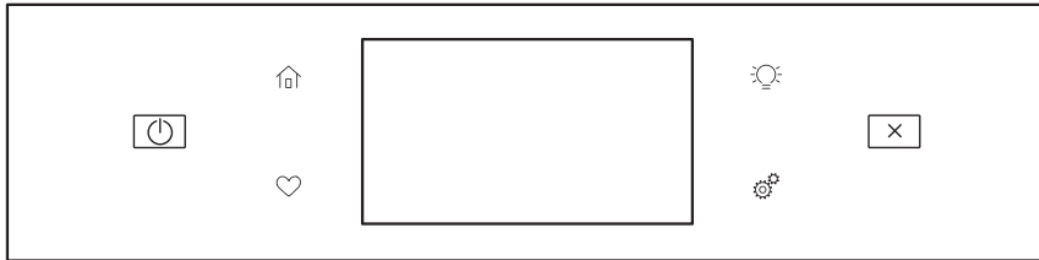



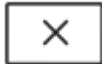




FEATURE GUIDE



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

Touch Panel

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

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

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

Display

The display is for both the menu and oven function controls. The 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 two 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.

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, pies, nuggets/fries, and meals. Food should go in 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 recipe.

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>
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More Modes

Sabbath Mode

For guidance on usage and a complete list of models with Sabbath Mode, visit www.star-k.org.

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

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

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

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

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

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

To Adjust Oven Temperature Calibration:

1. Press the Tools keypad.
2. Select More Modes.
3. Select Temperature Calibration.
4. Scroll from left to right to increase or decrease the temperature.

Preferences

Times and Dates

Set time and date preferences.

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

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

Sound Volume

Set sound volume preferences.

- Timers and Alerts
- Buttons and Effects

Display Settings

Set the screen brightness.

- Display Brightness

Regional

Set regional preferences.

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

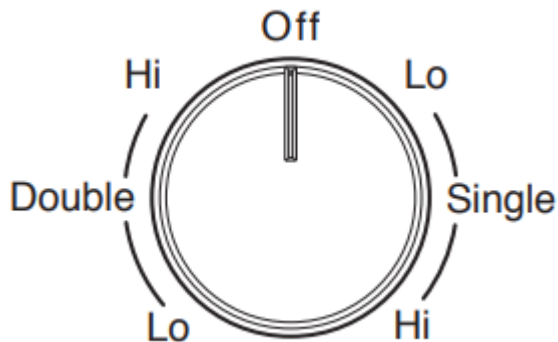
WiFi

- **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:** www.whirlpool.com/connect
- **Software Terms and Conditions**

COOKTOP



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

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

Ceramic Glass (on some models)

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

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

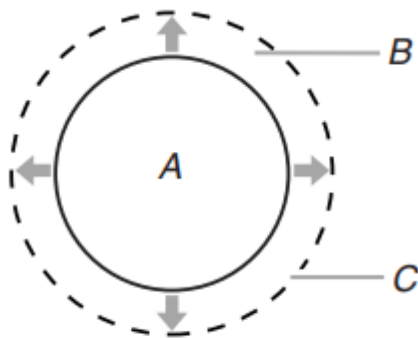
Cleaning off the cooktop before and after each use will help keep it free from stains and provide the most even heating. On cooktops with light-colored ceramic glass, soils and stains may be more visible, and may require more cleaning and attention. Cooktop cleaner and a cooktop scraper are recommended.

For more information, see the “General Cleaning” section.

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

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

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



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

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

Coil Elements and Burner Bowls (on some models)

Coil elements should be level for optimal cooking results. Burner bowls, when clean, reflect heat back to the cooktop. They also help catch spills.

