

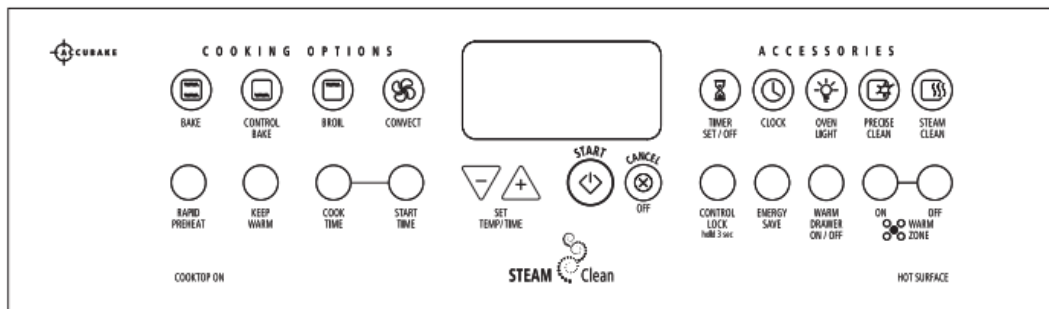
# FEATURE GUIDE

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Customer Service section of our website at [www.whirlpool.ca](http://www.whirlpool.ca) for more detailed instructions.

## 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.**



KEYPAD	FEATURE	INSTRUCTIONS
<b>STEAM CLEAN</b>	<b>Steam cleaning cycle</b>	<p>See “SteamClean” section for more information and helpful tips for the SteamClean feature.</p> <ol style="list-style-type: none"> <li>1. Remove all racks and accessories from the oven cavity.</li> <li>2. Press STEAM CLEAN.</li> <li>3. Add 10 oz (300 mL) of distilled or filtered water to the oven bottom.</li> <li>4. Press START.</li> <li>5. After 20 minutes, a beep will sound to signal the end of the cycle.</li> <li>6. Press CANCEL/OFF to clear the display.</li> <li>7. Remove any excess water with a sponge or cloth and wipe down oven interior.</li> </ol>
<b>PRECISE CLEAN</b>	<b>Self-clean cycle</b>	See the “Range Care” section
<b>OVEN LIGHT</b>	<b>Oven cavity light</b>	While the oven door is closed, press the OVEN LIGHT switch to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Clean cycle.
<b>CLOCK</b>	<b>Clock</b>	<p>This clock can use a 12 or 24-hour cycle. See “Oven Use” section.</p> <ol style="list-style-type: none"> <li>1. Check that the oven and Timer are off.</li> <li>2. Press CLOCK.</li> <li>3. Press SET TEMP/TIME “+” or “-” arrow pads to set the time of day.</li> <li>4. Press START.</li> </ol>
<b>TIMER SET/ OFF</b>	<b>Oven timer</b>	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> <li>1. Press TIMER SET/OFF.</li> </ol>

		<ol style="list-style-type: none"> <li>2. Press SET TEMP/TIME “+” or “-” arrow pads to set the length of time.</li> <li>3. Press TIMER SET/OFF or START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.</li> <li>4. Press TIMER SET/OFF twice to cancel the Timer. Do not press the CANCEL/OFF keypad because the oven will turn off.</li> <li>5. If the Timer is running, but not in the display, press TIMER SET/OFF to display the countdown for 5 seconds.</li> </ol>
<b>WARM ZONE ON/OFF</b>	<b>Warming zone</b>	<p>Press WARM ZONE ON to select the warming element on the cooktop, then press START.</p> <p>Press WARM ZONE OFF to turn off the warming element.</p>
<b>WARM DRAWER ON/OFF</b>	<b>Warming drawer (on some models)</b>	<p>Press WARM DRAWER ON to select the Warm Drawer function.</p> <p>Press WARM DRAWER OFF to turn off the heating element. See the “Warming Drawer” section.</p>
<b>ENERGY SAVE</b>	<b>Clock display option</b>	<p>Press ENERGY SAVE to activate the feature. The display will clear after 5 minutes.</p> <p>Press ENERGY SAVE again to keep the clock display turned on.</p>
<b>CONTROL LOCK hold 3 sec</b>	<b>Oven control lockout</b>	<p>No keypads will function with the controls locked.</p> <ol style="list-style-type: none"> <li>1. Check that the oven and the Timer are off.</li> <li>2. Press and hold CONTROL LOCK keypad for 3 seconds.</li> <li>3. If enabled, a tone will sound, and “CONTROL LOCKED” will be displayed.</li> </ol>



