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Manuel, Whirlpool Gold Wall Oven Tags related: Whirlpool Microwave Use Manual, Whirlpool Double Oven Manual, Whirlpool Electric Range Manual, Whirlpool Ovens Use Manual, Whirlpool Woc54ec0as Manual, Whirlpool Microwaves Use Manual, Whirlpool Wall Ovens Use Manual, Whirlpool Double Wall Oven Manual, Whirlpool Gusto Microwave Manual, Whirlpool 6th Sense Microwave Manual, Whirlpool 6th Sense Microwave Oven Manual, Whirlpool Accubake Aelf Cleaning 4.65 Cubic Foot Oven MODELS GR395LXG GR396LXG GR399LXG 8053402A with ACCUBAKE ® System Self-Cleaning Electric Ranges A Note to You ...2 Range Safety ...3 Parts and Features...6 Using Your Range ...8 Using the Self-Cleaning Cycle ...30 Caring for Your Range ...34... Thank you for buying a WHIRLPOOL The Whirlpool Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. ANGE SAFETY Your safety and the safety of others is very important. We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages. This is the safety alert symbol. This symbol alerts you to hazards that can kill or hurt you and others. All safety messages will be preceded by the safety alert symbol and the word "DANGER"... Page 4 RANGE SAFETY 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. IMPORTANT SAFETY INSTRUCTIONS • 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 techni- cian 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. Page 6 ARTS AND EATURES (Model GR395LXG) Oven vent (p. 28) Plug-in coil element with one-piece reflector bowl (pp. 9, 34, 37-38) Anti-tip bracket (p. 29) Door stop clip (p. 40, 41) Model and serial number plate (behind left side of storage drawer) Removable storage drawer (p. (Model GR399LXG shown) (Model GR396LXG not shown) Oven vent (p. 28) CLEANTOP ® ceramic glass cooktop (pp. 11, 34, 36) Surface cooking area (pp. 9-12, 34) Anti-tip bracket (p. 29) Door stop clip (p. 40, 41) Model and serial number plate... SING ANGE SING THE SURFACE COOKING AREAS Using the control knobs Push in the control knobs before turning them to a setting. You can set them anywhere between HI and OFF. NOTE: The ACCUSIMMER™ control knob does not have to be pushed in before turning. Page 9 If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company. continued on next page USING YOUR RANGE ... Page 10 USING YOUR RANGE SING THE SURFACE COOKING AREAS Cookware tips • Select a pan that is about the same size as the surface cooking area. Cookware should not extend more than 1 inch (2.5 cm) outside the area. • For best results and greater energy efficiency, use only flat-bottomed cookware that makes good contact with the surface cooking area. Page 11 SING THE SURFACE COOKING AREAS Using the ceramic glass cooktop (on some models) Cooking on the ceramic glass cooktop is similar to cooking on coil elements. There are, however, a few differences. • The surface cooking area will glow red when the element is turned on. Page 12 USING YOUR RANGE SING THE SURFACE COOKING AREAS Using the Keep Warm element (Model GR 399 LXG) Use the Keep Warm element to keep cooked foods warm. It is not recommended for heating cold foods. Choose the MIN setting for heat-sensitive and smaller quantities of food. Page 13 SING THE OVEN Positioning racks Follow this section carefully to get the best cooking results. • Before turning on the oven, place oven racks where you need them. • To move a rack, pull it out to the stop, raise the front edge, and lift it out. Page 14 USING YOUR RANGE OR BEST AIR CIRCULATION Hot air must circulate around the pans in the oven For best baking results, bake 1 sheet of cookies SING ALUMINUM FOIL FOR BAKING Use aluminum foil to catch spillovers from pies or casseroles: • ... Page 15 HE ELECTRONIC OVEN CONTROL SELF-CLEANING OVEN SELF-CLEANING OVEN CUSTOM BAKE BROIL Oven selector Temperature pads (pp. 18, 23, 31) (pp. 18, 21, 23) Display/clock • When you first plug in the range, everything on the display will light up for 1 to 2 seconds, then a time of day and "PF"... Page 16 USING YOUR RANGE ETING THE CLOCK NOTE: If you do not want the clock time displayed, press and hold CLOCK for 5 seconds. To display the clock time again, press and hold CLOCK for 5 seconds. You should not have to reset the time. While the clock is not displayed, you can see the clock for 5 minutes by pressing