





USER MANUAL GAS RANGE

FEATURE GUIDE



Keypad	Feature	Instructions
Clock 	Clock	<p>The Clock can use a 12- or 24-hour cycle. See the “Electronic Oven” section for more information.</p> <ol style="list-style-type: none"> 1. Press the Clock keypad. 2. Press 1 for automatic setup or 2 for manual setup. 3. Press 3 for AM or 6 for PM. 4. Use the number keypad to set the time of day. 5. Press the Start keypad to save the setting.
Oven Light 	Oven cavity light	<p>The oven light is controlled by a keypad on the oven control panel. When 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 come on.</p>
TIMER SET/OFF	Oven timer	<p>The timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr-hr-min-min. Hours and minutes do not have to be entered. For example, for 2 minutes, enter 2. 3. Press TIMER SET/OFF to begin the countdown. If enabled, end-of-timer sound at end of countdown. 4. Press TIMER SET/OFF twice to cancel the timer and return to the display. If necessary, press the Cancel keypad because the oven will turn off. 5. If the timer is running, but not in the display, press TIMER SET/OFF to stop the countdown for 5 seconds.
Start 	Cooking start/Oven control lockout	<p>The Start keypad begins any oven function. If Start is not pressed within 30 seconds of pressing a keypad, the function is canceled and the time of day is displayed.</p> <p>To access Oven Control Lockout:</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press and hold the Start keypad for 3 seconds. 3. A tone will sound and a lock will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.

<p>Cancel</p> 	<p>Range function</p>	<p>The Cancel keypad stops any oven function except the Clock and Timer.</p>
<p>BAKE</p>	<p>Baking and roasting</p>	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press the number keypads to set the desired temperature. 3. Press the Start keypad. 4. To change the temperature, repeat steps 2 and 3. 5. Press the Cancel keypad when finished.



<p>BROIL</p>	<p>Broiling</p>	<ol style="list-style-type: none"> 1. Press BROIL. 2. Select the broiling temperature by pressing 1 - High, 2 - Med, or 3 - Low. 3. Press the Start keypad and allow the oven to preheat for 5 minutes. 4. To change the temperature, repeat steps 2 and 3. 5. Position the cookware in the oven and close the door. 6. Press the Cancel keypad when finished.
<p>CONVECT</p>	<p>Convection baking</p>	<ol style="list-style-type: none"> 1. Press CONVECT until the desired convection mode appears in the display. 2. Press the Start keypad. 3. Press the number keypads to set the desired temperature. 4. Press the Start keypad. 5. To change the temperature, repeat steps 3 and 4. 6. Press the Cancel keypad when finished.
<p>FROZEN BAKE</p>	<p>Prepackaged food</p>	<ol style="list-style-type: none"> 1. Position the food on a flat rack in the oven on rack position 4. See the “Positioning Racks and Bakeware” section. <p>NOTE: Cook only one package of frozen food at a time when using Frozen Bake™ Technology.</p> <ol style="list-style-type: none"> 2. Press FROZEN BAKE. 3. Press the number keypad to select the desired food option. 4. Press the number keypads to set the temperature as recommended on the food packaging. 5. Press COOK TIME. 6. Press the number keypads to set the maximum cook time as recommended on the food packaging. 7. Press the Start keypad. The range will calculate the best cook time based on the current oven temperature.



		<p>NOTE: The cook time that appears in the display is the estimated required cook time as calculated by the oven control. It may be different than the time you entered. A beep will alert you to check the food's doneness with at least 2 minutes remaining on the timer. Follow the prompts on the display to select more time if desired.</p> <p>8. At the end of the cook time, a beep will alert you to check the food's doneness. Follow the prompts on the display to select more time if desired. Unless more time is selected, the bake element turns off.</p> <p>9. Press the Cancel keypad when finished.</p>
PROOF	Proofing bread	<ol style="list-style-type: none"> 1. Place prepared dough in oven. Press PROOF. 2. Press the Start keypad. 3. Let the dough rise until nearly doubled in size. Proofing time may vary depending on dough type and quantity. 4. Press the Cancel keypad when finished proofing. <p>Refer to the "Proofing Bread" section for more information.</p>
KEEP WARM	Hold Warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Set the desired temperature between 145°F and 190°F (63°C and 88°C) using the number keypads. The default temperature is 170°F (77°C). 3. Press the Start keypad. 4. To change the temperature, repeat steps 2 and 3. 5. Press the Cancel keypad when finished.
DELAY START	Delay Start	<p>Delay Start is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p>