		4. Repeat to unlock.
<b>BAKE</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press BAKE.</li> <li>2. Press SET TEMP/TIME "+" or "-" arrow pads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 550°F (75°C and 288°C).</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect.</li> <li>5. Press CANCEL/OFF when finished.</li> </ol>
<b>CONTROL BAKE</b>	<b>Control baking</b>	<ol style="list-style-type: none"> <li>1. Press CONTROL BAKE.</li> <li>2. Press SET TEMP/TIME "+" or "-" arrow pads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 550°F (75°C and 288°C).</li> <li>3. Press START.</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect.</li> <li>5. Press CANCEL/OFF when finished.</li> </ol>
<b>BROIL</b>	<b>Broiling</b>	<ol style="list-style-type: none"> <li>1. Position cookware in oven and close door to broil stop position. The door should remain open approximately 5" (12.7 cm).</li> <li>2. Press BROIL.</li> <li>3. Press SET TEMP/TIME "+" or "-" arrow pads to set a temperature other than 550°F (285°C) in 5° increments between 170°F and 550°F (75°C and 288°C).</li> <li>4. Press START.</li> <li>5. Press CANCEL/OFF when finished.</li> </ol>

<b>CONVECT</b>	<b>Convection cooking</b>	<p>See “Convection Cooking” section for preset convection cooking options.</p> <ol style="list-style-type: none"> <li>1. Press CONVECT.</li> <li>2. Press CONVECT again to scroll through options.</li> <li>3. Press SET TEMP/TIME “+” or “-” arrow pads to set a temperature other than 325°F (162°C) in 5° increments between 170°F and 550°F (75°C and 288°C).</li> <li>4. Press START.</li> <li>5. To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect.</li> <li>6. Press CANCEL/OFF when finished</li> </ol>
<b>RAPID PREHEAT</b>	<b>Preheat temperature</b>	<p>If desired, press RAPID PREHEAT when using the Bake or Convection functions for faster preheating of the oven cavity. See “Rapid Preheat” section.</p>
<b>KEEP WARM</b>	<b>Hold 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. Press KEEP WARM.</li> <li>2. Set temperature between 145°F (63°C) and 190°F (88°C). The default temperature is 170°F (75°C).</li> <li>3. Press START.</li> <li>4. Press CANCEL/OFF when finished.</li> </ol>
<b>COOK TIME</b>	<b>Timed cooking</b>	<p>Timed Cooking 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.</p> <p>To set a Timed Cook or a Delayed Timed Cook see “Timed Cooking” section.</p>



<b>START TIME</b>	<b>Delayed start</b>	The Start Time keypad is used to enter the starting time for an oven function with a delayed start.
<b>SET TEMP/ TIME</b>	<b>Temperature and time adjust</b>	The "+" or "-" arrow pads are used to adjust time and temperature settings.
<b>START</b>	<b>Cooking start</b>	The Start pad begins any oven function. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.
<b>CANCEL/ OFF</b>	<b>Range function</b>	The Cancel/Off keypad stops any oven function except the Clock, Timer, and Control Lock.

## COOKTOP USE

### **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 or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

### **Ceramic Glass**

The surface cooking area will glow red when an element is on. It may cycle on and off to maintain the selected heat level.

Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.

Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating.

### **Hot Surface Indicator Light**

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.

