

Control Guide

FEATURE GUIDE

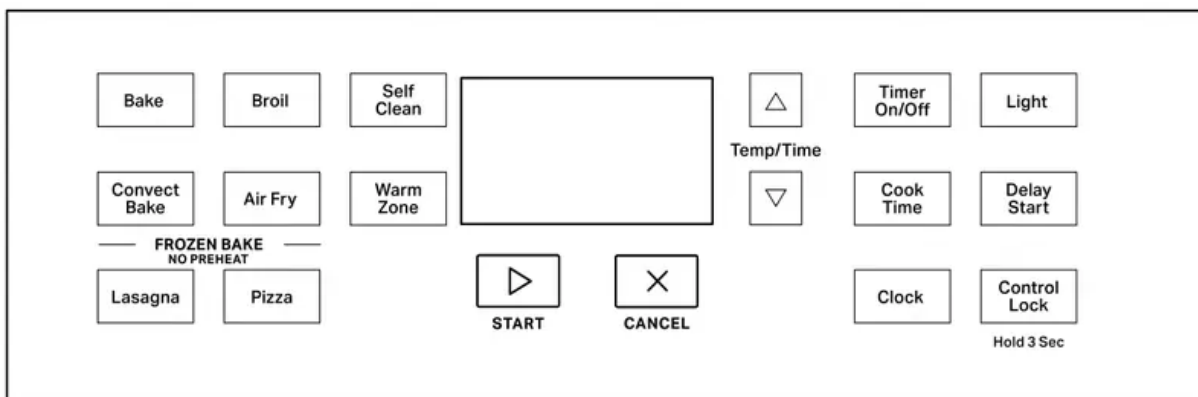
WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

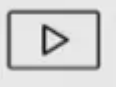
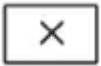
WARNING

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.



KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	<p>This clock can use a 12 hour cycle.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press CLOCK. 3. Press the Temp/Time up or down arrow keypad to set the hours. Press CLOCK to switch to the minutes. Press the Temp/Time up or down arrow keypad to set the minutes. 4. Press CLOCK or the Start keypad.
LIGHT	Oven cavity light	<p>While the oven door is closed, press LIGHT 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-Cleaning cycle.</p>
TIMER SET/ OFF	Oven timer	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the Temp/Time up or down arrow keypad to set the length of time. 3. Press the Start keypad to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER SET/OFF again to cancel the Timer. Do not press the Cancel keypad because the oven will turn off.
START 	Cooking start	<p>The Start keypad begins any oven function. If the Start keypad is not pressed within 10 seconds, a tone will sound and the Start keypad will blink until pressed or canceled. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.</p>
CANCEL 	Range function	<p>The Cancel keypad stops any function except the Timer and Oven Control Lockout.</p>
TEMP/TIME	Temperature and time adjust	<p>The Temp/Time up and down arrow keypads are used to adjust time and temperature settings.</p>

<p>BAKE</p>	<p>Baking and roasting</p>	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. <p>A tone will sound if the minimum or maximum temperature is reached.</p> <ol style="list-style-type: none"> 3. Press Start keypad. 4. To change the temperature, repeat step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<p>CONVECT BAKE (on some models)</p>	<p>Convection baking and roasting</p>	<ol style="list-style-type: none"> 1. Press CONVECT BAKE. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. <p>A tone will sound if the minimum or maximum temperature is reached.</p> <ol style="list-style-type: none"> 3. Press the Start keypad. 4. To change the temperature, repeat Step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<p>FROZEN BAKE (on some models)</p>	<p>Prepackaged food</p>	<ol style="list-style-type: none"> 1. Position the food on a flat rack in the oven on rack position 3 or 4. See the “Positioning Racks and Bakeware” section. <p>NOTE: Cook only 1 package of frozen food at a time when using Frozen Bake™ Technology.</p> <ol style="list-style-type: none"> 2. Press FROZEN BAKE LASAGNA or PIZZA.



		<p>3. Press the Temp/Time up or down arrow keypad to set the temperature as recommended on the food packaging.</p> <p>4. Press COOK TIME.</p> <p>5. Press the Temp/Time up or down arrow keypad to set the maximum cook time as recommended on the food packaging.</p> <p>6. Press the Start keypad. The range will calculate the best cook time based on the current oven temperature.</p> <p>NOTE: The cook time that appears in the display is the estimated required cook time as calculated by the oven control. It may be different than the time you entered. A beep will alert you to check the food's doneness with at least 2 minutes remaining on the timer. Follow the prompts on the display to select more time if desired.</p> <p>7. Press the Start keypad to start the calculated time.</p> <p>8. At the end of the cook time, a beep will alert you to check the food's doneness. When "End" is displayed and is flashing, you can add more time, if desired. Press the up or down arrow keypad to set the time, then press START. If more time is not added, the bake element will turn off.</p> <p>NOTE: Pressing Cancel will exit the Frozen Bake™ cycle.</p> <p>9. Press the Cancel keypad when finished.</p> <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
<p>BROIL</p>	<p>Broiling</p>	<p>1. Press BROIL.</p> <p>2. Press the Temp/Time up or down arrow keypad until desired temperature is reached.</p> <p>A tone will sound if the minimum or maximum temperature is reached.</p> <p>3. Press the Start keypad.</p> <p>4. Preheat the oven for two minutes, unless otherwise recommended by recipe. Position cookware in the oven and close the oven door.</p>



