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You can read the recommendations in the user guide, the technical guide or the installation guide for ESTATE TES356TD. You'll find the answers to all your questions on the ESTATE TES356TD in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual ESTATE TES356TD
User guide ESTATE TES356TD
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Instructions for use ESTATE TES356TD
Instruction manual ESTATE TES356TD

ELECTRIC RANGE

Use & Care Guide

For questions about features, operation/performance,
parts, accessories or service, call 1-800-253-1301

or visit our brand website at

www.whirlpool.com

www.estateappliance.com

www.ragibobbi.com

www.rperappliances.com

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To the installer: Please leave this instruction book with the unit.
To the consumer: Please read and keep this book for future reference.

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Manual abstract:

.. @@@@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 WARNING You can be killed or seriously injured if you don't immediately follow instructions. 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 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. WARNING Tip Over Hazard A child or adult can tip the range and be killed. Connect anti-tip bracket to rear range foot. Reconnect the anti-tip bracket, if the range is moved. See the installation instructions for details.

@@- Look for the anti-tip bracket securely attached to floor. @@@@TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, 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. 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. 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. 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. 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. 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 4 PARTS AND FEATURES This manual covers several different models. The range you have purchased may have some or all of the parts and features listed. The location and appearance of the features shown here may not match those of your model. Control Panel A B C D D. Electronic oven control E.

Right rear control knob E F G A. Left front control knob B. Left rear control knob C. Surface cooking locator indicator F.



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Lo power indicator (on some models) G.

Right front control knob Range F A G H I J L K B C D E A. Surface cooking area or element B. Anti-tip bracket C. Door stop clip D. Model and serial number plate (behind left side of storage drawer) E.

Storage drawer F. Control panel element receptacle. 2. Holding the coil element as level as possible, slowly push the coil element terminal into the receptacle. 3. When the terminal is pushed into the receptacle as far as it will go, push down the edge of the coil element opposite the receptacle. Hot Surface Indicator Light (under ceramic glass) The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off. Lift-up Cooktop (on some models) The lift-up cooktop provides easy access for cleaning beneath. Do not drop the cooktop. Damage could occur to the finish and the cooktop frame.

For more information, see the "General Cleaning" section. Coil Elements and Burner Bowls (on some models) 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. For more information, see the "General Cleaning" section. NOTE: Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the Off position. To Lift: Lift the cooktop by both front corners until the supports lock into place.

To Remove: 1. Push in the edge of coil element toward the receptacle. Then lift it enough to clear the burner bowl. To Replace: 1. Lift the cooktop from both sides while pressing the support rods back to unlock them.

2. Slowly lower the cooktop into place. Home Canning 2. Pull the coil element straight away from the receptacle. When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches.

This allows time for the most recently used areas to cool. Center the canner on the grate or largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element. Do not place canner on 2 surface cooking areas, elements or surface burners at the same time. On ceramic glass models, use only flat-bottomed canners. On coil element models, the installation of a Canning Unit Kit is recommended. If a kit is not installed, the life of the coil element will be shortened. See "Assistance or Service" for instructions on how to order. For more information, contact your local agricultural department.

Companies that manufacture home canning products can also offer assistance. 3. Lift out the burner bowl. 7 Cookware IMPORTANT: Do not leave empty cookware on a hot surface cooking area, element or surface burner. Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness. Rough finishes may scratch the cooktop or grates. Aluminum and copper may be used as a core or base in cookware. However, when used as a base they can leave permanent marks on the cooktop or grates. Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material.

For example, aluminum cookware with a nonstick finish will take on the properties of aluminum. Cookware with nonstick surfaces should not be used under the broiler. Use the following chart as a guide for cookware material characteristics. COOKWARE Aluminum CHARACTERISTICS ELECTRONIC OVEN CONTROL A B C D E F K J I H G G. Temperature/time H.

Cook time I. Start time J. Custom broil K. Bake Heats quickly and evenly. Suitable for all types of cooking.

Medium or heavy thickness is best for most cooking tasks. Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking. Follow manufacturer's instructions. Heats slowly, but unevenly. Ideal results on low to medium heat settings. Heats very quickly and evenly. Follow manufacturer's instructions. Use on low heat settings.

