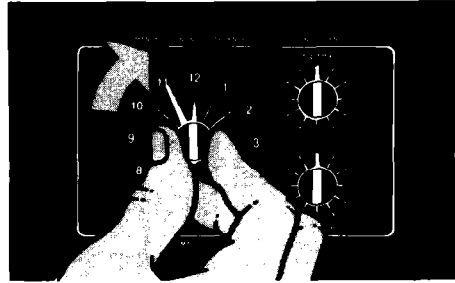
This oven is equipped with an electronic ignitor. The electronic ignitor automatically lights the oven burner each time it is used. This oven cannot be used in case of prolonged power failure.

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 right time of day.

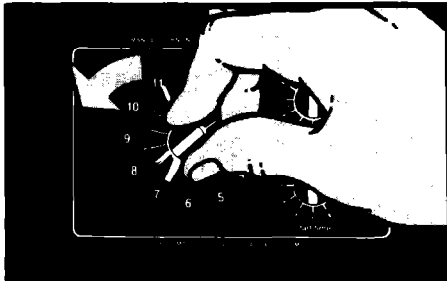


2. Let the Minute Timer Knob pop out. Turn clockwise until Minute Timer hand points to OFF. The clock setting will change if you push in the knob when turning.

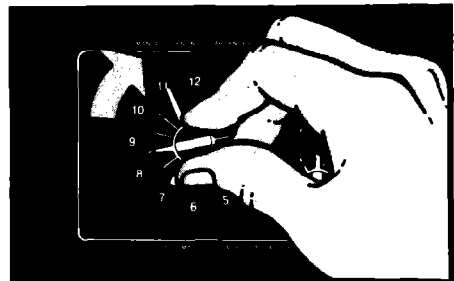
Using the Minute Timer

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 hand passes the setting you want.



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

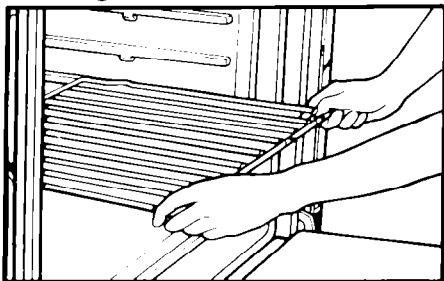
When the time is up, a buzzer will sound. To stop the buzzer, turn the Minute Timer hand to OFF.

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

Using the Oven Control

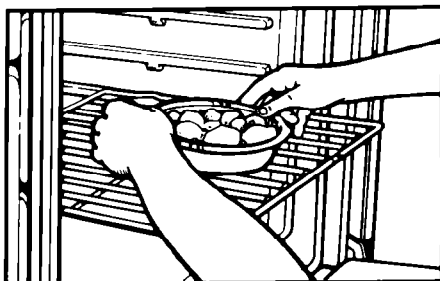
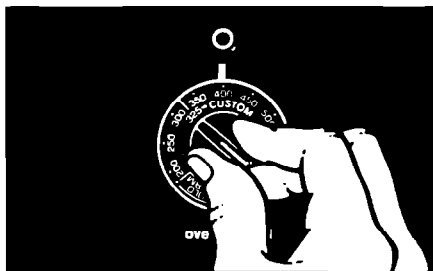
The oven control is used to control the upper oven temperature or to broil in the lower broiler oven. Baking and broiling can not be done at the same time.

Baking



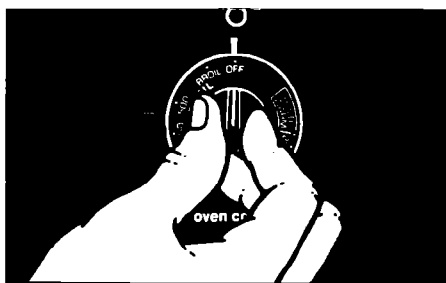
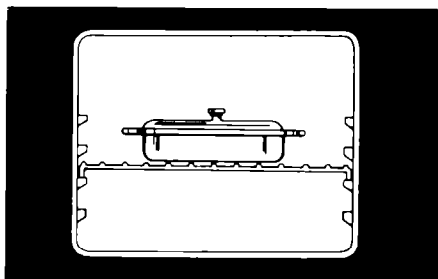
Racks should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the "Cooking Guide."

