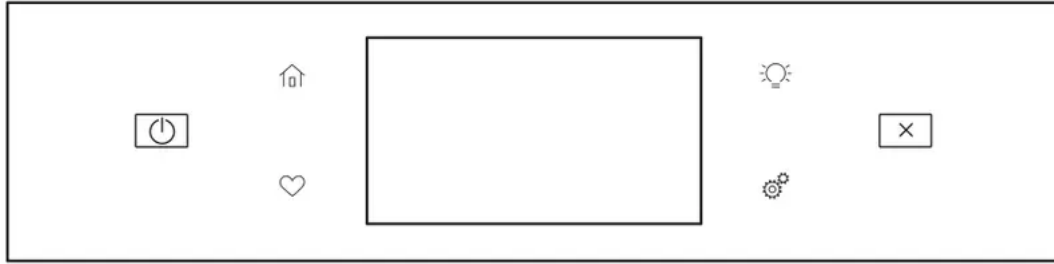


FEATURE GUIDE



Keypad	Feature	Instructions
Oven Power	Oven Function Power	The Oven Power keypad begins oven function and wakes it from sleep mode.
Home	Home Screen	If pressed once, it enables the user to return to the “Cooking Methods” and “Assisted Cooking” screen. If pressed twice, the time of day is displayed.
Oven Light	Oven Cavity Light	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.
Oven Cancel	Oven Function Cancel	The Oven Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.
Tools	Oven Use Functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Tools” and “More Modes” section.
Favorites	Favorites Screen	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 light 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 touchscreen 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.

After approximately 2 minutes of inactivity, the display will go into sleep mode and the display will dim. When the oven is in operation, the display will remain bright.

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.

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
- Convection Bake
- Convection Broil
- Convection 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
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Select BAKE. 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. 3. Select START to begin preheating. A tone will sound when preheating is complete. 4. (Optional) To quickly preheat the oven, see the “Rapid” section for more information in this section. 5. Press the Cancel keypad when finished.
BROIL	Broiling	<ol style="list-style-type: none"> 1. Select BROIL. 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. 3. Select START to begin broiling. 4. Press the Cancel keypad when finished.
CONVECT BAKE	Convection baking	<ol style="list-style-type: none"> 1. Select CONVECT BAKE. 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. 3. Select START to begin preheating. There will be a beep when preheating is complete. 4. (Optional) To quickly preheat the oven, see the “Rapid” section for more information in this section. 5. Press the Cancel keypad when finished. For more information, see the “Convection Cooking” section.
		<ol style="list-style-type: none"> 1. Select CONVECT BROIL.



CONVECT BROIL	Convection broiling	<ol style="list-style-type: none"> 2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the convection broil temperature into the keypad. 3. Select START. 4. Press the Cancel keypad when finished. For more information, see the “Convection Cooking” section.
CONVECT ROAST	Convection roasting	<ol style="list-style-type: none"> 1. Select CONVECT ROAST. 2. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the convection roast temperature into the keypad. 3. Select START. 4. Press the Cancel keypad when finished. For more information, see the “Convection Cooking” section
KEEP WARM	Keep warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Select KEEP WARM. 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. 3. Press START. 4. Press the Cancel keypad when finished.
RAPID	Rapid oven preheating	<p>Provides the fastest preheat time for the Bake function. Rapid Preheat is preset to off.</p> <ol style="list-style-type: none"> 1. Select RAPID to toggle between turning the rapid preheat off and on. 2. The current setting will be displayed. <p>IMPORTANT: 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</p>

		cycle has already started, Rapid Preheat may be started by selecting RAPID.
START TIME	Delayed start	Start Time is used to enter the starting time for an oven function with a delayed start. Start Time should not be used for foods such as breads and cakes because they may not bake properly.
COOK TIME	Timed cooking	Cook Time allows the oven to be set to turn on, cook for a set length of time, and/or shut off automatically.

