



# USER GUIDE ELECTRIC RANGE

THANK YOU for purchasing this high-quality product. Register your new range at [www.whirlpool.com](http://www.whirlpool.com). In Canada, register your range at [www.whirlpool.ca](http://www.whirlpool.ca).

For future reference, please make a note of your product model and serial numbers. These can be located on the oven frame behind the top right side of the oven door.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

## Table of Contents

<b>RANGE SAFETY</b> .....	<b>2</b>
The Anti-Tip Bracket .....	2
<b>KEY USAGE TIPS</b> .....	<b>4</b>
AquaLift® Self-Cleaning Technology .....	4
Surface Temperatures .....	4
Preheating .....	4
Ceramic Glass Cooktop Cleaning .....	4
<b>FEATURE GUIDE</b> .....	<b>5</b>
Touch Panel .....	6
Display .....	6
Display Navigation .....	6
Setup and Demo Mode .....	6
Cooking Methods .....	6
Favorites .....	8
Assisted Cooking .....	8
Tools .....	9
More Modes .....	10
<b>COOKTOP</b> .....	<b>11</b>
Cookware .....	13
Home Canning .....	14
<b>OVEN USE</b> .....	<b>14</b>
Aluminum Foil .....	14
Positioning Racks and Bakeware .....	14
Oven Vent .....	15
Baking and Roasting .....	15
Broiling .....	16
Convection Cooking .....	16
Oven Light .....	17
<b>RANGE CARE</b> .....	<b>17</b>
Clean Cycle .....	17
General Cleaning .....	18
<b>TROUBLESHOOTING</b> .....	<b>20</b>
<b>ACCESSORIES</b> .....	<b>21</b>
<b>WARRANTY</b> .....	<b>22</b>

# RANGE SAFETY

## Your safety and the safety of others are 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 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**

You can be killed or seriously injured if you don't immediately follow instructions.

**⚠ WARNING**

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

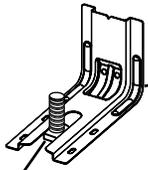
A child or adult can tip the range and be killed.

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

Re-engage anti-tip bracket if range is moved.

Do not operate range without anti-tip bracket installed and engaged.

Failure to follow these instructions can result in death or serious burns to children and adults.



Anti-Tip Bracket

Range Foot

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# 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. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL, 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.**

## For smart enabled ranges and ovens:

- **Remote operation** – This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

## SAVE THESE INSTRUCTIONS

## KEY USAGE TIPS

### AquaLift® Self-Cleaning Technology



AquaLift® Self-Cleaning Technology is a first-of-its-kind cleaning solution designed to minimize the time, temperature, and odors that ordinarily come with traditional self-cleaning methods. With AquaLift® Self-Cleaning Technology, an innovative coating on the interior of the oven is activated with heat and water to release baked-on soil. To use AquaLift® Self-Cleaning Technology, simply wipe out loose debris, pour water into the oven bottom, and run the AquaLift® Self-Cleaning cycle. When the cycle finishes in under 1 hour at a lower temperature than in traditional self-cleaning methods, just wipe out the remaining water and loose debris. See the "Clean Cycle" section for more detailed instructions. For additional information, frequently asked questions and videos on using AquaLift® Self-Cleaning Technology, visit our website at <http://whirlpoolcorp.com/aqualift>.

### Surface Temperatures

When the range is in use, all range surfaces may become hot, such as the knobs and oven door.

#### Warming or Storage Drawer

When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

#### Oven Vent

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Do not set plastics, papers, or other items that could melt or burn near the oven vent.

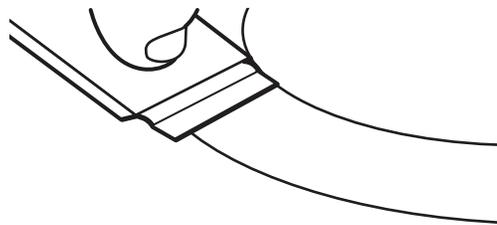
### Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

### Ceramic Glass Cooktop Cleaning

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

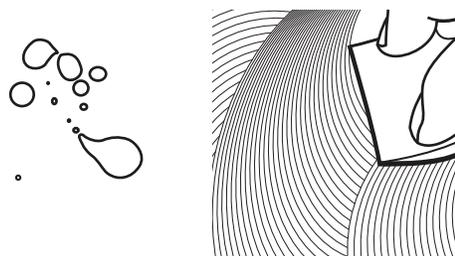
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
- Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.

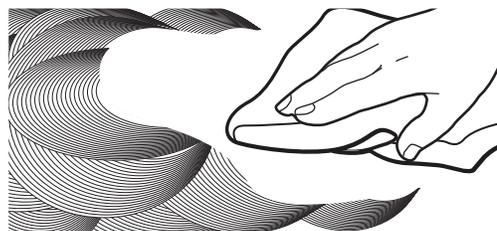
Allow the cooktop to cool down completely before proceeding to Step 2.

2. Apply a few dime-sized drops of affresh® Cooktop Cleaner to the affected areas.



- Rub affresh® Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
- Allow the cleaner to dry to a white haze before proceeding to Step 3.

3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.

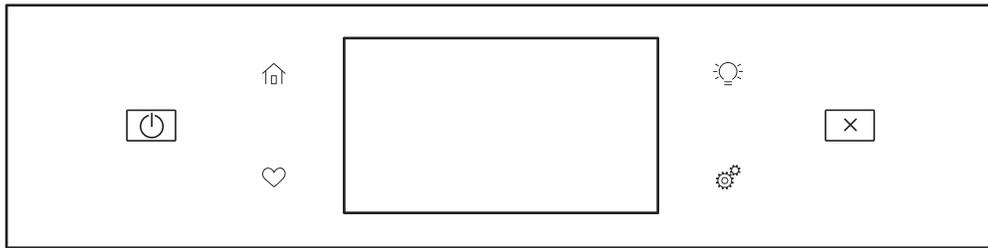
The Complete Cooktop Cleaner Kit is available for order and includes the following:

- Cooktop Scraper
- Affresh® Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the "Accessories" section for part numbers and information on ordering.

# FEATURE GUIDE

These instructions cover several models. Your model may have some or all of the items listed. Refer to these instructions or the Frequently Asked Questions (FAQs) section of our website at [www.whirlpool.com](http://www.whirlpool.com) for more detailed instructions. In Canada, visit our website at [www.whirlpool.ca](http://www.whirlpool.ca).