See stainless steel or cast iron. A. Oven display B. Clock C. Timer/cancel D. Start/enter (control lock) E. Auto clean F. Off/cancel Oven Indicator Lights The indicator lights are located along all 4 sides of t Four tones End of cycle Fahrenheit and Celsius The temperature is preset at Fahrenheit, but can be changed to Celsius on some models. To Change: Press and hold CUSTOM BROIL for 5 seconds. A tone will sound, and "°C" will appear on the display.

Repeat to change back to Fahrenheit. To exit mode, press OFF/CANCEL. Timer The Timer can be set in hours or minutes up to 12 hours and 59 minutes and counts down the set time. NOTE: The Timer does not start or stop the oven. To Adjust Oven Temperature Calibration: 1.

Press and hold BAKE for 5 seconds until the oven display shows the current calibration, for example "00." 2. Press the TEMP/TIME "up" or "down" arrow pad to increase or to decrease the temperature in 10°F (5°C) amounts. The adjustment can be set between 30°F (15°C) and -30°F (-15°C). NOTE: All temperature adjustments will be displayed in Fahrenheit.

3. Press START/ENTER. To Set: 1. Press TIMER CANCEL*. The timer oven indicator light will light up. If no action is taken after 1 minute, the display will return to the time of day mode. 2. Press the TEMP/TIME "up" or "down" arrow pad to set the length of time. 3. Press START/ENTER.

When the set time ends, four 1-second tones will sound. 9 To Adjust Oven Temperature Calibration (on models with manual oven control): 1. Make sure the oven temperature control knob is in the Off position. Pull oven temperature control knob straight off and turn it over. 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 wellventilated room. Aluminum Foil 2. Loosen the locking screws inside the oven temperature control knob.

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil, liners or cookware. Do not cover entire rack with foil because air must be able to move freely for best cooking results. B To catch spills, place foil on rack below dish. Make sure foil is at least 1/2" (1.3 cm) larger than the dish and that it is turned up at the edges.

A A. Locking screws B. Notches 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.



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3. Adjust temperature.

To lower the temperature, hold the knob handle firmly and turn skirt counterclockwise to move the tooth a notch to the left. To raise the temperature, hold the knob handle firmly and turn the skirt clockwise to move the tooth a notch to the right. Each notch equals about 5°F (3°C). RACKS NOTES: 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, then lift out. Use the following illustration and chart as a guide. A B 5 4 3 2 1 C A. Notches B.

Tooth C. Skirt 4. Tighten the locking screws and replace knob. 10 FOOD Large roasts, turkeys, angel food, bundt cakes, quick breads, pies Yeast breads, casseroles, meat and poultry Cookies, biscuits, muffins, cakes RACK POSITION(S)* 1 or 2 2 2 or 3 5. When finished cooking, slowly remove items. A BAKEWARE Hot air must be able to circulate around food to cook evenly, so allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide. NUMBER OF PAN(S) 1 2 3 or 4 POSITION ON RACK Center of rack. Side by side or slightly staggered. Opposite corners on each rack. Make sure that no bakeware piece is directly over another. B A. Rear rack section B. Front rack section Bakeware The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe.

Use the following chart as a guide. BAKEWARE/ RESULTS RECOMMENDATIONS Split Oven Rack (on some models) Split-Rack with Removable Insert The split-rack with removable insert is a space maximizer. When the two are attached, they make a full rack. The insert can also be removed to provide room for large items such as a turkey and casseroles. Do not place more than 25 lbs (11.

3 kg) on the splitrack. The insert can also be used on the counter as a cooling rack. Light colored aluminum Light golden crusts Use temperature and time recommended in recipe. Even browning Dark aluminum and other bakeware with dark, dull and/or nonstick finish Brown, crisp crusts May need to reduce baking temperatures 25°F (15°C). Use suggested baking time. For pies, breads and casseroles, use temperature recommended in recipe. Place rack in center of oven. Place in the bottom third of oven. May need to increase baking time. A B Insulated cookie sheets or baking pans Little or no bottom browning Stainless steel Light, golden crusts A.