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

Cooktop On Indicator Light

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

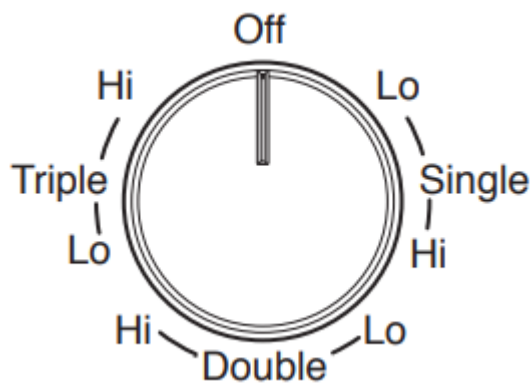
Hot Surface Indicator Light

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

The Hot Surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area is turned off.

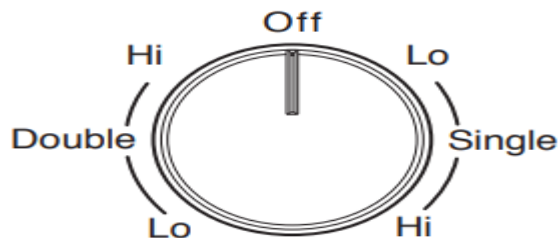
Triple Zone Cooking Element

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



Dual Zone Cooking Element (on some models)

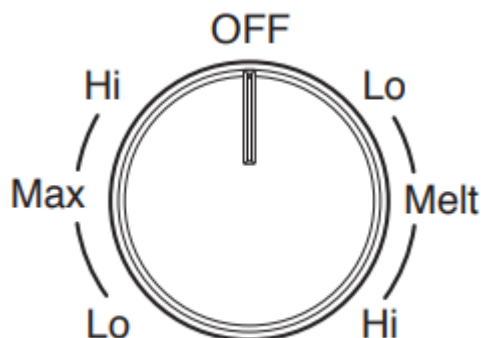
The Dual Zone cooking element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



Rapid Boil Element (right front element)

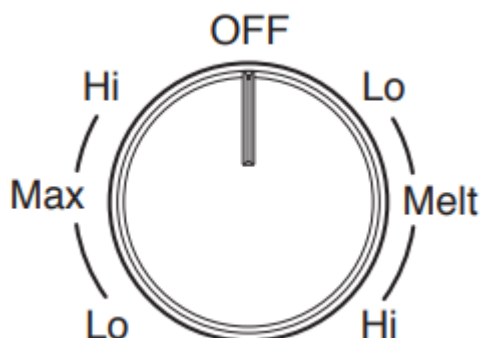
The Rapid Boil cooking element offers additional cooking flexibility. The Rapid Boil cooking element can be used to boil liquids faster. The lowest melt setting can be used to prepare sauces,

to brown or saute foods, and to keep foods at a low temperature. Use cookware appropriate in size for the Rapid Boil cooking element.



Melt Element

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



Warm Zone Element

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

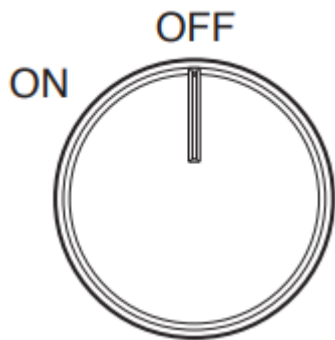
Do not use it to heat cold foods.

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

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

- Use only cookware recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.

- To avoid damage to the cooktop, do not use plastic wrap to cover food because the plastic wrap may melt.
- Use pot holders or oven mitts to remove food.



To use:

To turn on, turn knob to the On position.

To turn off, turn knob to the Off position.