Keypad	Feature	Instructions
<b>Oven Power</b> 	<b>Oven function power</b>	The Oven Power keypad begins oven function and wakes it from sleep mode.
<b>Home</b> 	<b>Home screen</b>	If pressed once, the Home Screen enables the user to return to the “Cooking Methods” and “Assisted Cooking” screen.
<b>Oven Light</b> 	<b>Oven cavity light</b>	The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press the oven light keypad to turn the light on and off. When the oven door is opened, the Oven Light will automatically turn on.
<b>Oven Cancel</b> 	<b>Oven function cancel</b>	The Oven Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.
<b>Tools</b> 	<b>Oven use functions</b>	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Tools” and “More Modes” sections.
<b>Favorites</b> 	<b>Favorites screen</b>	The Favorites keypad allows the user to save and access the cycles that they use on a frequent basis.

---

## Touch Panel

The touch panel houses the control menu and function controls. The touch keypads are very sensitive and require only a touch to activate.

Scroll up, down, left, or right to explore the different options and features.

For more information about the individual controls, see their respective sections in this manual.

---

## Display

The display is for both the menu and oven function controls. The touch panel allows you to scroll through the oven menus. The display is very sensitive and requires only a light touch to activate and control.

When the oven is in use, the display will show the clock, mode, oven temperature, kitchen timer, and oven timer, if set. If the oven timer is not set, you can set it from this screen.

During use, the display will show menus and the appropriate selections for the options being chosen.

---

---

## Display Navigation

If the oven is off, touch the Home keypad to activate the menu. From this screen, all automatic cooking programs can be activated, all manual cooking programs can be set, options can be adjusted, and instructions, preparation, and tips can be accessed.

---

## Setup and Demo Mode

1. Select STORE DEMO MODE to enter Demo Mode.

**OR**

1. Select NEXT to enter into product use.
2. Follow the prompts on the display screen to select a language, set up Wi-Fi/connect to network, accept the terms of service, and set the time.  
**NOTE:** The display screen will show the time and date (default screen/standby mode).
3. If you selected Store Demo Mode, select TRY THE PRODUCT to explore various features and options of the product.  
**OPTIONAL:** Select VIEW PRODUCT VIDEOS to view a video about how to navigate and interact with the product, explore Voice Control, and Scan-To-Cook.
4. Scroll and select EXPLORE.
5. Select the Tools keypad.

To exit Demo mode, see the “Tools” section.

---

## Cooking Methods

### **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.**

The Cooking Methods keypad allows users to select one of the cooking methods below according to their cooking needs:

- Bake
- Broil
- Convect Bake
- Convect Broil
- Convect Roast
- Keep Warm

#### **To Use:**

1. Touch the Home keypad.
  2. Select the Cooking Methods keypad.
  3. Select desired cooking method.
- 

Cooking Method	Feature	Instructions
<b>BAKE</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"><li>1. Select BAKE.</li><li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the BAKE temperature into the keypad.</li><li>3. Select START to begin preheating. A tone will sound when preheating is complete. (Optional) To quickly preheat the oven, see the “Rapid” section for more information in this section.</li><li>4. Press the Cancel keypad when finished.</li></ol>
<b>BROIL</b>	<b>Broiling</b>	<ol style="list-style-type: none"><li>1. Select BROIL.</li><li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the BROIL temperature into the keypad.</li><li>3. Select START to begin broiling.</li><li>4. Press the Cancel keypad when finished.</li></ol>

---

<b>Cooking Method</b>	<b>Feature</b>	<b>Instructions</b>
<b>CONVECT BAKE</b>	<b>Convection baking</b>	<ol style="list-style-type: none"> <li>1. Select CONVECT BAKE.</li> <li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the CONVECT BAKE temperature into the keypad.</li> <li>3. Select START to begin preheating. A tone will sound when preheating is complete. (Optional) To quickly preheat the oven, see the “Rapid” section.</li> <li>4. Press the Cancel keypad when finished.</li> </ol> <p>For more information, see the “Convection Cooking” section.</p>
<b>CONVECT BROIL</b>	<b>Convection broiling</b>	<ol style="list-style-type: none"> <li>1. Select CONVECT BROIL.</li> <li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the CONVECT BROIL temperature into the keypad.</li> <li>3. Select START.</li> <li>4. Press the Cancel keypad when finished.</li> </ol> <p>For more information, see the “Convection Cooking” section.</p>
<b>CONVECT ROAST</b>	<b>Convection roasting</b>	<ol style="list-style-type: none"> <li>1. Select CONVECT ROAST.</li> <li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the CONVECT ROAST temperature into the keypad.</li> <li>3. Select START.</li> <li>4. Press the Cancel keypad when finished.</li> </ol> <p>For more information, see the “Convection Cooking” section</p>
<b>KEEP WARM</b>	<b>Keep warm</b>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> <li>1. Select KEEP WARM.</li> <li>2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the desired temperature into the keypad.</li> <li>3. Press START.</li> <li>4. Press the Cancel keypad when finished.</li> </ol>
<b>RAPID</b>	<b>Rapid oven preheating</b>	<p>Provides the fastest preheat time for the Bake function. Rapid Preheat is preset to off.</p> <ol style="list-style-type: none"> <li>1. Select RAPID to toggle between turning the rapid preheat off and on.</li> <li>2. The current setting will be displayed.</li> </ol> <p><b>IMPORTANT:</b> This feature should only be used for one-rack baking. Unused racks should be removed prior to Rapid Preheat. A standard rack should be used for Rapid Preheat. If preheating for the BAKE cycle has already started, Rapid Preheat may be started by selecting RAPID.</p>
<b>DELAY</b>	<b>Delayed start</b>	<p>Delay is used to enter the ending cook time for an oven function with a delayed start. Once the cooking method is selected, input the bake temperature. Select DELAY and follow the prompts on the screen.</p> <p><b>NOTE:</b> Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p>
<b>COOK TIME</b>	<b>Timed cooking</b>	<p>Cook Time allows the oven to be set to turn on, cook for a set length of time, and/or shut off automatically.</p>

## Favorites

The Favorites feature stores the oven mode and temperature for your favorite recipe.

As you continue to utilize your Favorites tool, your product will refine and tailor suggestions towards your cooking cravings/needs.

**NOTE:** A select set of Favorites and suggestions may be automatically shown on the Home screen based on your meal times.

To save a recipe, select the Favorites keypad (heart icon) and follow the prompts on the screen to customize your favorites.

Add an image or name to the favorite to customize it to your preferences.

## Assisted Cooking

Assisted cooking helps you select the right mode for your everyday cooking needs. Some modes allow you to skip preheat. Follow the prompts on screen for guidance throughout the cooking process.