Split-rack B. Removable insert If you would like to purchase a split-oven rack, one may be ordered. See "Assistance or Service" section to order. Ask for Part Number 4396927. May need to increase baking time. To Use Racks: 1. @@2. Place large items on the right side of the full rack. 3. Place deeper, covered dishes on the left side of the full rack.

4. @@@@A meat thermometer is not supplied with this range. @@@@Press START/ENTER. @@The temperature can be changed after this step. START/ENTER does not need to be pressed again.

@@4. @@If the temperature drops, cook the meat or poultry longer. @@"PrE" and the time countdown will appear on the display. @@@@Oven vent (ceramic glass model) A. @@@@The lower the temperature, the slower the cooking.

@@ For best results, use a broiler pan and grid. They are designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. See "Assistance or Service" section to order. @@@@To Bake or Roast: 1. Press BAKE. The bake oven indicator light will light up. 2. Set the temperature (optional). @@@@Trim excess fat to reduce spattering.

Slit the remaining fat on the edges to avoid curling. Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned. After broiling, remove the pan from the oven when removing the food. @@@@Press CUSTOM BROIL. The broil oven indicator light will light up. 2. Press START/ENTER. The On and Heat oven indicator lights will light up.

@@See "Custom Broiling" section. @@3. Press OFF/CANCEL when finished. Timed Cooking WARNING Food Poisoning Hazard Do not let food sit in oven more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

Timed Cooking allows the oven to be set to cook in 2 different ways. The oven can be set to start cooking immediately and shut off automatically at the end of the cooking time. Or, the oven can be set to start at a later time, cook for a specified length of time and shut off automatically at the end of the cooking time.

Foods that require a preheated oven should not be cooked using a delayed function. Custom Broiling If foods are cooking too fast, press the TEMP/TIME "up" or "down" arrow pad until 325°F (163°C) shows on the display.

1. Press CUSTOM BROIL to broil foods slower from the start of cooking. 2. Press the TEMP/TIME "up" or "down" arrow pad to enter a temperature between 300°F and 500°F (149°C and 260°C). 3. Press START/ENTER. 4. Press OFF/CANCEL when finished. To Set a Cook Time: 1. Press BAKE.

The bake oven indicator light will light up. 2. Set the temperature (optional). Press the TEMP/TIME "up" or "down" arrow pads to enter a temperature other than the one displayed. 3. Press COOK TIME. The cook time oven indicator light will light up. 4. Press TEMP/TIME "up" or "down" arrow pads to enter the length of time to cook. 5.

Press START/ENTER. The display will count down the time. When the time ends, the oven will shut off automatically and "End" will appear on the display. 6. Press OFF/CANCEL or open the oven door to clear the display.

BROILING CHART For best results, place food 3" (7 cm) or more from the broil element. Times are guidelines only and may need to be adjusted for individual foods and tastes. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section. FOOD RACK POSITION COOK TIME (in minutes) Side 1 Side 2 Steak 1" (2.

5 cm) thick medium rare well-done Ground meat patties* 3" (2 cm) thick well-done Pork chops 1" (2.5 cm) thick Ham slice, precooked 1" (1.25 cm) thick Frankfurters Lamb chops 1" (2.5 cm) thick Chicken bone-in pieces boneless breasts Fish Fillets 1"-1" (0.6-1.25 cm) thick Fish Steaks 1" (2.5 cm) thick 4 4 4 14-15 15-16 18-19 7-8 8-9 9-10 To Set a Delayed Cook Time: Before setting, make sure the clock is set to the correct time of day. See "Clock" section. 1. Press BAKE.

2. Set the temperature (optional). Press the TEMP/TIME "up" or "down" arrow pads to enter a temperature other than the one displayed. 3. Press COOK TIME.



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The cook time oven indicator light will light up. 4. Press the TEMP/TIME "up" or "down" arrow pads to enter the length of time to cook. 5. Press START TIME.

The start time/delay oven indicator light will light up. 6. Press the TEMP/TIME "up" or "down" arrow pads to enter the time of day to start. 7. Press START/ENTER.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing START/ENTER by repeating steps 2-7. When the set cook time ends, the oven will shut off automatically and "End" will appear on the display. 8. Press OFF/CANCEL or open the oven door to clear the display.