		To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.
COOK TIME	Cook Time	Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for foods such as breads and cakes because they may not bake properly. To set a Cook Time or a Delayed Cook Time, see the “Cook Time” section.
AQUALIFT SELF CLEAN	Self-Clean cycle	See the “Self-Cleaning Cycle” section.
REMOTE ENABLE	Enable remote app control	Press REMOTE ENABLE to enable the ability to utilize the Whirlpool® app
CONNECT	Connect to Wi-Fi	Press and hold CONNECT while your router’s WPS indicator light is blinking to connect your range to your Wi-Fi network. See the Connectivity Handout for more detailed instructions

COOKTOP USE

Electric igniters automatically light the surface burners when control knobs are turned to Ignite.

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

The flame should be adjusted so it does not extend beyond the edge of the pan.

To Set:

1. Push in and turn knob counterclockwise to Ignite.

All surface burners will click. Only the burner with the control knob turned to Ignite will produce a flame.

2. Turn knob to anywhere between High and Low.

Power™ Burner Feature

The front burner is designed to give maximum power when fully on. It can be used to rapidly bring liquid to a boil and to cook large quantities of food.

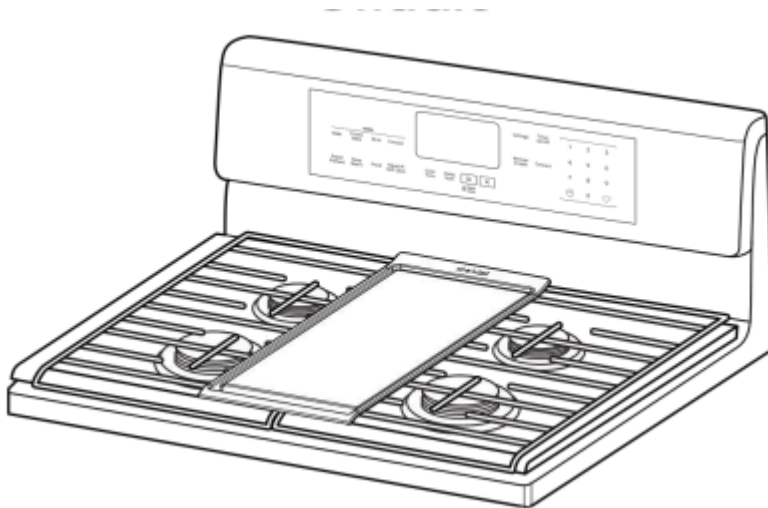
AccuSimmer® Burner Feature

The AccuSimmer® feature allows for more precise simmering and low temperature cooking. It is the right rear burner.

Power Failure

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to Ignite. After burner lights, turn knob to setting.

Griddle



To Use the Griddle:

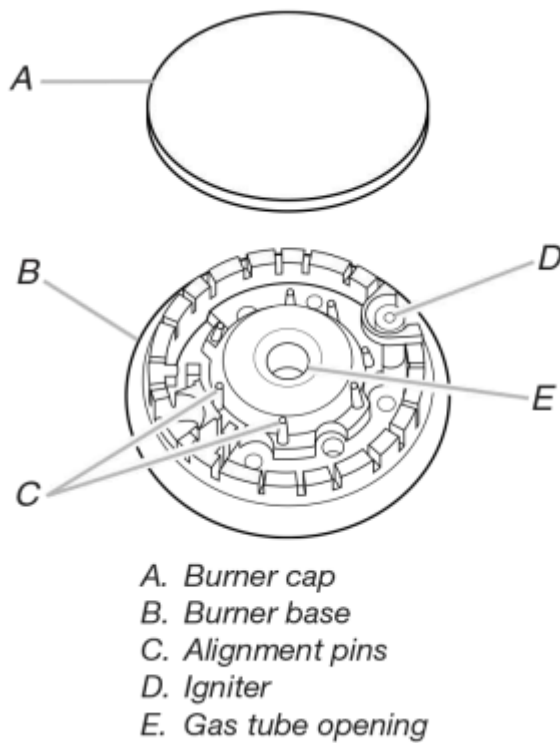
1. Locate the griddle on the right side grate as shown. The locating feet on the bottom of the griddle will engage the grate tines to keep the griddle from sliding.
2. Before each use, brush on a thin layer of cooking oil to keep food from sticking. Cooking sprays may leave a sticky residue on the griddle that is hard to remove.
3. Preheat the griddle for 5 minutes. Preheating the griddle slowly will ensure even heat distribution and will avoid warping the griddle.
4. For preheating and cooking, set the front burner to the lowest heat setting and the rear burner to medium-high heat for best performance.