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



2. Set 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 before adding food. **NOTE: Oven racks, walls and door will be hot. Do not place food directly on oven bottom.**



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

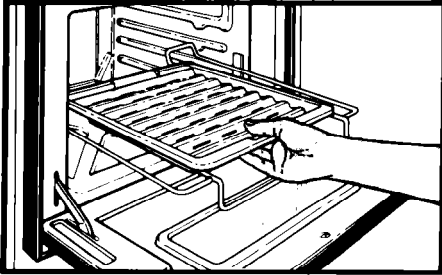
5. When baking is done, turn the Oven Control to OFF.



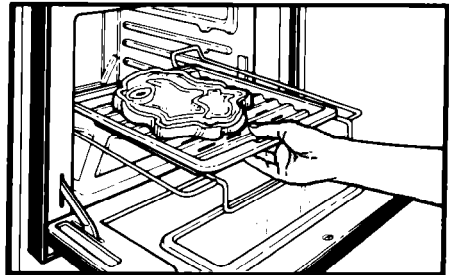
WARNING: If the flame should go out while cooking, or if there is a strong gas odor, turn the oven burner OFF. Wait five minutes for gas odor to disappear before relighting burner. IF GAS ODOR IS STILL PRESENT, SEE SAFETY NOTE ON PAGE 2.

Broiling

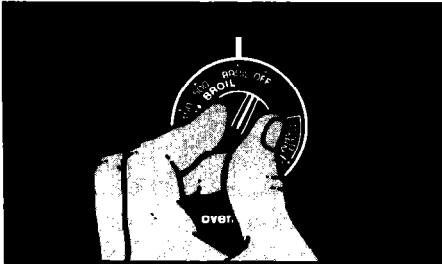
The Blanket-O-Flame® Broiler Oven is located below the oven. It uses infra-red rays to cook the food. Infra-red rays create fast, searing heat and consume most smoke and spatters. **Always broil with both oven doors completely closed.**



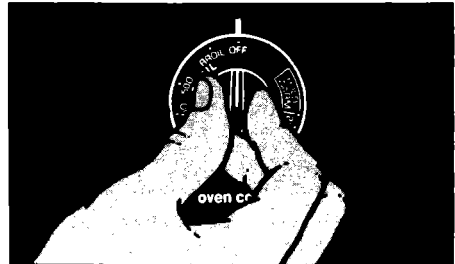
1. Position the broiler pan rack **before** turning on the broiler. See pan placement chart in the "Cooking Guide" for recommended pan position.



2. Place food on the broiler pan.



3. Set the Oven Control to BROIL. The broiler will automatically light in 50-60 seconds.



4. When broiling is done, turn the Oven Control to OFF.

DO NOT PREHEAT THE BROILER OVEN BEFORE USING. COMPLETELY CLOSE BOTH OVEN DOORS BEFORE BROILING.

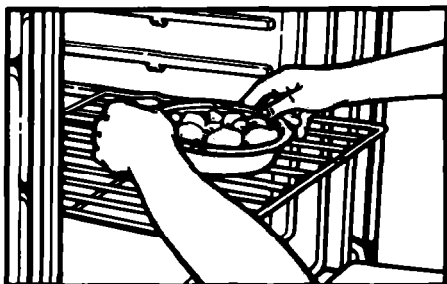
Using the Automatic MEALTIMER* Clock

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

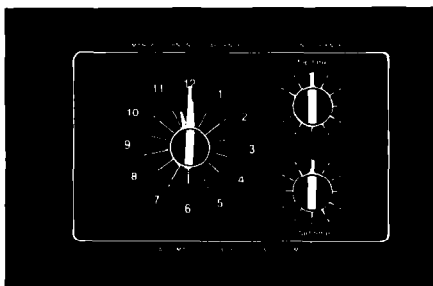
Automatic baking is ideal for foods which do not require a preheated oven such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

*Tmk.