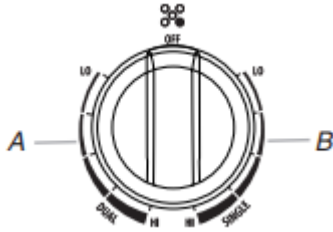
### **Cooktop On Indicator Light**

The Cooktop On indicator light is located on the console panel.

When any control knob on the console panel is turned on, the Cooktop Indicator light will glow.

### Dual Cooking Zone

The Dual Cooking Zone 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.

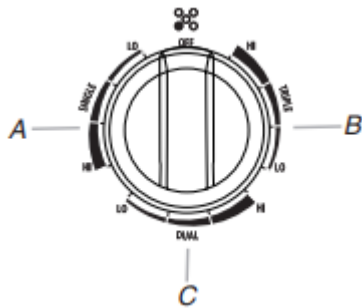


A. Dual

B. Single

### Triple Cooking Zone

The Triple Cooking Zone 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 single, dual and outer element and are recommended for larger size cookware, large quantities of food, and home canning.



A. Single

B. Triple

C. Dual

### Warm Zone Element (on some models)

#### 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 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, its indicator light will glow as long as the Warm Zone element area is too hot to touch.

## OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

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

### Electronic Oven Controls

#### Control Display

The display will flash when powered up or after a power loss. Press CANCEL/OFF to clear. When oven is not in use, the time of day is displayed. Indicator lights show functions that are in use.

#### Tones

Tones are audible signals, indicating the following:

##### One tone

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

##### Three tones

- Invalid pad press

##### Four tones

- End of cycle

#### To Change Tone Settings:

##### Tone Pitch

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

Press and hold BROIL for 5 seconds. "TONE PITCH HIGH" or "TONE PITCH LOW" will appear in the display. Press and hold BROIL again to change setting.

To exit, press CANCEL/OFF.

### **Key Press Tones**

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

Press and hold KEEP WARM for 5 seconds. "KEY PRESS TONES ON" or "KEY PRESS TONES OFF" will appear in the display. Press and hold KEEP WARM again to change setting.

To exit, press CANCEL/OFF.

### **End of Cycle Tone**

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

Press and hold CONVECT for 5 seconds. "CYCLE END TONE ON" or "CYCLE END TONE OFF" will appear in the display. Press and hold CONVECT again to change setting.

To exit, press CANCEL/OFF.

### **Reminder Tones Disable**

Turns off the short tones that sound 1 minute after the end of cycle tones.

Press and hold BAKE for 5 seconds. "REMINDER TONES ON" or "REMINDER TONES OFF" will appear in the display. Press and hold BAKE again to change setting.

To exit, press CANCEL/OFF.

### **Audible Tones Disable**

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

Press and hold CLOCK for 5 seconds. "ALL SOUNDS ON" or "ALL SOUNDS OFF" will appear in the display. Press and hold CLOCK again to change setting.

To exit, press CANCEL/OFF.

### **Fahrenheit and Celsius**

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

**To change:** Press and hold PRECISE CLEAN for 5 seconds. A tone will sound, and "°C" or "°F" will appear on the display. Repeat to change back.

To exit, press CANCEL/OFF.

### **12-Hour Shutoff**

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.



Press and hold START TIME for 5 seconds to toggle to the 12-hour shutoff function. Scrolling text will display “12 HR SHUT-OFF ON” or “12 HR SHUT-OFF OFF.” Press and hold to change setting.

To exit, press CANCEL/OFF.

## Oven Temperature Control

**IMPORTANT:** Do not use a thermometer to measure oven temperature because opening the oven door may cause element cycling to give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

### To Adjust Oven Temperature Calibration:

1. Press and hold OVEN LIGHT for 5 seconds until the oven display shows the current calibration, for example “0°F.
2. Press the SET TEMP/TIME “+” or “-” arrow pads to increase or to decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press START.

## 12/24 Hour Clock

To change the clock mode, press and hold the “+” key for 5 seconds. Press and hold the “+” key again to change the setting. Press START to confirm the change.