**NOTE:** Traditional bake temperatures will be converted to convection bake temperatures. Convection Bake requires time and temperature input. It also requires preheat. Traditional roast times will be converted to convection roast times. Convection Roast requires time and temperature input, but preheat is not required. Some modes will convert standard bake times for convection cooking. Input your time and temperature and your screen will convert accordingly.

Assisted Cooking Modes	Food Selections	Tips for best results
<b>FROZEN</b>	<ul style="list-style-type: none"> <li>■ Frozen Pizza</li> <li>■ Frozen Pie</li> <li>■ Frozen Fries</li> <li>■ Frozen Lasagna</li> <li>■ Frozen Nuggets</li> <li>■ Frozen Meals</li> </ul>	<p>Frozen foods do not require preheat. Insert food right away. Input the manufacturer's maximum recommended time and temperature.</p> <p>For more information, see the "Frozen Bake™" section.</p>
<b>POULTRY</b>	<ul style="list-style-type: none"> <li>■ Chicken Pieces</li> <li>■ Whole Chicken</li> </ul>	<p>Poultry food items do not require preheat. Insert food right away.</p>
<b>SEAFOOD</b>	<ul style="list-style-type: none"> <li>■ Fish Fillet</li> <li>■ Fish Sticks</li> </ul>	<p>Fish Fillet and Fish Sticks require preheat. Insert food when preheat is complete.</p>
<b>BAKED GOODS</b>	<ul style="list-style-type: none"> <li>■ Biscuits</li> <li>■ Croissants</li> </ul>	<p>Baked Goods require preheat. Insert food when preheat is complete.</p>
<b>DESSERTS</b>	<ul style="list-style-type: none"> <li>■ Cake</li> <li>■ Fresh Pie</li> <li>■ Cookies</li> <li>■ Frozen Pie</li> </ul>	<p>Cake, Cookies, and Fresh Pies requires preheat. Insert food when preheat is complete.</p> <p>Frozen Pie does not require preheat. Insert food right away. Input the manufacturer's maximum recommended time and temperature.</p>
<b>PIZZA</b>	<ul style="list-style-type: none"> <li>■ Fresh Pizza</li> <li>■ Frozen Pizza</li> </ul>	<p>Fresh Pizza does require preheat.</p> <p>Frozen Pizza does not require preheat. Insert food right away, and then input the manufacturer's maximum recommended time and temperature. For more information, see the "Frozen Bake™" section.</p>
<b>MEATS</b>	<ul style="list-style-type: none"> <li>■ Meatloaf</li> <li>■ Pork Roast</li> <li>■ Beef Roast</li> <li>■ Lamb Roast</li> </ul>	<p>Meatloaf requires preheat. Insert food when preheat is complete.</p> <p>Lamb, Beef, and Pork Roasts do not require preheat. Insert food right away.</p>
<b>VEGGIES</b>	<ul style="list-style-type: none"> <li>■ Baked Potato</li> <li>■ Roasted Fresh Veggies</li> </ul>	<p>Roasted Fresh Veggies and Baked Potato do not require preheat. Insert food right way.</p>
<b>CASSEROLES</b>	<ul style="list-style-type: none"> <li>■ Casserole</li> <li>■ Frozen Lasagna</li> </ul>	<p>Casserole does require preheat. Insert food when preheat is complete.</p> <p>Frozen Lasagna does not require preheat. Insert food right away. Input the manufacturer's maximum recommended time and temperature. For more information, see the "Frozen Bake™" section.</p>
<b>SNACKS</b>	N/A	<p>Snacks require preheat. Insert food when preheat is complete.</p>

---

## Tools

The Tools keypad allows you access to functions and customization options for your oven. These tools allow you to set the clock, change the oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, adjust the oven calibration, change the language, and more.

Select the Tools keypad to view the Tools features.

See the “More Modes” section for more information.

---

Tool	Notes
<b>Remote Enable</b>	Select Remote Enable to enable the ability to utilize the Whirlpool® app. <b>NOTE:</b> Remote Enable does not turn off when the door is opened. Do not store any flammable materials or temperature sensitive items inside the oven.
<b>Kitchen Timer</b>	Set a kitchen timer by manually entering the desired time into the keypad. <ol style="list-style-type: none"><li>1. Select KITCHEN TIMER.</li><li>2. Manually input the time to the desired timer length.</li><li>3. Select START.</li><li>4. Select the Cancel keypad to end the Kitchen Timer.</li></ol>
<b>Light</b>	Select the LIGHT keypad to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
<b>Self-Clean</b>	See the “Range Care” section.
<b>Mute</b>	Select MUTE to mute or unmute the oven sounds.
<b>Control Lock</b>	The Control Lock locks the control panel keypads to avoid unintended use of the oven(s). If set before the power failure occurs, the CONTROL LOCK keypad will remain set after a power failure. The Control Lock is preset unlocked, but can be locked. <b>To Lock or Unlock Control:</b> <ol style="list-style-type: none"><li>1. Check that the oven is off.</li><li>2. Select the CONTROL LOCK keypad.</li><li>3. “CONTROL LOCK” will display.</li><li>4. Scroll up to unlock.</li></ol> No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.

---

## Preferences

### Times and Dates

Set time and date preferences.

**NOTE:** If user is connected to Wi-Fi, time and date will be set automatically.

- **Your Meal Times:** Adjust when breakfast/lunch/dinner is shown
- Time
- Date
- Time Format (AM/PM vs 24 Hour [Military Time])

### Sound Volume

Set sound volume preferences.

- Timers and Alerts
- Buttons and Effects

### Display Settings

Set the screen brightness.

- Display Brightness

### Regional

Set regional preferences.

- **Language:** English, Spanish, or French
  - **Temperature Units:** Fahrenheit and Celsius
- 

### Wi-Fi

- **Connect to Network:** Download the Whirlpool® app from the app store on your mobile phone. See the Connectivity Setup sheet for more detailed instructions.
  - **SAID Code:** The SAID code is used to sync a smart device with your appliance. Enter the SAID code in the Whirlpool® app.
  - **MAC Address:** MAC Address is displayed for the Wi-Fi module.
  - **Wi-Fi Radio:** Turn Wi-Fi on or off.
- 

### Info

- **Service and Support:** Displays model number, Customer Support contact info, and Diagnostics.
- **Store Demo Mode:** Select STORE DEMO MODE to toggle Demo Mode off and on.