CLOCK. Page 17 SING THE ELECTRONIC MINUTE TIMER 3. Start the minute timer. The minute timer will begin counting down immediately after the timer is started. When the time is up: You will hear four 1-second tones, then four 1-second reminder tones every minute until you press TIMER OFF. Page 18 USING YOUR RANGE ONES Tones tell you if a function is entered correctly or not. They also tell you when a cycle is completed. To shut off all tones except for the end-of-timer and error tones: Press and hold STOP TIME for 5 seconds. A short tone will sound to tell you the tones have been changed. Page 19 AKING ROASTING ( CONT When roasting, put your food in the oven. You do not have to preheat the oven when roasting, unless your recipe recommends it. Roasting meats and poultry • For oven cooking, place the meat on a rack in a shallow pan. Page 20 USING YOUR RANGE AKING ROASTING The ACCUBAKE system electronically regulates ® the preheat time and temperature to maintain a precise temperature range for the best cooking results. The preheat and set temperatures may be different at the end of the countdown. This is normal. Page 21 DJUSTING THE OVEN TEMPERATURE CONTROL 2. Set the new offset temperature. Press s to raise the temperature or t to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting. Page 22 USING YOUR RANGE ROILING NOTES: • Do not preheat when broiling, unless your recipe recommends it. • Leave the door partly open whenever you use the oven to broil. This lets the oven stay at the proper temperatures. • See "Broiling guidelines" later in this section. Place the rack where you need it. Page 23 ROILING ( CONT Press CUSTOM BROIL. Start the oven. You can change the temperature setting any time before or after pressing START/ENTER. To change the setting, see "To custom broil at a lower temperature" below. After changing the setting, you do not have to press START/ENTER again. Page 24 USING YOUR RANGE ROILING ( CONT Broiling guidelines • Use only the broiler pan and grid provided. They are designed to drain extra juices from the cooking surface. This drainage helps prevent spatter and smoke. • Too make sure the juices drain well, do not cover the grid with foil. Page 25 SING THE ELECTRONIC The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around. Delayed time baking/roasting is ideal for foods that do not need a preheated oven, like meats and casseroles. Page 26 USING YOUR RANGE SING THE ELECTRONIC Start the oven. NOTES: • You can change the temperature or time settings any time after pressing START/ENTER by repeating Steps 3 or 5. You do not have to press START/ENTER. • The display will count down the baking/roasting time in hours and minutes (if cook time is more than one hour) or in minutes and seconds (if cook time is less than one hour). Page 27 SING THE ELECTRONIC Set the temperature (optional). Do this step if you want to set a temperature other than 350°F. Press to raise the temperature or to lower the temperature in 5°F amounts. Use these pads until the temperature you want shows on the small display. Press COOK TIME. Page 28 MEALTIMER control setting. HE OVEN VENT Ceramic glass cooktop model (Model GR399LXG shown) Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent lets air circulate properly. Be careful not to block the vent, or you could get poor baking/roasting results. Page 29 HE ANTI TIP BRACKET The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without the anti-tip bracket fastened down properly. A child or adult can tip the range and be killed. Connect anti-tip bracket to rear range foot. Page 30 SING THE Do not touch the oven during the Self-Cleaning cycle. Keep children away from oven during Self-Cleaning cycle. Do not use commercial oven cleaners in your oven. Failure to follow these instructions can result in burns, or illness from inhaling dangerous fumes. ETING THE CONTROLS NOTE: Make sure the clock is set to the correct time of day. (See "Setting the clock" in the "Using Your Range" section.) To start cleaning immediately: Press AUTO CLEAN. This will automatically set a 3 Self-Cleaning cycle. NOTE: There will be a 30-minute cool-down/... Page 32 USING THE SELF-CLEANING CYCLE ETING THE CONTROLS 2. Set the cleaning time (optional). If you want a Self-Cleaning cycle longer or shorter than 3/ hours, use the hour and minute