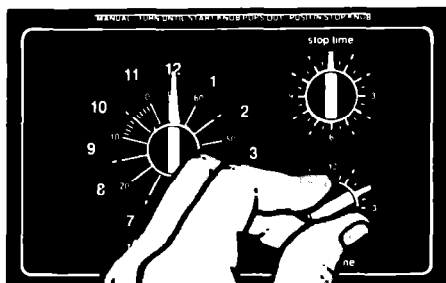
To start and stop baking automatically:



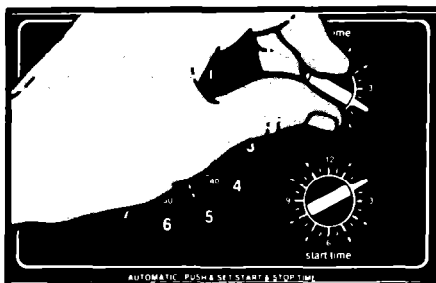
1. Position the oven rack(s) properly, and place the food in the oven.



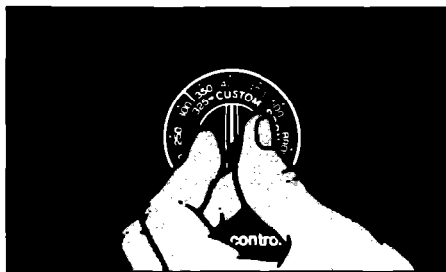
2. Make sure the clock is set to the correct time of day.



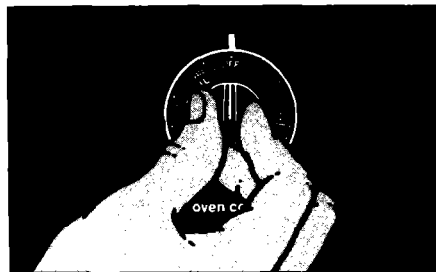
3. Push in and turn the Start Time Knob **clockwise** to the time you want baking to start.



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



5. Set the Oven Control on the baking temperature you want. The oven will now start and stop automatically.



6. After baking is done or to stop the oven before preset time, turn the Oven Control to OFF.

To start baking now and stop automatically:

1. Position rack(s) properly, and place the food in the oven.
2. Make sure the clock is set to the correct time of day.
3. Push in and turn the Stop Time Knob **clockwise** to the time you want the oven to shut off.
4. Set the Oven Control on the baking temperature you want.
5. **After baking is done or to stop the oven before the preset time**, turn the Oven Control to OFF.



WARNING: To avoid sickness and food waste.

- Use foods that will not go bad or spoil while waiting for cooking to start.
- Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.
- Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

The Oven Vent

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

Outside venting is available on this model. (See "Installation Instructions.")

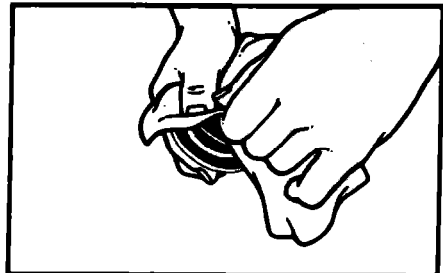
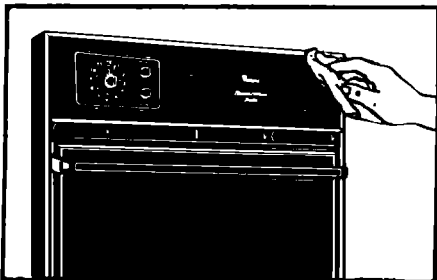


Caring for your oven

Control Panel

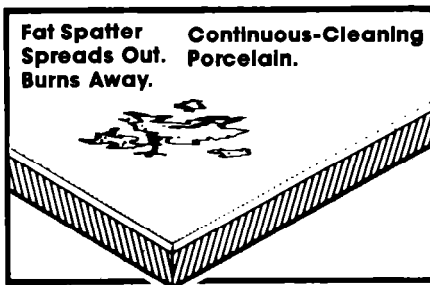
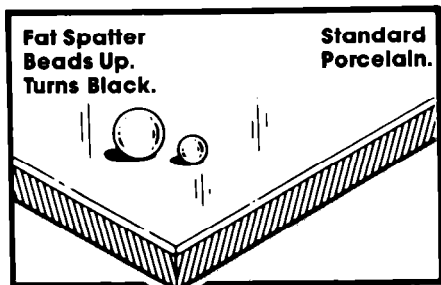


WARNING: To avoid burns, be sure all controls are OFF and the range is COOL.