#### To Start Demo Mode:

1. Select the Tools keypad.
2. Scroll and select INFO.
3. Select STORE DEMO MODE and select ON.  
**NOTE:** The display screen will show the time (default screen/standby mode).
4. Select the Tools keypad.
5. Select TRY THE PRODUCT or VIEW PRODUCT VIDEOS.

If the unit is in Demo Mode after power up, follow these steps to exit the Demo Mode.

#### To Exit Demo Mode:

1. Select TRY THE PRODUCT.
2. Scroll and select EXPLORE.
3. Select the Tools keypad.
4. Scroll and select INFO.
5. Select STORE DEMO MODE and select OFF.
6. Select YES on the confirmation screen.

- **Restore Factory:** This will restore your product to the original factory default settings.

- **Wi-Fi Terms and Conditions:** [www.whirlpool.com/connect](http://www.whirlpool.com/connect).
- **Software Terms and Conditions.**

---

## More Modes

---

### Sabbath Mode

For guidance on usage and a complete list of models with Sabbath Mode, visit [www.star-k.org](http://www.star-k.org).

The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

When the Sabbath Mode is activated, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

If a cook timer is set, the countdown will appear. Countdown will begin once the timer is set.

**NOTE:** If a power failure happens while Sabbath Mode is running, the oven will show Sabbath Mode is on, but the Bake cycle will not be on. If the oven door is opened during this time, the oven light will not turn on.

#### To Enable and Activate Sabbath Mode:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select SABBATH MODE.
4. Press SABBATH MODE again to enable Sabbath Mode (Sabbath Mode is preset to Off).
5. Select YES if you would like to have your oven on and baking during the Sabbath.
6. Enter the desired temperature.  
(Optional) For timed cooking in Sabbath Mode, press ADD A COOK TIME for the selected oven, Enter the desired cook time and then press NEXT.
7. Select START.

#### To Disable and Exit Sabbath Mode:

1. Press the Oven Cancel keypad.
2. Press and hold the display screen for three seconds.

#### To Adjust Temperature:

1. Press the +/- 25 on the display screen to select the new temperature.

**NOTE:** The temperature adjustment will not appear on the display, and no tones will sound.

### Temperature Calibration

**IMPORTANT:** Do not use a thermometer to measure the oven temperature. Elements will cycle on and off as needed to maintain a consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Opening the oven door will affect cycling of the elements and impact the temperature.

The oven provides accurate temperatures and has been thoroughly tested at the factory. However, it may cook faster or slower than your previous oven, causing baking or browning differences. If necessary, the temperature calibration can be adjusted in either Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount.

Adjust the oven temp up to (+, -) 30° (-18°C). It is recommended to make changes in 5°F (3°C) increments until desired results are achieved.

**NOTE:** The oven display will continue to show the original set temperature and will not reflect the calibration offset. For example, if set to 350° (177°C) and calibrated to -20, the display will continue to show 350° (177°C).

#### To Adjust Oven Temperature Calibration:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select TEMPERATURE CALIBRATION.
4. Scroll from left to right to increase or decrease the temperature.

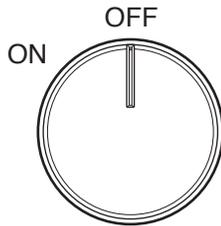
# COOKTOP

## WARNING



### Fire Hazard

Turn off all controls when done cooking.  
Failure to do so can result in death or fire.



The control knobs can be set to anywhere between HI and LO. Push in and turn to setting.

**REMEMBER:** When range is in use, the entire cooktop area may become hot.

### Ceramic Glass (on some models)

The surface cooking area may glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. The glow will also randomly cycle off and back on again, even while on Hi, to keep the cooktop from extreme temperatures. This is normal operation.

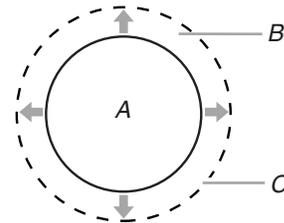
It is normal for the surface of light-colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light-colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended. For more information, see the "General Cleaning" section.

**IMPORTANT:** To avoid permanent damage to the cooktop surface and to make soils easier to remove, clean the cooktop after each use to remove all soils.

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.

- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1/2" (13 mm) outside the area.



A. Surface cooking area  
B. Cookware/canner  
C. 1/2" (13 mm) maximum overhang

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed, or dented bottoms could cause uneven heating and poor cooking results.
- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- To avoid damage to the cooktop, do not cook foods directly on the cooktop.

### 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 cooktop. They also help catch spills.

Cookware should not extend more than 1/2" (13 mm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

### Cooktop On Indicator Light

The Cooktop On indicator light is located on the console panel. When any control knob on the console panel is turned on, the Cooktop On indicator light will glow.

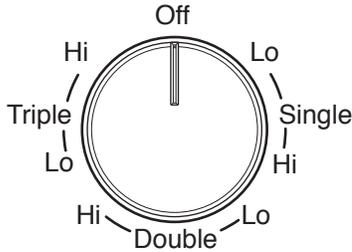
### Hot Surface Indicator Light

On ceramic glass models, the Hot Surface indicator light is located on the console panel.

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 is turned off.

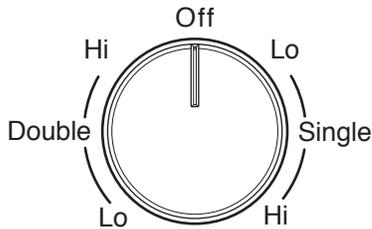
### Triple Zone Cooking Element

The Triple Zone cooking element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual and triple sizes combine the single, dual, and outer elements and is recommended for larger cookware, larger quantities of food, and home canning.



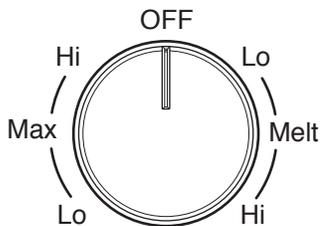
### Dual Zone Cooking Element (on some models)

The Dual Zone cooking element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



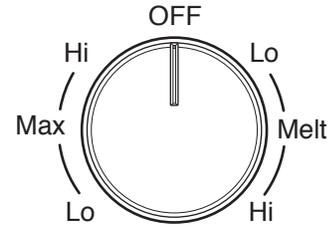
### Rapid Boil Element (right front element)

The Rapid Boil cooking element offers additional cooking flexibility. The Rapid Boil cooking element can be used to boil liquids faster. The lowest melt setting can be used to prepare sauces, to brown or saute foods, and to keep foods at a low temperature. Use cookware appropriate in size for the Rapid Boil cooking element.