NOTE: The griddle may also be used on the left side grate. For best results, the rear burner setting should be set to Medium-Low or Medium and the front burner setting should be set to Low.

To Clean the Griddle:

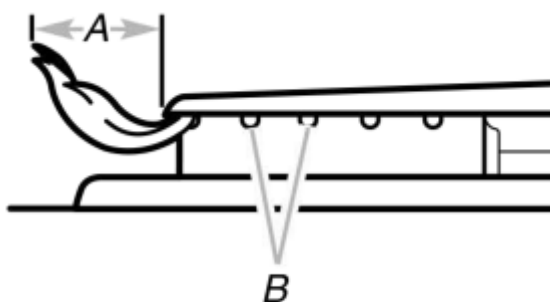
1. Let the griddle cool, then empty the drip tray.
2. See the “General Cleaning” section for cleaning instructions.
3. Store griddle in a cool dry place.

Sealed Surface Burners



Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil, and do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening. Keep spillovers out of the gas tube by always using a burner cap.



- A. 1-1/2" (2.5-3.8 cm)
- B. Burner ports

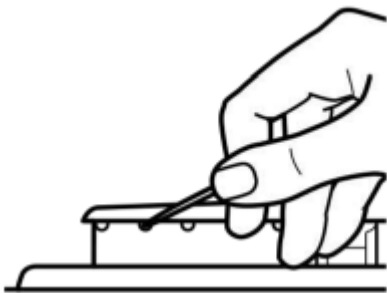
Burner ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

To Clean:

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Do not use oven cleaners, bleach, or rust removers.

1. Remove the burner cap from the burner base and clean according to the “General Cleaning” section.
2. Clean the gas tube opening with a damp cloth.
3. Clean clogged burner ports with a straight pin as shown.

Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.



4. Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



A. *Incorrect*
B. *Correct*

5. Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

OVEN USE

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press the Cancel keypad to clear. When the oven is not in use, the time of day is displayed. If the range is in Energy Save mode, the display will be blank when not in use.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone)
- Function has been entered
- Reminder, repeating each minute after the end-of-cycle tones

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

Use Settings to change the tone settings.

Energy Save

The Energy Save mode puts the range into Sleep mode and reduces energy consumption.

To Activate the Energy Save Mode:

1. Press SETTINGS until "Energy saver on." appears on the display.
2. Press 1 to enable.

To Deactivate the Energy Save Mode:

1. Press SETTINGS until "Energy saver off." appears on the display.
2. Press 1 to disable.

Clock

The Clock can use a 12- or 24-hour cycle.

1. Press the Clock keypad.
2. Press 1 for automatic setup or 2 for manual setup.
3. Press 3 for AM or 6 for PM.
4. Use the number keypad to set the time of day.
5. Press the Start keypad to save the setting.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings keypad.

Use Settings to scroll through the features that can be changed. Each press of the Settings will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Press the Start or Cancel keypads to exit and display the time of day. Details of all of the feature changes are explained in the following sections.

Press the Cancel keypad to exit Settings.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press SETTINGS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and keypress tones. Reminder tones are still active when all tones are disabled.

1. Press SETTINGS until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

Sound Volume

Sets the volume of the tone to either high or low.

1. Press SETTINGS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

End of Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press SETTINGS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.

4. Press the Start or Cancel keypads to exit and display the time of day.

Keypress Tones

Activates or turns off the tones when a keypad is pressed.

1. Press SETTINGS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end-of-cycle tones.

1. Press SETTINGS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

12/24 Hour Clock

1. Press SETTINGS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without the oven turning on. If this feature is activated, the oven will not work.

1. Press SETTINGS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

Sabbath Mode

The Sabbath mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath mode is set, 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.

To Enable Sabbath Mode Capability (One Time Only):

1. Press SETTINGS until "SABBATH" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press the Start or Cancel keypads to exit and display the time of day.