4 4 4 4 4 3 4 4 4 13-14 20-22 8-10 5-7 14-17 17-20 11-16 8-10 16-18 7-8 10-11 4-5 3-4 8-9 17-20 11-16 4-5 8-9 *Place up to 9 patties, equally spaced, on broiler grid. 13 RANGE CARE Self-Cleaning Cycle (on some models) WARNING Prepare Cooktop and Storage Drawer: Remove plastic items from the cooktop because they may melt. Remove all items from the storage drawer. How the Cycle Works Burn Hazard Do not touch the oven during the Self-Cleaning cycle. Keep children away from oven during Self-Cleaning cycle. Failure to follow these instructions can result in burns. IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room. Self-clean the oven before it becomes heavily soiled.

Heavy soil results in longer cleaning and more smoke. @@Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. @@Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal. @@@@Once the oven has completely cooled, remove ash with a damp cloth. @@@@1. Press AUTO CLEAN. 2. @@@@3.

Press START/ENTER. The oven door will automatically lock. The ON and DOOR LOCKED oven indicator lights will light up. The door will not unlock until the oven cools. When the cycle is complete and the oven cools, "End" will appear on the oven display and the oven indicator lights will go off.

4. Press OFF/CANCEL to clear the oven display. Prepare Oven: Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven. Remove any foil from the oven because it may burn or melt, damaging the oven. Remove oven racks to keep them shiny and easy to slide. See "General Cleaning" section for more information. Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area. Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result.

This will not affect cooking performance. To Stop Self-Clean anytime: Press OFF/CANCEL. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools. 14 General Cleaning IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. Soap, water and a soft cloth or sponge are suggested first unless otherwise noted. Sugary spills (jellies, candy, syrup) Cooktop Scraper: Clean while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop. Cooktop Polishing Creme and clean damp paper towel: Clean as soon as cooktop has cooled down.

Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. EXTERIOR PORCELAIN ENAMEL SURFACES (on some models) Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range 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.

Heavy soil, dark streaks, specks and discoloration Cooktop Polishing Creme or nonabrasive cleanser: Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Burned-on soil Cooktop Cleaner and Cooktop Scraper: Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots.

Polish entire cooktop with creme and paper towel. All-Purpose Appliance Cleaner Part Number 31662 (not included): See "Assistance or Service" section to order. STAINLESS STEEL (on some models) Cleaning Method: Rub in direction of grain to avoid damaging. Stainless Steel Cleaner and Polish Part Number 31462 (not included): See "Assistance or Service" section to order. Metal marks from aluminum and copper Cooktop Cleaner: Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear, but after many cleanings they will become less noticeable. Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth. Vinegar for hard water spots Tiny scratches and abrasions Cooktop Cleaner: Rub creme into surface with a damp paper towel or soft cloth.

Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable. Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur. To avoid damage to stainless steel, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or some paper towels. 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. COOKTOP CONTROLS Cleaning Method: When replacing knobs, make sure knobs are in the Off position. On some models, do not remove seals under knobs. Soap and water or dishwasher: Pull knobs straight away from control panel to remove. Do not use steel wool, abrasive cleansers or oven cleaner. Do not soak knobs.

CERAMIC GLASS (on some models) Cleaning Method: Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining. Cooktop Cleaner Part Number 31464 is recommended regularly to help avoid scratches, pitting and abrasions and to condition the cooktop, and can be ordered as an accessory. See "Assistance or Service" section to order. Cooktop Scraper Part Number 3183488 is also recommended for stubborn soils, and can be ordered as an accessory.



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See "Assistance or Service" section to order.

The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children. Light to moderate soil Paper towels or clean damp sponge: Clean while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop. CONTROL PANEL Cleaning Method: Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.

All-Purpose Appliance Cleaner Part Number 31662 (not included): See "Assistance or Service" section to order. Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur. 15 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. For more information, see "Coil Elements and Burner Bowls." BROILER PAN AND GRID (on selected models) Cleaning Method: Chrome only Mildly abrasive cleanser: Scrub with wet scouring pad. BURNER BOWLS (on some models) Cleaning Method: Chrome only Solution of 1 cup (125 mL) ammonia to 1 gal. (3.