### Melt Element

The Melt cooking element offers flexibility due to a wide range of settings between High and Melt. The High heat option can be used to boil small amounts of liquid quickly. To reduce the power setting, turn the knob clockwise. The Melt setting is designed for delicate foods that require low heat, such as when melting chocolate or holding sauces. Use cookware appropriate in size for the Melt cooking element.



### Warm Zone Element

## ⚠ 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.**

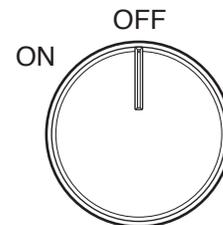
Use the Cooktop Warm Zone element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

Do not use it to heat cold foods.

The Warm Zone element can be used alone or when any of the other surface cooking areas are being used.

The Warm Zone element area will not glow red when cycling on. However, the Cooktop On indicator light will be displayed when the Warm Zone is in use.

- Use only cookware recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- To avoid damage to the cooktop, do not use plastic wrap to cover food because the plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



### To use:

To turn on, turn knob to the On position.

To turn off, turn knob to the Off position.

## Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element, or surface burner.

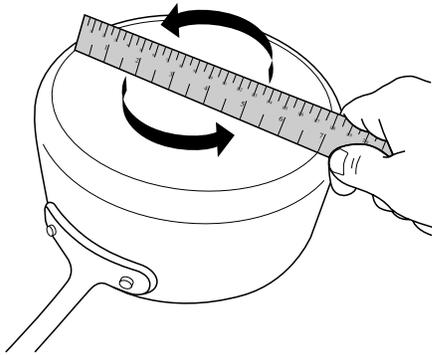
Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop or coils. 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 surfaces.

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.

Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.

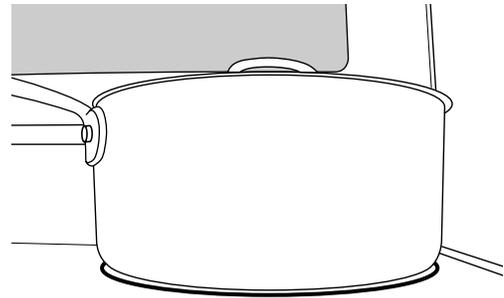


Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
<b>Copper</b>	<ul style="list-style-type: none"> <li>Heats very quickly and evenly.</li> <li>May leave copper residues which may be diminished if cleaned immediately after cooking.</li> <li>Can leave a permanent stain or bond to the cooktop if overheated.</li> </ul>
<b>Earthenware</b>	<ul style="list-style-type: none"> <li>Follow manufacturer's instructions.</li> <li>Use on low heat settings.</li> <li>May scratch the cooktop.</li> </ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"> <li>See stainless steel or cast iron.</li> <li>Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.</li> </ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"> <li>Heats quickly, but unevenly.</li> <li>A core or base of aluminum or copper on stainless steel provides even heating.</li> </ul>

Cookware	Characteristics
<b>Aluminum</b>	<ul style="list-style-type: none"> <li>Heats quickly and evenly.</li> <li>Suitable for all types of cooking</li> <li>Medium or heavy thickness is best for most cooking tasks.</li> <li>May leave aluminum residues which may be diminished if cleaned immediately after cooking.</li> </ul>
<b>Cast iron</b>	<ul style="list-style-type: none"> <li>Heats slowly and evenly.</li> <li>Good for browning and frying</li> <li>Maintains heat for slow cooking.</li> <li>Rough edges or burrs may scratch the cooktop.</li> </ul>
<b>Ceramic or ceramic glass</b>	<ul style="list-style-type: none"> <li>Follow manufacturer's instructions.</li> <li>Heats slowly, but unevenly.</li> <li>Ideal results on low-to-medium heat settings</li> <li>May scratch the cooktop.</li> </ul>

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop or the coil element. Cookware should not extend more than 1/2" (13 mm) beyond the surface cooking area or element.



---

## Home Canning

Canning can be performed on a glass smoothtop cooking surface or traditional coil element cooktop. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool.

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (13 mm) beyond the surface cooking area or element.
- Do not place canner on two surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

---

## 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 by the oven. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

---

### Aluminum Foil

**IMPORTANT:** To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

---

### 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.

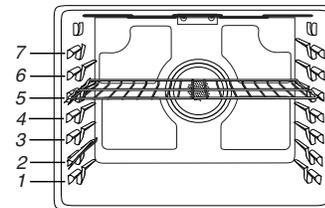
#### Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Make sure that no bakeware piece is directly over another.

#### Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.

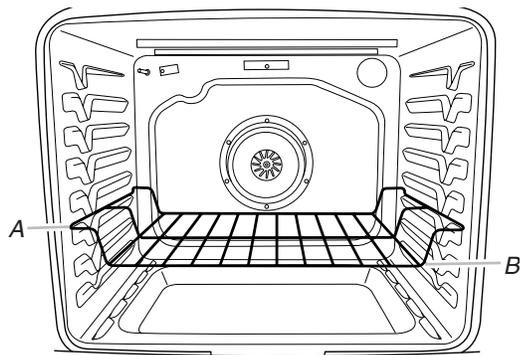


The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

Flat Rack Position*	Type of Food
7	Broiling/searing meats, hamburgers, steaks
6	Broiled meats, poultry, fish
3 or 4	Most baked goods, casseroles, frozen foods
2	Roasted meats
1	Large roasts or poultry

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Preheat the oven for 2 minutes. Side 1 should cook for approximately 2½ to 3½ minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

\* If your model has a Max Capacity Oven Rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following illustration.



A. Ends of rack in position 3  
B. Food in position 2

**IMPORTANT:** These rack positions are for flat racks. If a Max Capacity Oven Rack is used, the rack position must be adjusted as shown in the previous figure.

### Multiple Rack Cooking

Two-rack (non-convection): Use rack positions 2 and 5 or 3 and 6.

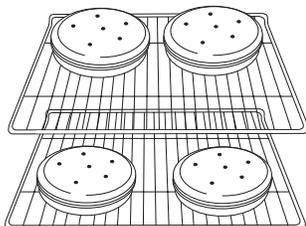
Two-rack (convection): Use rack positions 2 and 5 or 3 and 6.

Three-rack (convection): Use rack positions 2 and 7 and a Max Capacity Oven Rack in rack position 5.

### Baking Cookies and Layer Cakes on Two Racks

#### Baking Layer Cakes

For best results when baking cakes on two racks, use the Bake function, a flat rack in rack position 5, and a flat rack in rack position 2. If you do not have two flat racks, use a Max Capacity Oven Rack in rack position 6. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.