RANGE CARE

Clean Cycle

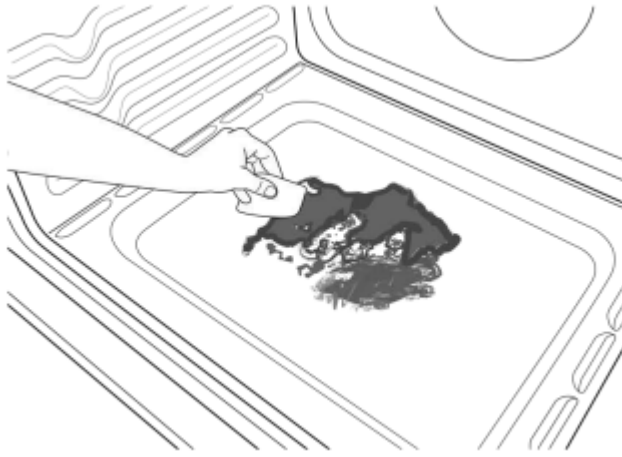


AquaLift® Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

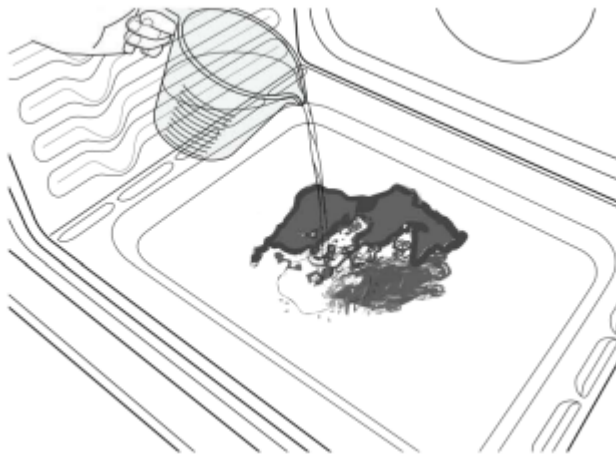
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), "OVEN COOLING" will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

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.

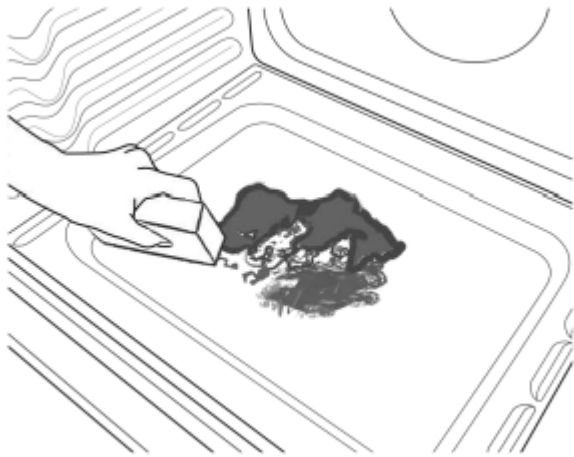


2. Pour 13A cups (14 oz [414 mL]) of distilled or filtered water onto the bottom of the empty oven, and close the oven door.



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 the Start keypad on the oven control panel.
4. Allow 40 minutes for cleaning and cooldown. A beep will sound when the Clean cycle is complete.
5. Press the Cancel keypad 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 13A cups (14 oz [414 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 non-scratch 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

General Cleaning

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.

PORCELAIN-COATED GRATES AND CAPS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates, and caps are cool.
- Dishwasher (grates only, not caps):

Use the most aggressive cycle. Cooked-on soils should be soaked or scrubbed before going into a dishwasher.

Although the burner grates are durable, they may lose their shine and/or discolor when washed in a dishwasher.

SURFACE BURNERS

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the cooktop, grates, and caps are cool. These spills may affect the finish.

To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

Do not reassemble caps on burners while wet.

Do not clean in the Clean cycle.

Do not clean in dishwasher.

Cleaning Method:

- Nonabrasive plastic scrubbing pad and mildly abrasive cleanser: Clean as soon as cooktop, grates, burners, and caps are cool.

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.

GRIDDLE

To avoid damaging the nonstick surface, do not clean the griddle in the dishwasher, or use steel wool and abrasive cleaners.

Cleaning method:

- Mild detergent

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 (on some models)

Check that storage 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.

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, then bulb cover by turning clockwise.
5. Plug in range or reconnect power.

TROUBLESHOOTING

Problem	Possible Causes	Solutions
Nothing will operate	Power supply cord is unplugged.	Plug into a grounded 3-prong outlet.
	Household fuse is blown or a circuit breaker is tripped.	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
	Main or regulator gas shut-off valve is in the off position.	See the Installation Instructions.
	The range is improperly connected to the gas supply.	Contact a trained repair specialist or see the Installation Instructions.
Surface burners will not operate	The control knob is not set correctly.	Push in knob before turning to a setting.
	Air in the gas lines	If this is the first time the surface burners have been used, turn any one of the surface burner knobs to release the air.
	Clogged burner ports	See the “Sealed Surface Burners” section.
Surface burner flames are uneven, yellow and/or noisy	Clogged burner ports	See the “Sealed Surface Burners” section.
	Burner caps positioned improperly	See the “Sealed Surface Burners” section.
	Range converted improperly	If propane gas is being used, contact a service technician. See the “Warranty” section for contact information.