Assisted Cooking

To reduce cooking preparation steps, this oven features Frozen Bake™ technology that skips the preheat for some frozen food categories. These include: Pizza, Lasagna, Nuggets/fries, Pies, and Meal. Food should go in the oven immediately.

Scroll through the Assisted Cooking menu until the desired food selection is reached.

Follow the prompts on the screen to customize the settings for Assisted Cooking.

Favorites

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

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, 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.

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
Remote Enable	<p>Select Remote Enable to enable the ability to utilize the Whirlpool® app.</p> <p>NOTE: Remote Enable turns off when the door is opened. It needs to be re-enabled each time it is going to be used.</p>
Kitchen Timer	<p>Set a kitchen timer by manually entering the desired time into the keypad.</p> <ol style="list-style-type: none"> 1. Select Kitchen Timer. 2. Manually input the time to the desired timer length. 3. Select Start. 4. Select the Cancel keypad to end the Kitchen Timer.
Light	<p>Select Light to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.</p>
Self-Clean	<p>See the “Range Care” section</p>
Mute	<p>Select Mute to mute or unmute the oven sounds.</p>
Control Lock	<p>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. When the control is locked, only the Oven Power, Tools, and Oven Light keypads will function.</p> <p>The Control Lock is preset unlocked, but can be locked.</p> <p>To Lock or Unlock Control:</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Select the “Control Lock” keypad. 3. “Control Lock” will display. 4. Scroll up to unlock. <p>No keypads will function with the controls locked. The cooktop functions are not affected by the oven control lockout.</p>

More Modes

Sabbath Mode

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 not appear. The timer will appear frozen at the set time.

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 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:

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. Use the following chart as a guide.

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).
- 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.

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.

Preferences

Times and Dates

Set time and date preferences.

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

NOTE: If user is connected to Wifi, time and date will be set automatically.

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.

WiFi

- 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 WiFi module.
- WiFi Radio: Turn WiFi 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.
- Restore Factory: This will restore your product to the original factory default settings.
- WiFi Terms and Conditions
- Software Terms and Conditions

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.

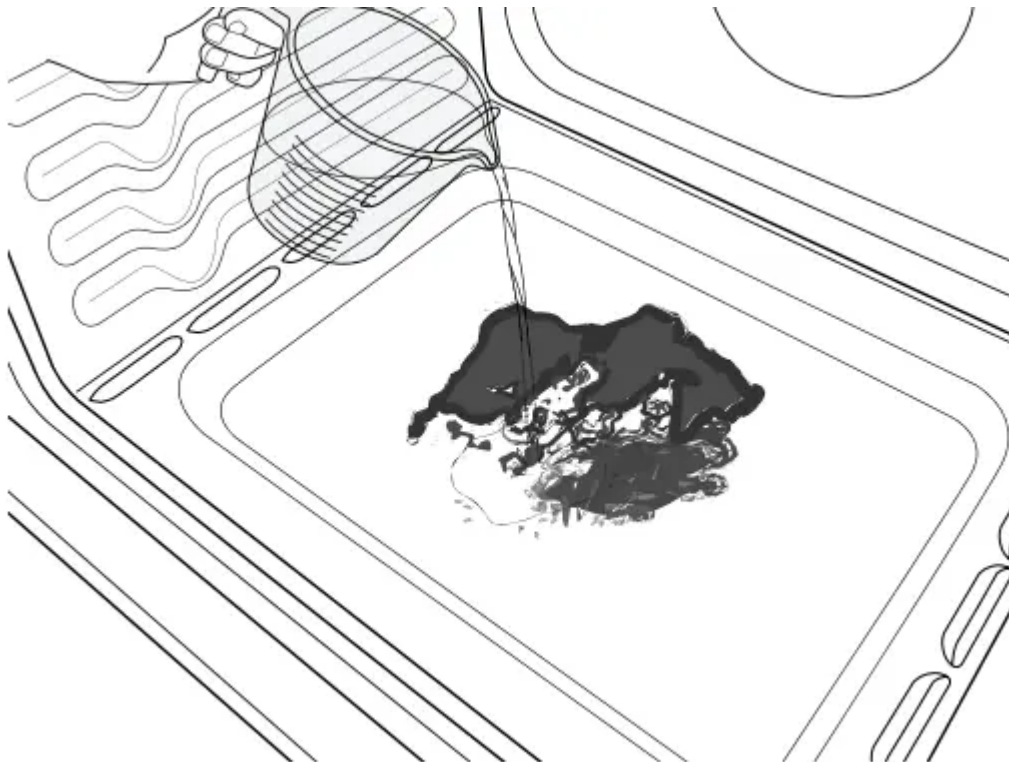
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), “Oven Cooling” will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