## Scrolling Display Text

Language options are English or French.

Press the “-” key for 5 seconds to access options. Use the “-” key to scroll through the options. Press the START key to confirm your selection.

## Sabbath Mode

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

When the Sabbath Mode is set, all cooking and cleaning cycles are disabled. Only the Bake cycle will operate in the Sabbath Mode. No tones will sound, and the displays will not show messages or 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 (one time only):

1. Open oven door.

2. Press CANCEL/OFF.

3. Press and hold the "+" keypad for 5 seconds.

"SABBATH ON" and "PRESS START TO ENTER" will appear in the display.

4. Press START to confirm your selection.

5. Close oven door.

#### **To Activate Sabbath Mode:**

To use the Warm Zone and/or Warm Drawer during Sabbath Mode, press the WARM ZONE and /or WARM DRAWER keypad before activating the Sabbath Mode.

1. Press BAKE.

2. Press the "+" or "-" key to set a temperature other than 350°F (177°C).

3. Press START.

For timed cooking in Sabbath Mode, press COOK TIME, then the "+" or "-" keys to set the desired cook time.

4. Press TIMER SET/OFF for 5 seconds. "SAb" will appear in the display.

#### **To Adjust Temperature (when Sabbath Mode is running):**

1. Press the "+" or "-" keypad. Each press of a keypad will increase or decrease the temperature by 25°F (14°C). No temperature will appear in the display.

2. Press START.

#### **To Deactivate Sabbath Mode:**

Press and hold TIMER SET/OFF for 5 seconds to return to regular baking or press CANCEL/OFF to turn off the range.

## **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.

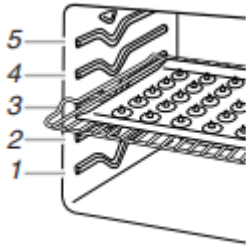
### **Bakeware**

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 move racks with bakeware on them.
- Make sure racks are level.

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



## Rack Positions

Rack 5: Multiple rack baking.

Rack 4: Use for most broiling and multiple rack baking.

Rack 3: Most baked goods on a cookie sheet or jelly roll pan.

Rack 2: Roasting small cuts of meat and poultry, pies, and multiple rack baking.

Rack 1: Roasting large cuts of meat and poultry.

## Multiple Rack Cooking

3-rack: Use rack positions 1, 3 and 5.

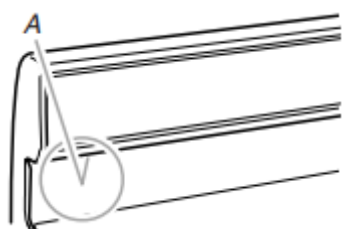
2-rack: Use rack positions 2 and 4.

## Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks use racks 2 and 4 for baking. Place the cakes on the racks as shown.



## Oven Vent



A. Oven vent (ceramic glass model)

The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Blocking or covering the 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

### ACCUBAKE® Temperature Management System (on some models)

The ACCUBAKE® 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. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to “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.

### Preheating

When START is pressed, the oven will begin preheating. Once 170°F (75°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display.

### Control Bake

The Control Bake function uses only the bake element during cooking. This minimizes top browning of foods and allows more control of the cooking results.

It is ideal when baking pies, breads and casseroles and when roasting meat and poultry.

### Broiling

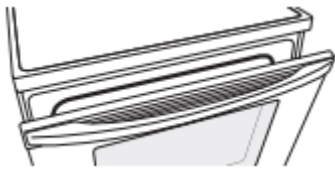
Broiling uses direct radiant heat to cook food. Changing the temperature when broiling allows more precise control when cooking. The lower the temperature, the slower the

cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- 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. Please refer to the cover for contact information. Ask for Part Number 4396923.

Preheat the oven for 2 minutes before putting food in unless recommended in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position to ensure proper broiling temperature.



## Convection Cooking

During convection cooking, the bake, broil, and convection elements cycle on and off in intervals to maintain the oven temperature, while the fan circulates the hot air.

