Odors and Smoke in Oven

Whirlpool Oven Smells and has an Odor

Newly Installed Oven

Odors, smells and smoke can be a normal occurrence, especially if the range or oven was just installed. During the first few uses an odor or smoke may be seen and this is due to the manufacturing process. This will dissipate and is normal.

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

Heavily Soiled

Ovens that are heavily soiled can also produce odors or smoke. Keeping the oven clean with help prevent this from happening. Reminder, to avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner. To catch spills, place foil on rack below dish. Make sure foil is at least ½” (1.3 cm) larger than the dish and that it is turned up at the edges. For best cooking results, do not cover entire oven rack with foil because air must be able to move freely and the foil can trap debris causing odors.

CLICK HERE for additional information on high temperature cleaning the oven

CLICK HERE for information AquaLift® cleaning

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