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 $1\frac{3}{4}$ cups (14 oz [414 mL]) of distilled or filtered water onto the bottom of the empty oven and close the oven door.



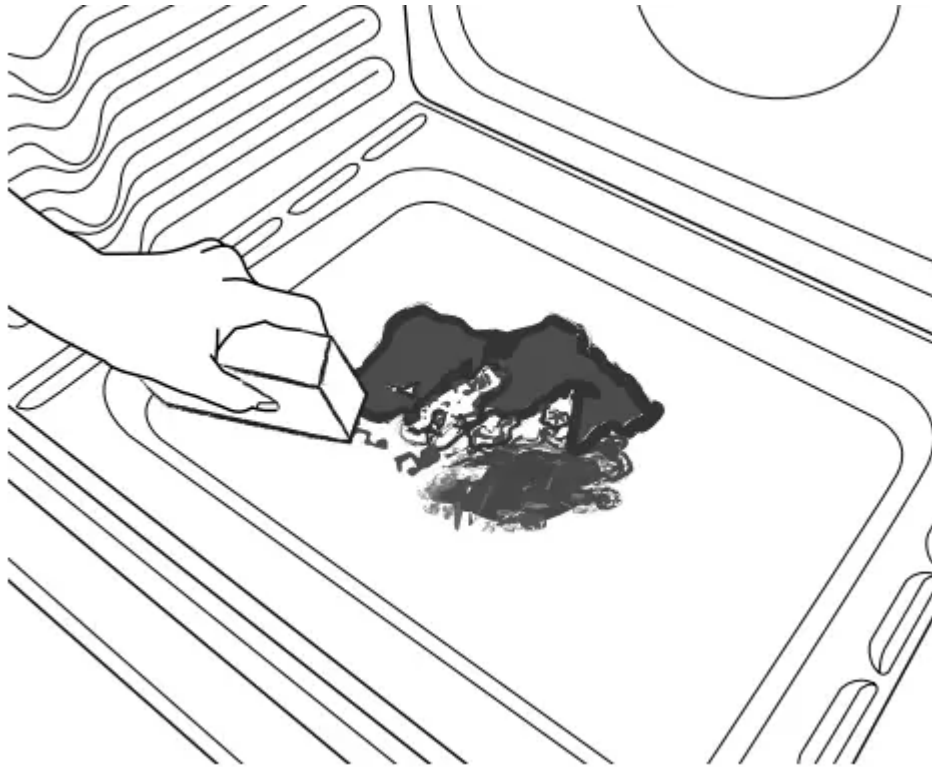
IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START 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 $1\frac{3}{4}$ 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.

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 www.whirlpool.com.

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.

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 onetime or limited use.

Cleaning Method:

- Rub in direction of grain to avoid damaging.

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.

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.

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

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 “Clean Cycle” section.

TROUBLESHOOTING

Warning!

Electrical Shock Hazard

- Plug into a grounded 3 prong outlet.
- Do not remove ground prong.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.

Problem	Possible Causes and/or Solutions
Nothing will operate	<p>Power supply cord is unplugged: Plug into a grounded 3 prong outlet.</p> <p>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.</p> <p>Main or regulator gas shut-off valve is in the Off position: See the Installation Instructions.</p> <p>The range is improperly connected to the gas supply: Contact a trained repair specialist or see the Installation Instructions.</p>
Surface burners will not operate	<p>The control knob is not set correctly: Push in knob before turning to a setting.</p> <p>Air in the gas lines: If this is the first time the surface burners have been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Clogged burner ports: See the “Sealed Surface Burners” section.</p>
Surface burner flames are uneven, yellow and/or noisy	<p>Clogged burner ports: See the “Sealed Surface Burners” section.</p> <p>Burner caps positioned improperly: See the “Sealed Surface Burners” section.</p> <p>Range converted improperly: If propane gas is being used, contact a service technician.</p>
Excessive heat around cookware on cooktop	<p>Cookware and flame are not matched: The cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.</p>
Cooktop cooking results not what expected	<p>Improper cookware: Ideal cookware should have a flat bottom, straight sides, and a well-fitting lid, and the material should be of a medium-to-heavy thickness.</p> <p>Control knob set to incorrect heat level: See the “Cooktop” section.</p> <p>Range is not level: Level the range. See the Installation Instructions.</p>
Oven will not operate	<p>Air in the gas lines: If this is the first time the oven has been used, turn on any one of the surface burner knobs to release air from the gas lines.</p> <p>Control is locked: “Control Lock” will display on the screen. Scroll up to unlock.</p>



	<p>The range is in Demo mode: Demo mode will deactivate all oven elements. See “Info” in the “More Modes” section.</p> <p>Electronic oven control set incorrectly: See the “Tools” and “More Modes” sections.</p>
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 “Temperature Calibration” in the “More Modes” section.
Convection fan not working	<p>The convection cycle is in the first 5 minutes of operation: This is normal. The convection fan will start running approximately 5 minutes into the cycle.</p> <p>Oven door is open: 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.</p>
Display shows messages	<p>Power failure (display shows flashing time): Clear the display. On some models, reset the clock, if needed. See “Preferences” in the “More Modes” section.</p> <p>Error code (display shows letter followed by number): 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>Range is in Sabbath mode (display shows “Sabbath Mode”): Press the Cancel keypad to exit Sabbath mode.</p>
Clean cycle did not work on all spills	Several cooking cycles between Clean cycles or spills on oven walls and doors: Run additional Clean cycles. See the “Clean Cycle” section for more information.
Mineral deposits are left on the oven bottom after the Clean cycle	<p>Tap water was used in the Clean cycle: Use distilled or filtered water in the Clean cycle.</p> <p>To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p>



	<p>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 Instructions.</p> <p>To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.</p>
Oven cooking results not what expected	<p>Range is not level: Level the range. See the Installation Instructions.</p> <p>The set temperature was incorrect: Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment: See “Temperature Calibration” in the “More Modes” section.</p> <p>Oven was not preheated: See the “Baking and Roasting” section.</p> <p>Racks were positioned improperly: See the “Positioning Racks and Bakeware” section.</p> <p>Not enough air circulation around bakeware: See the “Positioning Racks and Bakeware” section.</p> <p>Darker browning of food caused by dull or dark bakeware: Lower oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light-colored bakeware: Move rack to a lower position in the oven.</p> <p>Batter distributed unevenly in pan: Check that batter is level in the pan.</p> <p>Incorrect length of cooking time was used: Adjust cooking time.</p> <p>Oven door was not closed: Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking: Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom: Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly: Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.</p>
Noises	
Surface burner making popping noises	Wet burner: Allow it 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 propane gas is being used, contact a service technician.

ACCESSORIES

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

Trim Assembly

5/8" (17 mm) White – Order Part Number W10675027

5/8" (17 mm) Black – Order Part Number W10675026

5/8" (17 mm) Stainless Steel – Order Part Number W10675028

1 1/8" (2.9 cm) White – Order Part Number W10731885

1 1/8" (2.9 cm) Black – Order Part Number W10731886

1 1/8" (2.9 cm) Stainless Steel – Order Part Number W10731887

Backsplash Assembly

White – Order Part Number W10655448

Black – Order Part Number W10655449

Stainless Steel – Order Part Number W10655450

Grill Kit Order Part Number W10432545

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.