pads to set the cleaning time you want. Press the "up"... Page 33 ETING THE CONTROLS 8. After the oven cools to room temperature, wipe off any residue or ash with a damp cloth or sponge. If needed, touch up spots with a mild abrasive cleanser or cleaning sponge. To stop the self-cleaning cycle at any time: If the oven temperature is too high for baking/ roasting when you press the off/cancel pad, "cin"... Page 34 PART Control Knobs Control Panel Exterior Surfaces\* (excluding ceramic glass cooktop, control panel and oven door glass) Ceramic glass cooktop (Models GR395LXG and GR399LXG) Coil Elements (Model GR395LXG) Porcelain-enamel reflector bowls\* (Model GR395LXG) • Light to moderate soil •. LEANING CHART ( CONT PART Surface under cooktop (Model GR395LXG) • Light to moderate soil • Heavy soils Oven door glass Oven cavity • Food spills containing sugar and/or milk • All other spills Oven racks Broiler pan and grid CLEANING METHOD • ... Page 36 CARING FOR YOUR RANGE LEANING THE CERAMIC GLASS COOKTOP Your cooktop is designed for easy care. It has been prepolished at the factory for improved protection and east- er cleaning. Foods spilled directly on the cooktop will not burn off as on open-coil elements. Because of this, you should keep the surface dust free and soil free before heating. Page 37 OIL ELEMENTS AND REFLECTOR BOWLS Removing Make sure all coil elements are off and cool before removing coil elements and reflector bowls. 2. Push in the edge of the coil element, opposite the receptacle. Then lift it just enough to clear the reflector bowl. Page 38 CARING FOR YOUR RANGE OIL ELEMENTS AND REFLECTOR BOWLS 2. Line up openings in the reflector bowl with the coil element receptacle. 3. Hold the coil element as level as possible with the terminal just started into the receptacle. Push the coil element terminal into the receptacle. Page 39 UP COOKTOP ( MODEL NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame. Lift the front of the cooktop at both front corners until the support rods lock into place. Wipe the surface under the cooktop with warm, soapy water and a sponge. Page 40 CARING FOR YOUR RANGE EMOVING THE OVEN DOOR For normal use of your range, you do not need to remove the door. However, if you find it necessary to remove the door, follow the instructions in this section. NOTE: The oven door is heavy. Before removing the door: 1. Page 41 EMOVING THE OVEN DOOR Hold oven door so that the top edge of each hinge hanger is horizontal. Insert hinge hangers into the front frame hinge slots. Rotate top of door toward range. Slide hinge hangers down onto front frame support pins. NOTE: Make sure the hinge hangers are fully seated and engaged on the support pins. ROUBLESHOOTING 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 44. ANGE DOES NOT WORK CAUSE PROBLEM... OOKING RESULTS PROBLEM SOLUTION • Cookware not level • on cooktop (Check to see if liquids • are level in cookware) • Excessive heat on cooktop in areas around cookware • The oven temperature seems too low or too high • ... ® WHIRLPOOL appliance. OR FURTHER ASSISTANCE If you need further assistance, you can write to Whirlpool with any questions or concerns at: Whirlpool Brand Home Appliances Consumer Assistance Center c/o Correspondence Dept. 2000 North M-63 Benton Harbor, MI 49022-2692 ERVICE •... NDEX TOPIC ACCUSIMMER™ feature ...8 AIR CIRCULATION...14 ANTI-TIP BRACKET...29 ASSISTANCE ...44 BAKING ACCUBAKE ® system ...18, 20 Aluminum foil ...14 Bakeware ...13 Pans ...13, 14 Setting cycle...18 BROILING Grid...24 Guidelines...24 Pan ...22, 24 Rack positions ...24 Setting cycle...23 CLEANING Broiler pan and grid ...35 Ceramic glass cooktop ...36... If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section, or by calling the Whirlpool Consumer Assistance Center telephone number, 1-800-253-1301, from anywhere in the U.S.A. 8053402A ©... Page 2

19/08/2022 - Classic backhanded compliments include: 'You look good in this light (practically pitch dark)', 'You're a better kisser than your brother' and 'I don't care what they say about you, you're alright'. Classic responses include a smiling nod, followed by a perplexed 'smell the fart' look a la Joey from Friends. In broad terms, it's sometimes known as a "backhanded ...

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