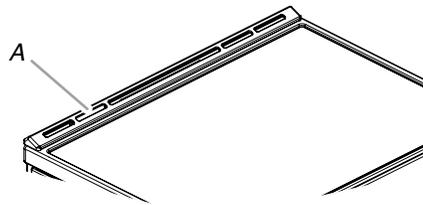
#### Baking Cookies

For best results when baking cookies on two racks, use the Convection Bake function, a flat rack in rack position 5, and a flat rack in rack position 2.

If you do not have two flat racks, use a flat rack in rack position 2 and a Max Capacity Oven Rack in rack position 6.

If you do not have Convection Bake, use the standard Bake function.

## Oven Vent



A. Oven vent

The oven vent releases hot air and moisture from the oven and should not be blocked or covered. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results. Do not set plastics, paper, or other items that could melt or burn near the oven vent.

## Baking and Roasting

### Preheating

When beginning a Bake, or Convection Bake cycle, the oven will begin preheating after Start is pressed. The oven will take approximately 12 to 15 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

### Rapid Preheat

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting. The preheating cycle should be completed before placing food in the oven. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

**IMPORTANT:** Rapid Preheat should be used only for one-rack baking.

### Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

**NOTE:** On models with convection, the convection fan may run in the non-convection Bake mode to improve oven performance.

### Temperature Management System

The temperature management system electronically regulates the oven heat levels during preheat and Bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during Bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in, unless it is recommended in the recipe.

## Frozen Bake™

Frozen Bake™ Technology automatically adjusts the manufacturer's bake time by combining preheating and baking, to deliver great packaged frozen food results without the wait. There are six programmed food options to choose from: Pizza, Lasagna, Nuggets, Fries, Pie and Meal. The Frozen Bake™ cycles have been customized to work only with these foods. When using Frozen Bake™ Technology, it is important that you follow all manufacturer's instructions including venting, covering, stirring or placing on a baking sheet to ensure a good result. When cooking frozen meals, only cook items that provide instructions for cooking in a conventional oven. Place your dish in the center of the rack and select one of the rack positions recommended for Frozen Bake™ in the "Positioning Racks and Bakeware" section and bake only one package or pan at a time. Use the temperature and maximum bake time from the package.

A tone will alert you to check the food for doneness before the cook time is complete and again at the end of the cook time. The display will prompt you to add additional cook time if desired.

## Broiling

When broiling, preheat the oven for 2 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

**IMPORTANT:** Close the door to ensure proper broiling temperature.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Use rack 6 or 7 for broiling. Refer to the "Positioning Racks and Bakeware" section for more information.

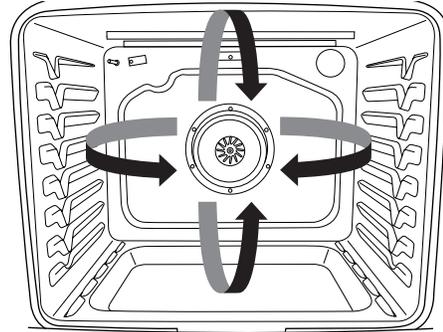
On lower settings, the broil element will cycle on and off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. See the "Accessories" section.

## Convection Cooking

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture, and yielding crustier breads.



During convection baking or roasting, the bake, broil, and convection elements cycle on and off in intervals while the fan circulates the hot air. During convection broiling, the broil and convection elements cycle on and off.

If the oven door is opened during convection cooking, the fan will turn off immediately. It will come back on when the oven door is closed.

With convection cooking, most foods can be cooked at a lower temperature and/or a shorter cooking time than in a standard thermal oven. Use the following chart as a guide.

Convection Mode	Time/Temp. Guidelines
Convection Bake	25°F (15°C) lower temperature; possible shortened cooking time
Convection Roast	Cooking time shortened by up to 30%
Convection Broil	Shortened cooking time

### Convection Options

Convection Bake: multiple-rack baking or cookies, biscuits, breads, casseroles, tarts, tortes, cakes

Convection Roast: whole chicken or turkey, vegetables, pork roasts, beef roasts

Convection Broil: thicker cuts or unevenly shaped pieces of meat, fish, or poultry

## Oven Light

The oven light is a standard 40-watt appliance bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

### To Replace:

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb by turning clockwise.
5. Replace bulb cover by turning clockwise.
6. Plug in range or reconnect power.

## RANGE CARE

### Clean Cycle

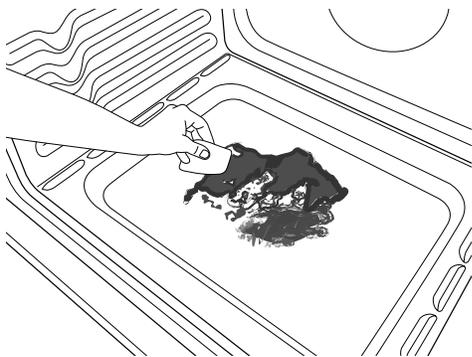
 **AquaLift**<sup>®</sup>  
Self-Cleaning  
Technology

AquaLift<sup>®</sup> Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

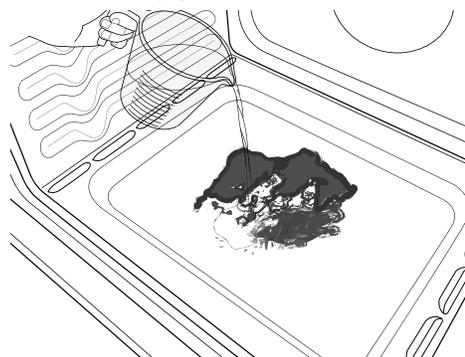
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), “Oven Cooling” will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

### To Clean:

1. Remove all racks and accessories from the oven cavity, and wipe excess soil. Use a plastic scraper to remove easily removed soils.

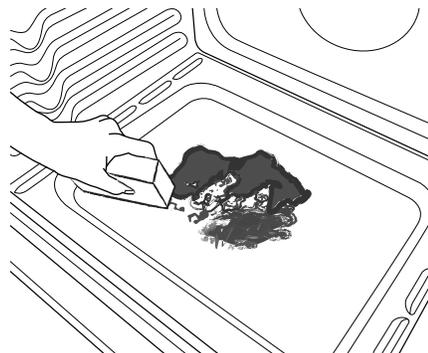


2. Pour 2 cups (16 oz [500 mL]) of distilled or filtered water onto the bottom of the empty oven, and close the oven door.