Excessive heat around cookware on cooktop	Cookware and flame are not matched.	The cookware should be centered above the sitting level on the grate. The flame should not extend up the sides of the pan.
Cooktop cooking results not what expected	Improper cookware	Ideal cookware should have a flat bottom, sturdy fitting lid, and the material should be of a medium weight.
	Control knob set to incorrect heat level	See the “Cooktop Use” section.
	Range is not level	Level the range. See the Installation Instructions.
Oven will not operate	Air in the gas lines	If this is the first time the oven has been used, turn the surface burner knobs to release air from the gas lines.
	Control is locked.	Press and hold the Start keypad for 3 seconds.
	Control is in Demo Mode.	Press and hold the Start keypad for 10 seconds. Demo Mode is used for display models in a store.
	Electronic oven control set incorrectly	See the “Electronic Oven Controls” section.
Oven burner flames are yellow or noisy	Range converted improperly	If propane gas is being used, contact a service technician.
Oven temperature too high or too low	Oven temperature needs adjustment.	See “Oven Temperature Control” in the “Electronic Oven Controls” section.
Convection fan not working	The convection cycle is in the first 5 minutes of operation.	This is normal. The convection fan will start running 5 minutes into the cycle.



	Oven door is open.	If the oven door is opened during convention off immediately. It will come back on when the
Display shows messages	Power failure (display shows flashing time)	Clear the display. On some models, reset the “Clock” keypad feature in the “Feature Guide”
	Error code (display shows letter followed by number)	Depending on your model, press the Cancel key on the display. See “Control Display” in the “Electronics” section. If it reappears, call for service.
	Start needs to be pressed so a cycle can begin (display shows “PUSH” or “PSH”).	See the “Start” keypad feature in the “Feature Guide”
Mineral deposits are left on the oven bottom after the Clean cycle	Tap water was used in the Clean cycle.	Use distilled or filtered water in the Clean cycle. To remove deposits, use a cloth soaked with white vinegar or dampened with water to thoroughly remove deposits.
	Range is not level.	Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation section. To remove deposits, use a cloth soaked with white vinegar or dampened with water to thoroughly remove deposits.



Oven cooking results not what expected	Range is not level.	Level the range. See the Installation Instructions.
	The temperature set was incorrect.	Double-check the recipe in a reliable cookbook.
	Oven temperature needs adjustment.	See “Oven Temperature Control” in the “Electronic” section.
	Oven was not preheated.	See the “Baking and Roasting” section.
	Racks were positioned improperly.	See the “Positioning Racks and Bakeware” section.
	Not enough air circulation around bakeware.	See the “Positioning Racks and Bakeware” section.
	Darker browning of food caused by dull or dark bakeware.	Lower oven temperature 25°F (15°C) or move rack in the oven.
	Lighter browning of food caused by shiny or light-colored bakeware.	Move rack to a lower position in the oven.
	Batter distributed unevenly in pan.	Check that batter is level in the pan.
	Incorrect length of cooking time was used.	Adjust cooking time.
	Oven door was not closed.	Be sure that the bakeware does not keep the door open.
	Oven door was opened during cooking.	Oven peeking releases oven heat and can result in uneven cooking.
	Rack is too close to bake burner, making baked items too brown on bottom.	Move rack to higher position in the oven.



	Pie crusts browning too quickly.	Use aluminum foil to cover the edge of the crust at the correct temperature.
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Noises		
Problem	Possible Causes	Solution
Surface burner making popping noises	Wet burner	Allow burner to dry.
Gas range noises during Bake and Broil operations The following are some normal sounds with the explanations:	These sounds are normal operational noises that can be heard each time the Bake or Broil burners ignite during the cycle.	
Pop	Gas valve is opening or cycling on and will make a single pop when it snaps open from the solenoid. It sounds similar to a suction cup being pulled off of a piece of glass.	This is normal.
Click	The igniters will click several times until the flame is detected. These are short clicking sounds like tapping a nail onto a piece of glass.	This is normal.
	Convection fan relay is cycling on and off (on some models).	This is normal.
Woosh or poof	Bake or Broil burner is igniting.	This is normal.
Oven burner flames are yellow or noisy	Range converted improperly.	If problem persists, contact service.

Warning



This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

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