75 L) water: Soak for 20 minutes, then scrub with stainless steel-wool pad. Solution of 1 cup (125 mL) ammonia to 1 gal. (3.75 L) water: Soak for 20 minutes, then scrub with scouring or steel-wool pad. Oven cleaner: Follow product label instructions. Porcelain enamel only Dishwasher Do not clean in the Self-Cleaning cycle. Oven cleaner: Follow product label instructions. Mildly abrasive cleanser: Scrub with wet scouring pad. STORAGE DRAWER (on some models) Make sure drawer is cool and empty before cleaning. For more information, see "Storage Drawer" section.

Cleaning Method: Mild detergent Drawer Liner (on some models) Remove all stored items from drawer and lift out drawer liner. Clean with mild detergent.

Porcelain enamel only Dishwasher Gas Grate and Drip Pan Cleaner Part Number 31617 (not included): See "Assistance or Service" section to order.

SURFACE UNDER COOKTOP (on some models) For more information, see "Lift-up Cooktop" section. Cleaning Method: Steel-wool pad Do not remove the cooktop to avoid product damage.

All-Purpose Appliance Cleaner Part Number 31662 (not included): See "Assistance or Service" section to order. WARMING DRAWER and TRAY (on some models) Make sure drawer is cool and remove tray. Cleaning Method: Mild detergent (for both) OVEN DOOR EXTERIOR Cleaning Method: Glass cleaner and a soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel. All-Purpose Appliance Cleaner Part Number 31662 (not included): See "Assistance or Service" section to order. All-Purpose Appliance Cleaner Part Number 31662 (not included): See "Assistance or Service" section to order.

Oven Light (on some models) The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. The oven light will not work during the Self-Cleaning cycle. On some models, when the oven door is closed, press the manual oven light switch on the backguard to turn on and off. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the off position. OVEN CAVITY Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result. Cleaning Method: Self-Cleaning cycle: See "Self-Cleaning Cycle" first. Do not use oven cleaners. To Replace: 1.

Unplug range or disconnect power. 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove. OVEN RACKS AND ROASTING RACKS Cleaning Method: Self-Cleaning cycle: See "Self-Cleaning Cycle" first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide. Steel-wool pad 3. Turn bulb counterclockwise to remove from socket. 4. Replace bulb, then bulb cover by turning clockwise.

5. Plug in range or reconnect power. 16 Oven Door For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions.

The oven door is heavy. Storage Drawer The storage drawer can be removed. Before removing, make sure drawer is cool and empty. To Remove: To Remove:

1. Open oven door all the way.

2. Flip up the hinge latch on each side. 1. Pull the storage drawer straight back past the drawer stop notch and the end of the side rails. A 3. Close the oven door as far as it will shut. 4. Lift the oven door while holding both sides. Continue to push the oven door closed and pull it away from the oven door frame. B A.

Drawer stop notch B. End of side rail 2. Lift up the back of the drawer and pull the drawer out. To Replace: 1. Lift up the back of the drawer and place it inside the range in its fully forward position. 2. Lift up the front of the drawer to a level position. 3. Slowly push the drawer into the range until the drawer side rails engage with the gap in the drawer glides. To Replace: 1.

Insert both hanger arms into the door. A A. Engage drawer glide. 4. Once the drawer is fully engaged on both sides, slide the drawer back into the closed position.

NOTE: When you are removing and replacing the storage drawer, a slight push may be needed to move the drawer stop notch past the drawer glides. 2. Open the oven door. You should hear a "click" as the door is set into place. 3.

Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures. 17 TROUBLESHOOTING Try the solutions suggested here first in order to avoid the cost of an unnecessary service call. Nothing will operate Oven temperature too high or too low Is the power supply cord unplugged? Plug into a grounded outlet. Has a household fuse blown, or has a circuit breaker tripped? Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician. Does the oven temperature calibration need adjustment? See "Oven Temperature Control" section. On some models, does the cooling fan run during BAKE, BROIL or CLEAN? It is normal for the fan to automatically run when the oven is in use. This helps cool the electronic control.