The Continuous-Cleaning Oven

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



Using Foil


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

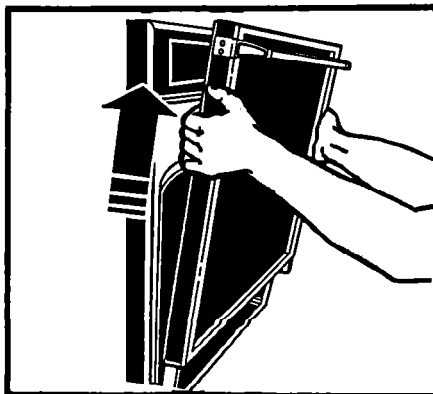
- 
WARNING: To avoid burns, be sure the oven is OFF and COOL.
- 2. Position foil or pan under the cooking container.** Make sure the foil is centered and large enough to catch any spillovers.

CAUTION: Do not use foil to cover oven floor or to completely cover a rack. Good air circulation is needed for the oven to operate properly. Poor cooking results and damage to the oven could occur.

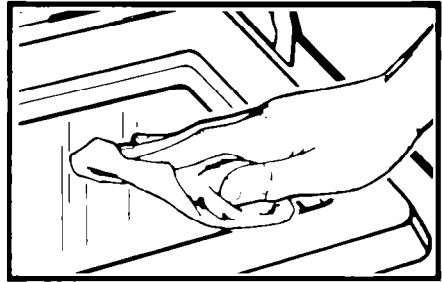
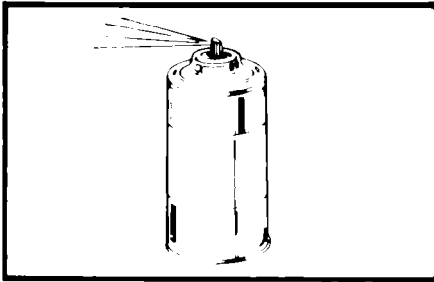
The Oven Doors

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

- 
WARNING: To avoid burns, be sure the ovens are OFF and COOL.
- 1.** Open a door to the first stop position.
- 2.** Hold the door at both sides and lift off of hinges at bottom corners of door.
- 3. To replace,** fit the bottom corners of the door over the ends of the hinges. Push the door down evenly. The door will close only when it is on the hinges correctly.



Hand Cleaning

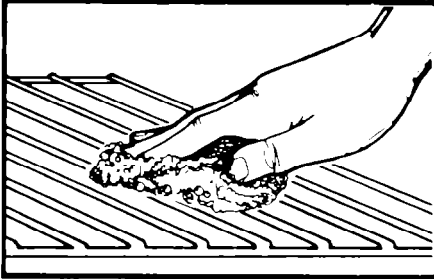


**WARNING: DO NOT
USE COMMERCIAL
OVEN CLEANERS
IN YOUR OVEN.**

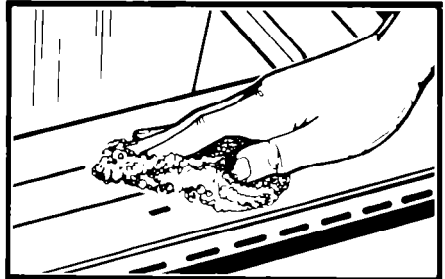
**They may become trapped in the
porcelain, damage the finish and
surface and give off harmful fumes.**

WINDOW – Keep clean with hot
sudsy water. Use a plastic scouring
pad for stubborn spots. Rinse well.