**IMPORTANT:** Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START on the oven control panel.  
**NOTE:** Do not start Self Clean before the oven has cooled down.
4. Allow 40 minutes for cleaning and cooldown. A beep will sound when the Clean cycle is complete.
5. Press CANCEL at the end of the cycle. Cancel may be pressed at any time to stop the Clean cycle.
6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 2 cups (16 oz [500 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



7. If any soils remain, remove them with a nonscratch scrubbing sponge or plastic scraper. Additional Clean cycles may be run to help remove the stubborn soils.

**IMPORTANT:** Do not use oven cleaners. The use of chemicals, including commercial oven cleaners or metal scouring pads, may cause permanent damage to the porcelain surface of the oven interior.

### NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.

- Nonabrasive scrub sponges or eraser-style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door, and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- Affresh® Kitchen Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls, and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the “Accessories” section for information on ordering.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the “Accessories” section for more information.
- For assistance with AquaLift® Technology, call **1-877-258-0808** in the U.S.A. or **1-800-807-6777** in Canada, or visit our website at <http://whirlpoolcorp.com/aqualift>.

## 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. For additional information, you can visit our website at [www.whirlpool.com](http://www.whirlpool.com). In Canada, visit our website at [www.whirlpool.ca](http://www.whirlpool.ca).

Soap, water, and a soft cloth or sponge are suggested first unless otherwise noted.

### 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/serial/rating plate because scrubbing may remove numbers.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section for more information.

### STAINLESS STEEL (on some models)

**NOTE:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop cleaner, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

#### Cleaning Method:

Rub in direction of grain to avoid damaging.

- Affresh® Stainless Steel Cleaner Part Number W10355016 (not included):  
See the “Accessories” section for more information.

### METALLIC PAINT (on some models)

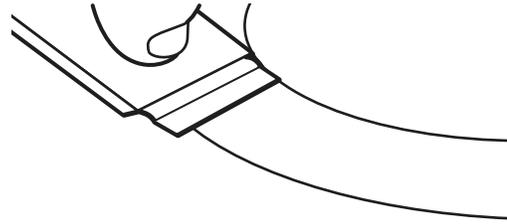
Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because the paint surface may stain.

## CERAMIC GLASS

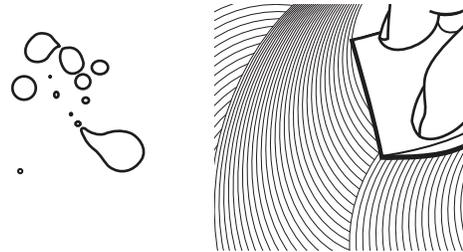
### Cleaning Method:

To avoid damaging the cooktop, do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover, or ammonia.

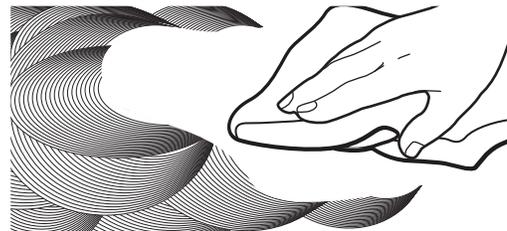
1. Remove food/residue with the Cooktop Scraper.



- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.
  - Hold the Cooktop Scraper at approximately a 45° angle against the glass surface and scrape the residue. It will be necessary to apply pressure in order to remove the residue.
- Allow the cooktop to cool down completely before proceeding to Step 2.
2. Apply a few dime-sized drops of Cooktop Cleaner to the affected areas.



- Rub Cooktop Cleaner onto the cooktop surface with the blue Cooktop Cleaning Pad. Some pressure is needed to remove stubborn stains.
  - Allow the cleaner to dry to a white haze before proceeding to Step 3.
3. Polish with a clean, dry cloth or a clean, dry paper towel.



- Repeat steps 1 through 3 as necessary for stubborn or burned-on stains.
- The Complete Cooktop Cleaner Kit is available for order and includes the following:

- Cooktop Scraper
- Cooktop Cleaner
- Blue Cooktop Cleaning Pads

See the “Accessories” section for part numbers and information on ordering.

---

## 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.

---

## BURNER BOWLS (on some models)

Before removing or replacing coil elements and burner bowls, make sure they are cool and the control knobs are in the Off position.

Remove the coil element by pushing the edge of the coil element toward the receptacle. Lift it enough to clear the burner bowl. Pull the coil element straight away from the receptacle to remove. Lift out the burner bowl.

### Cleaning Method:

#### Chrome burner bowls

Wash frequently in warm, soapy water. It is not recommended to wash chrome bowls in a dishwasher. A mild abrasive cleaner and a plastic scrubber can be used to remove stubborn stains.

For heavily soiled bowls, place an ammonia soaked paper towel on the stains and allow to soak for a short time, then gently scrub with a plastic scrubber.

---

## COOKTOP CONTROLS

To avoid damage to the cooktop controls, do not use steel wool, abrasive cleansers, or oven cleaner.

To avoid damage, do not soak knobs. When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

### Cleaning Method:

- Soap and water:  
Pull knobs straight away from control panel to remove.

---

## CONTROL PANEL AND OVEN DOOR EXTERIOR

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or abrasive paper towels.

### Cleaning Method:

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section for more information.

---

## OVEN RACKS

### Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

---

## STORAGE DRAWER OR WARMING DRAWER (on some models)

Check that storage drawer or warming drawer is cool and empty before cleaning.

### Cleaning Method:

- Mild detergent

---

## OVEN CAVITY

Use AquaLift® Technology regularly to clean oven spills.

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result.

### Cleaning Method:

Clean cycle:  
See the “Clean Cycle” section.

# TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual or visit [producthelp.www.whirlpool.com](http://producthelp.www.whirlpool.com). In Canada, visit [www.whirlpool.ca](http://www.whirlpool.ca). Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

Whirlpool Brand Home Appliances  
Customer eXperience Center  
553 Benson Road  
Benton Harbor, MI 49022-2692

In Canada:

Whirlpool Brand Home Appliances  
Customer eXperience Centre  
200 - 6750 Century Ave.  
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Problem	Possible Causes and/or Solutions
<b>Nothing will operate</b>	<p><b>Power supply cord is unplugged:</b> Plug into a grounded outlet.</p> <p><b>Household fuse is blown or a circuit breaker is tripped:</b> Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</p> <p><b>The control displays an F9 or F9 E0 error code:</b> The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.</p>
<b>Cooktop will not operate</b>	<p><b>The control knob is not set correctly:</b> Push in knob before turning to a setting.</p> <p><b>On ceramic glass models, the oven control lockout is set:</b> See “Control Lock” in the “Feature Guide” section.</p>
<b>Excessive heat around cookware on cooktop</b>	<p><b>Cookware is not the proper size:</b> Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than 1/2" (13 mm) outside the cooking area.</p>
<b>Cooktop cooking results not what expected</b>	<p><b>Control knob set to incorrect heat level:</b> See the “Cooktop” section.</p> <p><b>Range is not level:</b> Level the range. See the Installation Instructions.</p>
<b>Cooktop element cycles on and off on High setting</b>	<p><b>Element cycling due to a temperature limiter:</b> This is normal operation. The element may cycle on and off to keep the cooktop from overheating.</p>
<b>Oven will not operate</b>	<p><b>Delay Start is set:</b> See the “Cook Time” section.</p> <p><b>Control is locked:</b> See “Control Lock” in the “Tools” section.</p> <p><b>The range is in Demo Mode:</b> Demo Mode will deactivate all oven elements. See “Info” in the “Tools” section.</p> <p><b>Electronic oven control set incorrectly:</b> See the “Tools” and “More Modes” sections.</p>
<b>Oven temperature too high or too low</b>	<p><b>Oven temperature needs adjustment:</b> See “Temperature Calibration” in the “More Modes” section.</p>
<b>Oven indicator lights flash</b>	<p><b>Power to range is turned on or restored:</b> See the “Tools” and “More Modes” sections. If the indicator lights keep flashing, call for service.</p>
<b>Display shows messages</b>	<p><b>Power failure:</b> On some models, reset the clock, if needed. See “Preferences” in the “Tools” section.</p> <p><b>Error code (Display shows letter followed by number.):</b> Depending on your model, press the Cancel keypad to clear the display. See the “Tools” and “More Modes” sections. If it reappears, call for service.</p> <p><b>Range is in Sabbath mode (display shows “Sabbath Mode”):</b> See the “Sabbath Mode” section to exit Sabbath mode.</p> <p><b>Demo Mode (product is in Demo Mode):</b> See the “Tools” section to exit Demo Mode.</p>
<b>Clean cycle did not work on all spills</b>	<p><b>Several cooking cycles between Clean cycles or spills on oven walls and doors:</b> Run additional Clean cycles. Use the Aqualift® Technology Cleaning Kit. See the “Clean Cycle” section for more information.</p>
<b>Mineral deposits are left on the oven bottom after the Clean cycle</b>	<p><b>Tap water was used in the Clean cycle:</b> Use distilled or filtered water in the Clean cycle. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p> <p><b>Range is not level:</b> Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation Instructions. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p>

Problem	Possible Causes and/or Solutions
<b>Oven cooking results not as expected</b>	<p><b>Range is not level:</b> Level the range. See the Installation Instructions.</p> <p><b>The set temperature was incorrect:</b> Double-check the recipe in a reliable cookbook.</p> <p><b>Oven temperature needs adjustment:</b> See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p> <p><b>Oven was not preheated:</b> See the “Baking and Roasting” section.</p> <p><b>Racks were positioned improperly:</b> See the “Positioning Racks and Bakeware” section.</p> <p><b>Not enough air circulation around bakeware:</b> See the “Positioning Racks and Bakeware” section.</p> <p><b>Darker browning of food caused by dull or dark bakeware:</b> Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p><b>Lighter browning of food caused by shiny or light-colored bakeware:</b> Move rack to a lower position in the oven.</p> <p><b>Batter distributed unevenly in pan:</b> Check that batter is level in the pan.</p> <p><b>Incorrect length of cooking time was used:</b> Adjust cooking time.</p> <p><b>Oven door was not closed:</b> Be sure that the bakeware does not keep the door from closing.</p> <p><b>Oven door was opened during cooking:</b> Oven peeking releases oven heat and can result in longer cooking times.</p> <p><b>Rack is too close to bake burner, making baked items too brown on bottom:</b> Move rack to higher position in the oven.</p> <p><b>Pie crusts browning too quickly:</b> Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>

## ACCESSORIES

For accessories in the U.S.A., you can visit our website at [www.whirlpool.com](http://www.whirlpool.com). In Canada, visit our website at [www.whirlpool.ca](http://www.whirlpool.ca). If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**.

### Complete Cooktop Cleaner Kit

(ceramic glass models)  
 (includes cleaner, protectant, protectant applicator, scraper, and cleaner pads)  
 Order Part Number 31605

### Affresh® Stainless Steel Cleaning Wipes

(stainless steel models)  
 Order Part Number W10355049

### Affresh® Cooktop Cleaner

(ceramic glass models)  
 Order Part Number W10355051

### Cooktop Cleaning Pads

(ceramic glass models)  
 Order Part Number W10391473

### Affresh® Stainless Steel Cleaner

(stainless steel models)  
 Order Part Number W10355016

### Affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

### AquaLift® Oven Cleaning Kit

Order Part Number W10423113RP

### Cooktop Scraper

(ceramic glass models)  
 Order Part Number WA906B

### Granite Cleaner and Polish

Order Part Number W10275756

### Canning Unit Kit

(coil models)  
 Order Part Number 242905

### Gourmet Griddle

Order Part Number W10432544

### Standard Flat Oven Rack

Order Part Number W10551060

### Split Oven Rack

Order Part Number 4396927

### Max Capacity Oven Rack

Order Part Number WPW10289145

### Porcelain Broiler Pan and Grid

Order Part Number 4396923

### Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

# WHIRLPOOL® MAJOR APPLIANCE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

## IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, or visit [www.whirlpool.com/product\\_help](http://www.whirlpool.com/product_help).
2. All warranty service is provided exclusively by our authorized Whirlpool Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

**Whirlpool Customer eXperience Center**  
**In the U.S.A., call 1-800-253-1301. In Canada, call 1-800-807-6777.**

If outside the 50 United States or Canada, contact your authorized Whirlpool dealer to determine whether another warranty applies.

## ONE YEAR LIMITED WARRANTY

### WHAT IS COVERED

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Replacement Parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

**YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN.** Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

### WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).
5. Defects or damage caused by the use of non-genuine Whirlpool parts or accessories.
6. Conversion of products from natural gas or propane gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Whirlpool.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to Whirlpool within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food or medicine loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized Whirlpool servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

**The cost of repair or replacement under these excluded circumstances shall be borne by the customer.**

### DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

### DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Whirlpool makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Whirlpool or your retailer about buying an extended warranty.

### LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

**YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. 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, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