Cooktop will not operate Oven indicator lights flash Is the control knob set correctly? Push in knob before turning to a setting. On ceramic glass models, is the oven control lockout set? See "Oven Control Lockout" section. Do the oven indicator lights flash? See the "Display" and/or the "Oven Indicator Lights" section. If the indicator light(s) keeps flashing, call for service. See "Assistance or Service" section. Excessive heat around cookware on cooktop Display shows messages Is the cookware the proper size? Use cookware about the same size as the surface cooking area, element or surface burner.



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Cookware should not extend more than 1/2" (1.3 cm) outside the cooking area. Is the display showing a flashing time? There has been a power failure. Clear the display.

See "Display(s)" section. On some models, reset the clock, if needed. See "Clock" section. Is the display showing a letter followed by a number? Depending on your model, press OFF/CANCEL, OFF or CANCEL/OFF to clear the display. See "Display(s)" section.

If it reappears, call for service. See "Assistance or Service" section. Hot Surface indicator light stays on Does the Hot Surface indicator light stay on after control knob(s) have been turned off? See "Cooktop Controls" section. Self-Cleaning cycle will not operate Cooktop cooking results not what expected Is the proper cookware being used? See "Cookware" section. Is the control knob set to the proper heat level? See "Cooktop Controls" section.

Is the range level? Level the range. See the Installation Instructions. Is the oven door open? Close the oven door all the way. Has the function been entered? See "Self-Cleaning Cycle" section. On some models, has a delay start Self-Clean cycle been set? See "Self-Cleaning Cycle" section. Has a delay start been set? See "Timed Cooking" section. Oven will not operate Is the electronic oven control set correctly? See "Electronic Oven Control" section. Has a delay start been set? See "Timed Cooking" section. On some models, is the oven control lockout set? See "Oven Control Lockout" section. Oven cooking results not what expected Is the range level? Level the range.

See the Installation Instructions. Is the proper temperature set? Double-check the recipe in a reliable cookbook. Is the proper oven temperature calibration set? See "Oven Temperature Control" section. 18 Was the oven preheated? See "Baking and Roasting" section. Is the proper bakeware being used? See "Bakeware" section. Are the racks positioned properly? See "Positioning Racks and Bakeware" section. Is there proper air circulation around bakeware? See "Positioning Racks and Bakeware" section. Is the batter evenly distributed in the pan? Check that batter is level in the pan. Is the proper length of time being used? Adjust cooking time. Has the oven door been opened while cooking? Oven peeking releases oven heat and can result in longer cooking times. Are baked items too brown on the bottom? Move rack to higher position in the oven. Are pie crust edges browning early? Use aluminum foil to cover the edge of the crust and/or reduce baking temperature. ASSISTANCE OR SERVICE Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. @@@@ Call the Customer eXperience Center toll free: 1-800-253-1301. Our consultants provide assistance with: Features and specifications on our full line of appliances. Canning Unit Kit (coil element models) Order Part Number 242905 Cooktop Cleaner (ceramic glass models) Order Part Number 31464 Installation information. Use and maintenance procedures.

Accessory and repair parts sales. Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.). Referrals to local dealers, repair parts distributors, and service companies. Our service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. @@Service must be provided by a Whirlpool designated service company. @@ITEMS WHIRLPOOL WILL NOT PAY FOR 1. @@2. @@Those consumable parts are excluded from warranty coverage. 3.

Repairs when your major appliance is used for other than normal, single-family household use. 4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by Whirlpool.

5. Any food loss due to refrigerator or freezer product failures. 6. Replacement parts or repair labor costs for units operated outside the United States or Canada. 7. Pickup and delivery. This major appliance is designed to be repaired in the home.

8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance. 9. Expenses for travel and transportation for product service in remote locations. 10.

The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions. 11. Replacement parts or repair labor costs when the major appliance is used in a country other than the country in which it was purchased. **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS 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 OR PROVINCE TO PROVINCE. Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies. If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A.**

, call 1-800-253-1301. In Canada, call 1-800-807-6777. 12/05 Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service. Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product. Dealer name _____ Address _____

_____ Phone number _____ Model number _____ Serial number _____ Purchase date _____ W10120510A © 2007.



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