Cookware

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

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

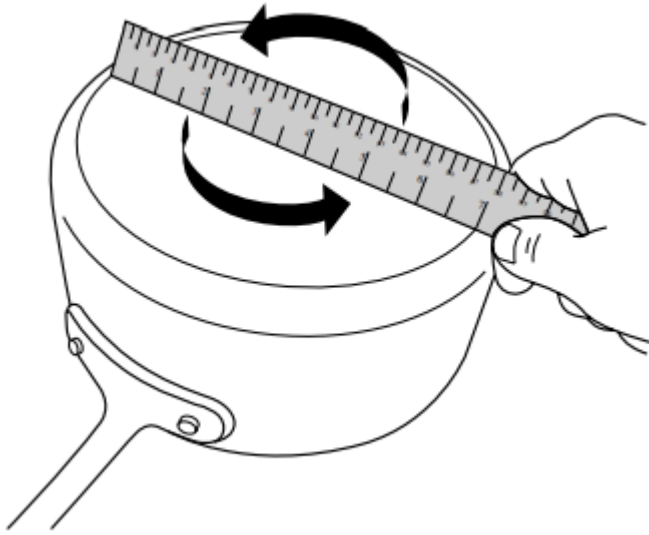
Rough finishes may scratch the cooktop or coils. Aluminum and copper may be used as a core or base in cookware.

However, when used as a base, they can leave permanent marks on the surfaces.

Cookware material is a factor in how quickly and evenly heat is transferred which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Cookware with nonstick surfaces should not be used under the broiler.

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



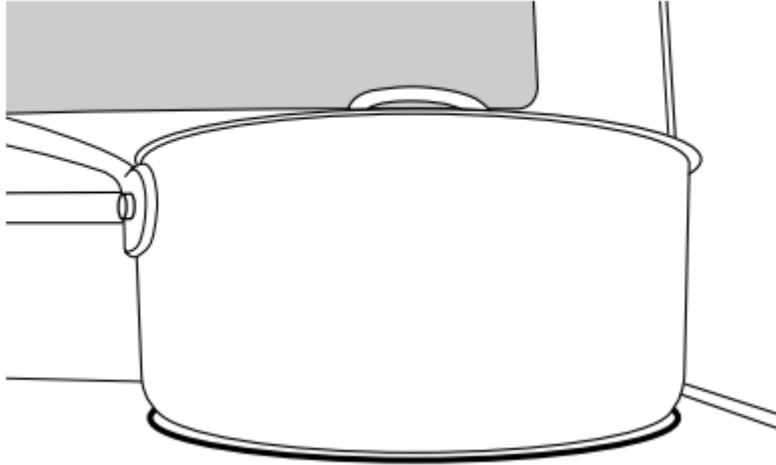
Use the following chart as a guide for cookware material characteristics.

Cookware	Characteristics
Copper	<ul style="list-style-type: none"> • Heats very quickly and evenly. • May leave copper residues which may be diminished if cleaned immediately after cooking. • Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	<ul style="list-style-type: none"> • Follow manufacturer's instructions. • Use on low heat settings. • May scratch the cooktop.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> • See stainless steel or cast iron. • Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.
Stainless steel	<ul style="list-style-type: none"> • Heats quickly, but unevenly. • A core or base of aluminum or copper on stainless steel provides even heating.
Aluminum	<ul style="list-style-type: none"> • Heats quickly and evenly. • Suitable for all types of cooking • Medium or heavy thickness is best for most cooking tasks. • May leave aluminum residues which may be diminished if cleaned immediately after cooking.
Cast iron	<p>Heats slowly and evenly.</p> <ul style="list-style-type: none"> • Good for browning and frying • Maintains heat for slow cooking. • Rough edges or burrs may scratch the cooktop.
Ceramic or ceramic glass	<ul style="list-style-type: none"> • Follow manufacturer's instructions. • Heats slowly, but unevenly. • Ideal results on low-to-medium heat settings



- May scratch the cooktop.