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.

Convection cooking has 7 preset functions that can be selected by repeatedly pressing the CONVECT keypad.

Convect Cook Functions	
Function	Press CONVECT keypad
Convect Bake (default)	1 time
Convect Roast	2 times
Convect Cook	3 times
Cookies	4 times
Turkey	5 times
Casserole	6 times
Frozen Pizza	7 times

## Rapid Preheat

Use Rapid Preheat to decrease preheating time when using Bake or Convection Bake. Use for all foods when baking on 1 rack.

For best results, use rack position 3 when using Rapid Preheat option.

For best baking and browning results, Rapid Preheat is not recommended when baking on multiple racks.

### To Use:

1. Select BAKE or CONVECT BAKE, and desired temperature.
2. Press START.
3. Press RAPID PREHEAT. Display will show "RAPID."

When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display

## Timed Cooking

### WARNING: Food Poisoning Hazard

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

### To Set a Timed Cook:

1. Press BAKE, CONVECT or CONTROL BAKE (on some models).
2. Press the SET TEMP/TIME "+" or "-" arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press the SET TEMP/TIME "+" or "-" arrow pads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press OFF/CANCEL to clear the display.

### To Set a Delayed Timed Cook:

Before setting, make sure the clock is set to the correct time of day. See the "Clock" keypad feature in the "Feature Guide" section.

1. Press BAKE, CONVECT or CONTROL BAKE (on some models).
2. Press the SET TEMP/TIME "+" or "-" arrow pads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.

4. Press SET TEMP/TIME “+” or “-” arrow pads to enter the length of time to cook.
5. Press START TIME. The start time/delay oven indicator light will light up.
6. Press SET TEMP/TIME “+” or “-” arrow pads to enter the time of day to start.
7. Press START.

When the start time is reached, the oven will automatically turn on. The temperature and/or time settings can be changed anytime after pressing Start by repeating steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press OFF/CANCEL to clear the display.

## **Warming Drawer (on some models)**

### **WARNING: Food Poisoning Hazard**

**Do not let food sit for more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

The Warming Drawer is ideal for keeping hot cooked foods at serving temperature. It may also be used for warming breads and pastries.

Different types of food may be placed in the warming drawer at the same time. For best results, do not hold foods longer than 1 hour. For smaller quantities or heat-sensitive foods, such as eggs, do not hold longer than 30 minutes.

Food must be at serving temperature before being placed in the warming drawer. Breads, pastries, and fruit pies may be heated from room temperature.

Remove food from plastic bags and place in oven-safe container. Cover foods with a lid or aluminum foil.

Do not cover with plastic wrap.

Empty serving dishes and ovenproof dishes can be heated while the warming drawer is preheating.

Before using the warming drawer, wash the bottom of the drawer with soap and water. See “General Cleaning” section.

### **To Use:**

1. Press WARM DRAWER ON/OFF. “SET TEMP OR PUSH START” will appear on the display.
2. Press SET TEMP/TIME “+” or “-” keys to select a setting between 1 (lowest) and 10 (highest)

**OR**

Press START.

3. Allow the warming drawer to preheat for 15 minutes.

4. Place cooked food(s) in warming drawer.
5. Press WARM DRAWER ON/OFF when finished.

The Warming Drawer operates within a temperature range of 140°F to 180°F (60°C to 82°C).

## RANGE CARE

### Self-Cleaning Cycle (on some models)

#### WARNING: Burn Hazard

**Do not touch the oven during the Self-Cleaning cycle.**

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

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

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see "Oven Vent" section.

Do not clean, rub, damage or move the oven door gasket.

#### Prepare Range

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

#### How the Cycle Works

**IMPORTANT:** The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

Before self-cleaning, make sure the door is completely closed or the door will not lock and the self-cleaning cycle will not begin.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

To stop the self-cleaning cycle at anytime, press CANCEL/OFF. If the temperature is too high the oven door will remain locked and "cool" and "locked" will be displayed.