**Do not use steel wool or abrasive
cleaners.**



RACKS – Use soapy steel wool pad
for stubborn stains. Rinse well.



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

Cleaning Chart



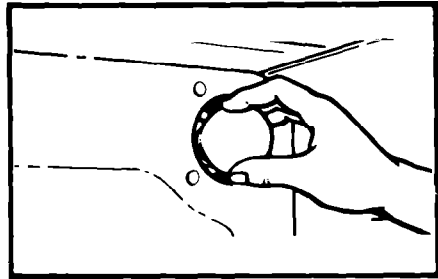
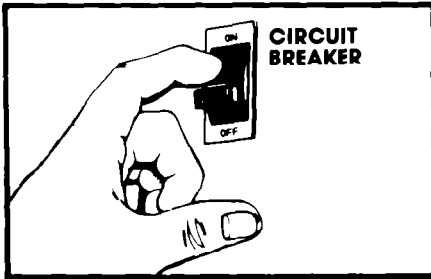
WARNING: To avoid burns, be sure the control is OFF and the oven is COOL.

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Soft cloth and warm soapy water or baking soda. Nylon or plastic scrub pad for stubborn spots.	<ul style="list-style-type: none"> Wipe off regularly when both ovens are cool. Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the finish. Do not use abrasive or harsh cleansers.
Broiler pan, grid and rack	Warm soapy water or a soapy steel wool pad.	<ul style="list-style-type: none"> Clean after each use. Wash pan, grid and rack with other utensils. After broiler oven is cool, wipe interior with warm damp cloth. For stubborn spots, use a soapy steel wool pad.
Control knobs	Warm soapy water and soft cloth.	<ul style="list-style-type: none"> Wash, rinse and dry well. Do not soak.
Control panel	Warm soapy water or baking soda, soft cloth and spray glass cleaner.	<ul style="list-style-type: none"> Wash, rinse and dry well. Follow directions provided with cleaner.
Oven racks	Warm soapy water and plastic scrub pad.	<ul style="list-style-type: none"> Wash, rinse and dry well. Use plastic scrub pad for stubborn areas.
Oven door glass	Spray glass cleaner; warm soapy water and soft cloth.	<ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with cleaner. Wash, rinse and dry well.
Continuous-Cleaning oven	Warm soapy water or soapy scrubbing pad. Heavy-duty aluminum foil or shallow pan.	<ul style="list-style-type: none"> Clean stubborn spots or stains. Rinse well with water. Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. Do not use commercial oven cleaners.

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

Changing the Oven Light

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



1.  **WARNING: To avoid possible shock hazard, turn off electric power at the main power supply.**

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

If you need service or assistance, we suggest you follow these four 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 oven properly connected to gas and electrical supplies? (See "Installation Instructions.")
- Have you checked your home's main fuses or circuit breaker box?
- Is the flow of combustion and/or ventilation air to the range blocked? **Do not block the air flow to and around the oven.**
- Is the Oven Control turned to a temperature setting or BROIL?

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 cooking results aren't what you expected:

- Is the oven level?
- Are you using pans recommended in the "**Cooking Guide**"?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?

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:

- Continental U.S. . . (800) 253-1301
- Michigan (800) 632-2243
- Alaska & Hawaii (800) 253-1121

and talk with one of our trained Consultants. The Consultants 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.

3. If you need service*...



Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians

are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service 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 | OR | ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS |
| WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE | | WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE |
| SERVICE COMPANIES | | SERVICE COMPANIES |
| XYZ SERVICE CO
123 Maple 999-9999 | | XYZ SERVICE CO
123 Maple 999-9999 |
| OR | | |
| WASHING MACHINES, DRYERS & IRONERS - SERVICING | | |
| WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE | | |
| SERVICE COMPANIES | | |
| XYZ SERVICE CO
123 Maple 999-9999 | | |

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our Consultants, or if you prefer, write to:

Mr. Robert Stanley
Division Vice President
Whirlpool Corporation
2000 US-33, North
Benton Harbor, MI 49022

*If you must call or write, 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 for assistance.



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will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



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Automatic Washers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwaves