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



Home Canning

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

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

OVEN

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

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

Aluminum Foil

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

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

Positioning Racks and Bakeware

IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

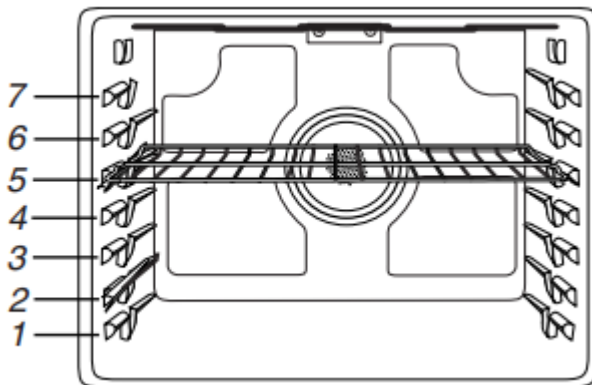
Bakeware

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

Racks

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

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

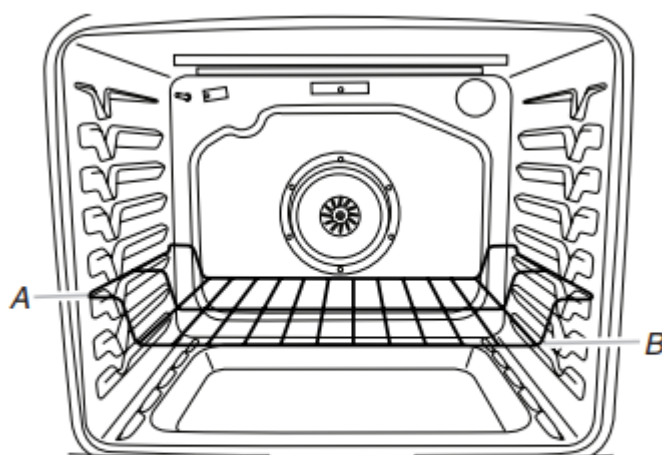


The oven has 7 positions for a flat rack, as shown in the previous illustration and the following table.

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

For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Preheat the oven for 2 minutes. Side 1 should cook for approximately 2 1/2 to 3 1/2 minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

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



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

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

Multiple Rack Cooking

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

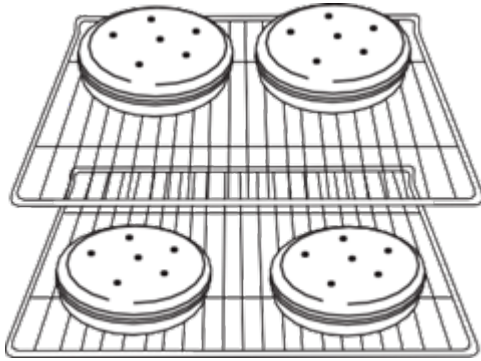
Two-rack (convection): Use rack positions 2 and 5 or 3 and 6.

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

Baking Cookies and Layer Cakes on Two Racks

Baking Layer Cakes

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



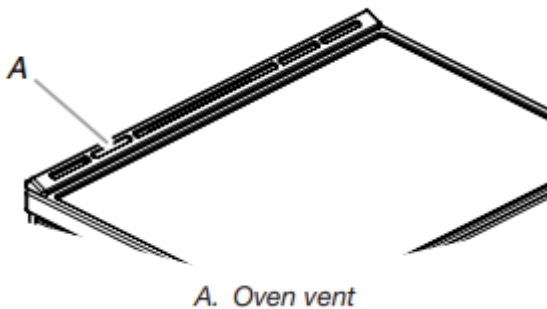
Baking Cookies

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

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

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

Oven Vent



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

Baking and Roasting

Preheating

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

Rapid Preheat

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

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

Oven Temperature

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

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

Temperature Management System

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

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

Frozen Bake™ Technology

Frozen Bake™ Technology automatically adjusts the manufacturer's bake time by combining preheating and baking, to deliver great packaged frozen food results without the wait. There are six programmed food options to choose from: Pizza, Lasagna, Nuggets, Fries, Pie and Meal. The Frozen Bake™ cycles have been customized to work only with these foods.

When using Frozen Bake™ Technology, it is important that you follow all manufacturer's instructions including venting, covering, stirring or placing on a baking sheet to ensure a good result. When cooking frozen meals, only cook items that provide instructions for cooking in a conventional oven. Place your dish in the center of the rack and select one of the rack positions recommended for Frozen Bake in the "Positioning Racks and Bakeware" section and bake only one package or pan at a time. Use the temperature and maximum bake time from the package.

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

Broiling

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

IMPORTANT: Close the door to ensure proper broiling temperature.

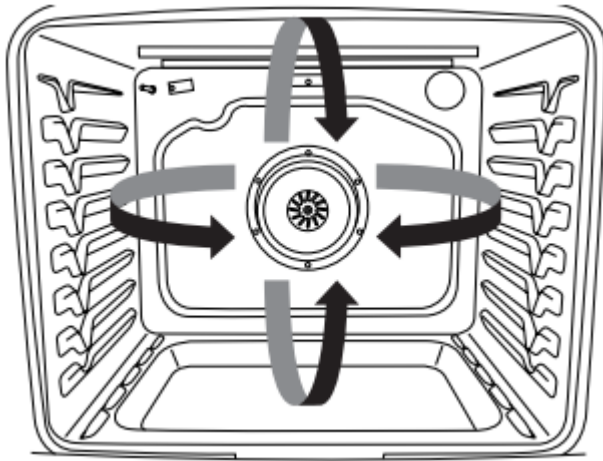
Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Use rack 6 or 7 for broiling. Refer to the "Positioning Racks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

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

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. See the "Accessories" section.

Convection Cooking

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



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

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

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

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

Convect Options

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

Convect Roast - whole chicken or turkey, vegetables, pork roasts, beef roasts

Convect Broil - thicker cuts or unevenly shaped pieces of meat, fish, or poultry



Oven Light

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

To Replace:

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

RANGE CARE

Clean Cycle



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

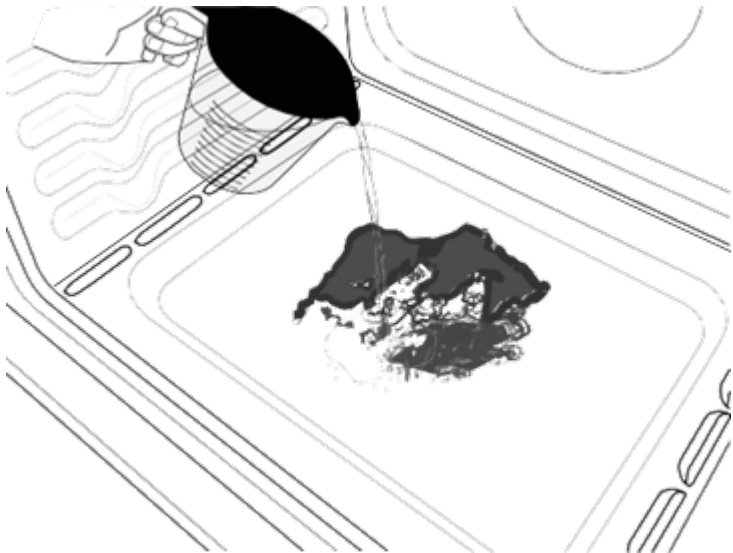
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), "Oven Cooling" will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

To Clean:

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



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



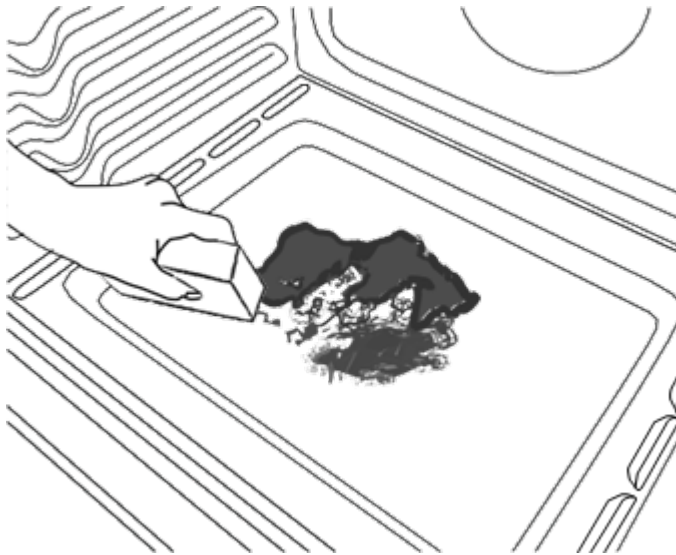
IMPORTANT: Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press AQUALIFT SELF CLEAN and then START on the oven control panel.

4. Allow 40 minutes for cleaning and cooldown. A beep will sound when the Clean cycle is complete.

5. Press CANCEL at the end of the cycle. Cancel may be pressed at any time to stop the Clean cycle.

6. Remove the residual water and loosened soils with a sponge or cloth immediately after the Clean cycle is complete. Much of the initial 2 cups (16 oz [500 mL]) of water will remain in the oven after the cycle is completed. If additional soils remain, leave a small amount of water in the oven bottom to assist with the cleaning.



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

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

NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.
- Nonabrasive scrub sponges or eraser-style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door, and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils. affresh® Kitchen Appliance Cleaner and affresh® Cooktop Cleaner may be used to clean the oven bottom, walls, and door when the oven has finished the cycle and returned to room temperature. If affresh® Cooktop Cleaner is used, it is recommended to wipe out the cavity with distilled water as well. Refer to the “Accessories” section for information on ordering.
- Additional AquaLift® Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the “Accessories” section for more information.

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)

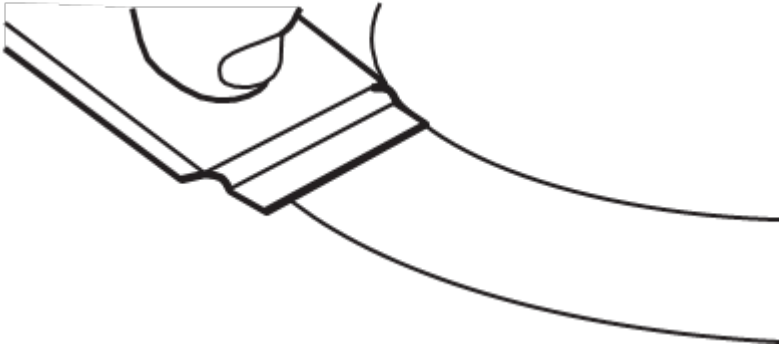
Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because the paint surface may stain.

CERAMIC GLASS

Cleaning Method:

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

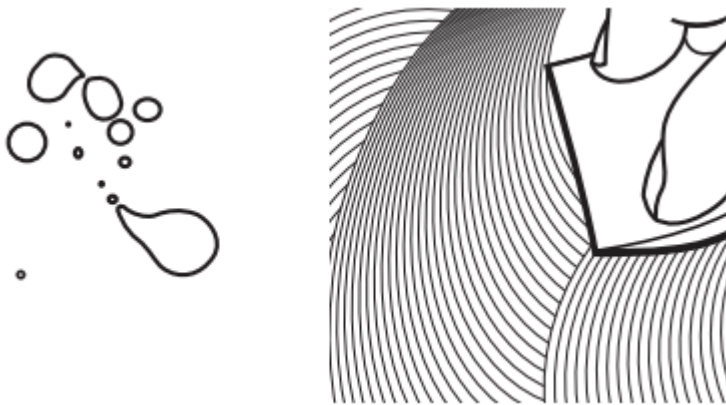
1. Remove food/residue with the Cooktop Scraper.



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

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

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



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

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



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

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

- Cooktop Scraper
- Cooktop Cleaner
- Blue Cooktop Cleaning Pads

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

COIL ELEMENTS (on some models)

Cleaning Method:

- Damp cloth:

Make sure control knobs are off and elements are cool.

Do not clean or immerse in water. Soil will burn off when hot.

BURNER BOWLS (on some models)

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

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

Cleaning Method:

Chrome burner bowls

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

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

COOKTOP CONTROLS

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

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

On some models, do not remove seals under knobs.

Cleaning Method:

- Soap and water:

Pull knobs straight away from control panel to remove.

CONTROL PANEL AND OVEN DOOR EXTERIOR

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

Cleaning Method:

- Glass cleaner and soft cloth or sponge:

Apply glass cleaner to soft cloth or sponge, not directly on panel.

- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):

See the “Accessories” section for more information.

OVEN RACKS

Cleaning Method:

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

STORAGE DRAWER OR WARMING DRAWER

(on some models)

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

Cleaning Method:

- Mild detergent

OVEN CAVITY

Use AquaLift® Technology regularly to clean oven spills. Do not use oven cleaners.

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

Cleaning Method:

Clean cycle:

See the “Clean Cycle” section.

TROUBLESHOOTING



Problem	Possible Causes and/or Solutions
<p>Nothing will operate</p>	<p>Power supply cord is unplugged: Plug into a grounded outlet.</p> <p>ENERGY SAVE is active and the display is blank: Press any keypad on the control panel to deactivate ENERGY SAVE. The display will show the time of day. See the “Electronic Oven Controls” section for more information.</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>The control displays an F9 or F9 E0 error code: The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.</p>
<p>Cooktop will not operate</p>	<p>The control knob is not set correctly: Push in knob before turning to a setting.</p> <p>On ceramic glass models, the oven control lockout is set: See “Control Lock” in the “Feature Guide” section.</p>
<p>Excessive heat around cookware on cooktop</p>	<p>Cookware is not the proper size: Use cookware about the same size as the surface cooking area, element, or surface burner. Cookware should not extend more than 2.5 cm (1 in) outside the cooking area.</p>
<p>Cooktop cooking results not what expected</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>
<p>Cooktop element cycles on and off on High setting</p>	<p>Element cycling due to a temperature limiter: This is normal operation. The element will cycle on and off to keep the cooktop from overheating.</p>
<p>Oven will not operate</p>	<p>Delay Start is set: See the “Cook Time” section.</p> <p>Control is locked: Press and hold START for 3 seconds to unlock.</p> <p>The range is in Demo mode: Demo mode will deactivate all oven elements. See “Demo Mode” in the “Electronic Oven Controls” section.</p> <p>Electronic oven control set incorrectly: See the “Electronic Oven Controls” section.</p>
<p>Oven temperature too high or too low</p>	<p>Oven temperature needs adjustment: See “Oven Temperature Control” in the “Electronic Oven Controls” section.</p>



<p>Oven indicator lights flash</p>	<p>Power to range is turned on or restored: See “Control Display” in the “Electronic Controls” section. If the indicator lights keep flashing, call for service.</p>
<p>Display shows messages</p>	<p>Power failure (Display shows flashing time): Clear the display. On some models, set the clock, if needed. See “Clock” keypad feature in the “Feature Guide” section.</p> <p>Error code (Display shows letter followed by number.): Depending on your model, press the CANCEL button to clear the display. See “Control Display” in the “Electronic Oven Controls” section. If it reappears, call for service.</p>
<p>Clean cycle did not work on all spills</p>	<p>Several cooking cycles between Clean cycles or spills on oven walls and door: Run additional Clean cycles. Use the AquaLift® Technology Cleaning Kit. See the “Cleaning” section for more information.</p>
<p>Mineral deposits are left on the oven bottom after the Clean cycle</p>	<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>



<p>Oven cooking results not as expected</p>	<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 “Oven Temperature Control” in the “Basic Oven Controls” 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 (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 may 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 reduce baking temperature.</p>
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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.