The oven light will not function during the self-cleaning cycle.

## Electronic Oven Control with Precise Clean™ Feature (on some models)

The Precise Clean™ self-cleaning cycle is a “one-touch” step that uses very high temperatures and dissolves soil to a powdery ash. The Precise Clean™ feature will automatically determine the length of cleaning time needed based on the number of times the oven has been used since the last self-cleaning cycle. The maximum clean time is 4 hours and the minimum clean time is 2 hours.

### To Self-Clean:

**1.** Press PRECISE CLEAN. “PRECISE CLEAN REMOVE RACKS SET CLEAN TIME OR PUSH START” will scroll in the display.

**2.** Press START.

The oven door will automatically lock. “LOCKING” and the stop time will appear in the display. The remaining clean time will also be displayed.

**3.** When the self-clean cycle is complete and the oven cools, “UNLOCKING” will appear in the display. Press any keypad or open the oven door to clear the display.

**4.** When the oven is completely cooled, remove ash with a damp cloth.

## SteamClean (on some models)

The SteamClean feature is designed for light oven cavity bottom cleaning.

Allow the range to cool to room temperature before using the SteamClean feature. If your oven cavity is above 200°F (93°C), “OVEN COOLING” will appear in the display and the SteamClean feature will not activate until it cools down.

- Remove all racks and accessories from the oven cavity.
- For best results, use 10 oz (295 mL) of distilled or filtered water.
- The SteamClean feature will take a total of 20 minutes. A beep will sound at the end of the cycle.

**IMPORTANT:** Since the water in the oven bottom is hot, do not open the oven door during the SteamClean cycle.

Press CANCEL/OFF at any time to end the cycle. The display will return to the time of day.

### Helpful Hints

- Once the SteamClean cycle is complete, remove all remaining water in the bottom of the oven with a sponge or cloth.
- Wipe any remaining moisture from the oven door interior, oven cavity interior sides, and cooktop.
- Use a soft brush or nylon scrubber to wipe the oven interior. This may help with more stubborn stains.

- It is recommended to use distilled or filtered water, as tap water may leave mineral deposits on the oven bottom. Use a cloth soaked with vinegar or lemon juice to remove any mineral deposits that may be left after the SteamClean cycle.
- If the oven is heavily soiled, use the Self-Clean cycle. The SteamClean cycle may be used first to eliminate most of the debris, resulting in a more effective self-clean.

## 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 the Customer Care section of 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 and serial number plate because scrubbing may remove numbers.

- All-Purpose Appliance Cleaner Part Number 31682B (not included):

See cover for contact 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.

- Stainless Steel Cleaner and Polish Part Number 31462B (not included):

See cover for contact information.

Liquid detergent or all-purpose cleaner:

Rinse with clean water and dry with soft, lint-free cloth.

### METALLIC PAINT (on some models)

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

### CERAMIC GLASS (on some models)

## **Cleaning Method:**

Cooktop Cleaner Part Number 31464B is recommended regularly to help avoid scratches, pitting and abrasions and to condition the cooktop.

Cooktop Scraper Part Number WA906B is also recommended for stubborn soils. These can be ordered as accessories. See cover for contact information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

### **Light to moderate soil**

- Clean with paper towels or clean damp sponge

### **Sugary spills (jellies, candy, syrup)**

- Clean with cooktop scraper and cooktop cleaner. Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

### **Heavy soil, dark streaks, specks and discoloration**

- Clean with Cooktop Cleaner or nonabrasive cleanser:

### **Burned-on soil**

- Clean with Cooktop Cleaner and Cooktop Scraper.

### **Metal marks from aluminum and copper**

- Clean with Cooktop Cleaner as soon as cooktop has cooled down. The marks will not totally disappear, but after many cleanings they will become less noticeable.

### **Tiny scratches and abrasions**

- Use Cooktop Cleaner for scratches. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

## **COOKTOP CONTROLS**

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

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.

- All-Purpose Appliance Cleaner Part Number 31682B (not included):

See cover for contact 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 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.

**Appliance Outlets (on some models)**

The 120v appliance outlet located on the control console may be used to run portable appliances placed on countertops beside the range.

The outlet operates independently and is not affected by range control settings.

**NOTE:** Do not place portable appliances on the cooktop. Damage to the portable appliance could result if the cooktop is hot.



### **Appliance Outlet Circuit Breaker:**

The circuit breaker for the appliance outlet on your range is located next to the outlet. It is rated for 12 amps.

If the circuit breaker trips, it can be reset by pressing the switch. A delay of several minutes may be required for the circuit breaker to cool before it will reset.

## **TROUBLESHOOTING**

**First try the solutions suggested here or visit our website and reference the Customer Care section to possibly avoid the cost of a service call. [www.whirlpool.ca](http://www.whirlpool.ca)**

### **Nothing will operate**

- **Is the power supply cord unplugged?**

Plug into a grounded outlet.

- **Has a household fuse blown, or has a circuit breaker tripped?**

Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.

### **Cooktop will not operate**

- **Is the control knob set correctly?**

Push in knob before turning to a setting.

- **On ceramic glass models, is the oven control lockout set?**

See the control lock keypad feature in the "Feature Guide" section.

- **Has a self-clean cycle been selected?**

On some ceramic glass models, the cooktop will not operate during a self-clean cycle.

### **Excessive heat around cookware on cooktop**

- **Is the cookware the proper size?**

Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than ½" (1.3 cm) outside the cooking area.

### **Cooktop cooking results not what expected**

- **Is the control knob set to the proper heat level?**

See "Cooktop Use" section.

- **Is the range level?**

Level the range. See the Installation Instructions.

### **Oven will not operate**

- **Is the electronic oven control set correctly?**

See “Electronic Oven Controls” section.

- **Has a delay start been set?**

See “Timed Cooking” section.

- **On some models, is the oven control lockout set?**

See the control lock keypad feature in the “Feature Guide” section.

### **Oven temperature too high or too low**

- **Does the oven temperature calibration need adjustment?**

See “Oven Temperature Control” section of the “Electronic Oven Controls” section.

### **Oven indicator lights flash**

- **Do the oven indicator lights flash?**

See “Control Display” in the “Electronic Oven Controls” section. If the indicator light(s) keeps flashing, call for service.

See cover for contact information.

### **Display shows messages**

- **Is the display showing a flashing time?**

There has been a power failure. Clear the display. On some models, reset the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.

- **Is the display showing a letter followed by a number?**

Depending on your model, press OFF/CANCEL or CANCEL/ OFF to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See cover for contact information.

- **Is the display showing a flashing “PUSH?” or “PSH?”**

See the “Start” keypad feature in the “Feature Guide” section.

### **Self-Cleaning cycle will not operate**

- **Is the oven door open?**

Close the oven door all the way.

- **Has the function been entered?**

See “Self-Cleaning Cycle” section.

- **Has a delay start been set?**

See “Timed Cooking” section.

## Oven cooking results not what expected

- **Is the range level?**

Level the range. See the Installation Instructions.

- **Is the proper temperature set?**

Double-check the recipe in a reliable cookbook.

- **Is the proper oven temperature calibration set?**

See “Oven Temperature Control” section of the “Electronic Oven Controls” section.

- **Was the oven preheated?**

See “Baking and Roasting” section.

- **Are the racks positioned properly?**

See “Positioning Racks and Bakeware” section.

- **Is there proper air circulation around bakeware?**

See “Positioning Racks and Bakeware” section.

- **Is the batter evenly distributed in the pan?**

Check that batter is level in the pan.

- **Is the proper length of time being used?**

Adjust cooking time.

- **Has the oven door been opened while cooking?**

Oven peeking releases oven heat and can result in longer cooking times.

- **Are baked items too brown on the bottom?**

Move rack to higher position in the oven.

- **Are pie crust edges browning early?**

Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

### 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.