		<p>5. To change the temperature, repeat Step 2 and press the Start keypad.</p> <p>6. Press the Cancel keypad when finished.</p> <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
AIR FRY	Air frying	<p>1. Press AIR FRY.</p> <p>2. Press the Temp/Time up or down arrow keypad until desired temperature is reached.</p> <p>A tone will sound if the minimum or maximum temperature is reached.</p> <p>3. Press the Start keypad.</p> <p>4. To change the temperature, repeat Step 2. Press the Start keypad.</p> <p>5. Press the Cancel keypad when finished.</p> <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
WARM ZONE (on some models)	Warming zone	<p>Press WARM ZONE to select the warming element on the cooktop. Press the Start keypad.</p> <p>Press WARM ZONE again to turn off the warming element.</p>
DELAY START	Delayed start	<p>Delay Start is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.</p>
COOK TIME	Timed coking	



		<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section.</p>
CLEAN	Self Cleaning cycle	See the “Self-Cleaning Cycle” section in the Owner’s Manual.
CONTROL LOCK (Hold 3 sec)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven and cooktop are off. 2. Press and hold CONTROL LOCK for 3 seconds. 3. A tone will sound and a lock will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.

Cooktop Use

WARNING

Fire Hazard

Turn off all controls when done cooking.

Failure to do so could result in death or fire.

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 cookware. They also help catch spills.

Cookware should not extend more than 1/2" (1.3 cm) over the coil element. If cookware is uneven or too large, it can produce excess heat, causing the burner bowl to change color.

- Weight of the Cookware to be no Lighter than 1 lb.
- Discoloration of Medallion of the Coil Element is expected over time.
- Starting in June 2018 Whirlpool is equipping this product with new temperature-limiting coils pursuant to the updated standards in UL858. These new coils may vary cooking times compared to your old cooktop, e.g., a slightly longer time to boil large volumes of water.

Ceramic Glass

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

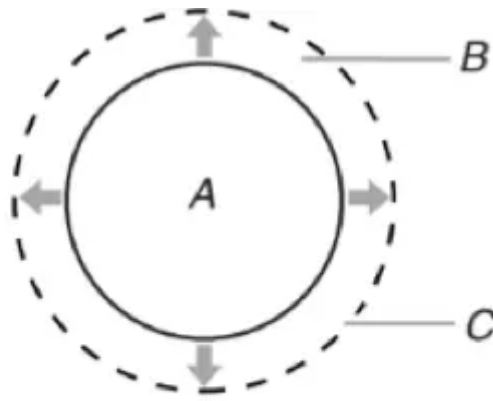
back on again, even while on Hi, to keep the cooktop from extreme temperatures. This is normal operation.

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.

Clean the cooktop after each use to help avoid scratches, pitting, abrasions, and to condition the glass surface. Affresh® Cooktop Cleaner and the Cooktop Scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads, or harsh chemicals for cleaning. The Cooktop Care Kit contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the “Range Maintenance and Care” section in the Owner’s Manual for additional information.

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 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" (1.3 cm) 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.

Cooktop On Indicator Light

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

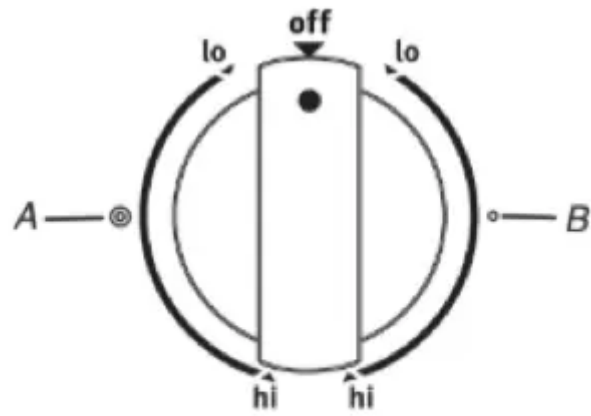
Hot Surface Indicator Light

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.

Dual Zone Cooking Element (on some models)

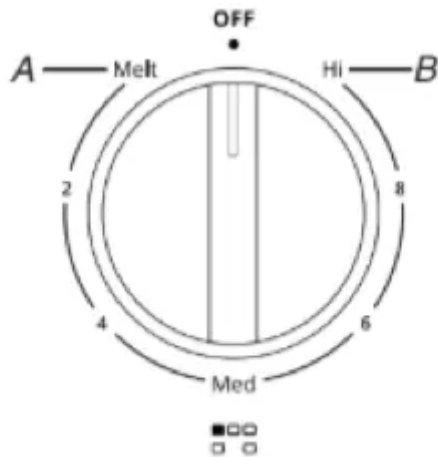
The Dual Zone cooking element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.



A. Dual
B. Single

Melt Cooking Element (on some models)

The Melt cooking element offers flexibility due to a wide range of settings between HI and Melt. The HI heat option can be used to boil small amounts of liquid quickly. The lowest setting can be used to prepare sauces and to keep foods at a low temperature. Use cookware appropriate in size for the Melt element.



A. Melt option
B. Hi heat option

Warm Zone (on some models)

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



The Warm Zone 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:

1. To turn on, press WARM ZONE and then the Start keypad.
2. To turn off, press WARM ZONE.

Cookware

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

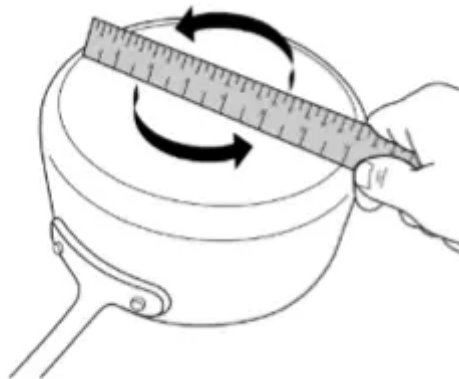
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

Rough finishes may scratch the cooktop. 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.

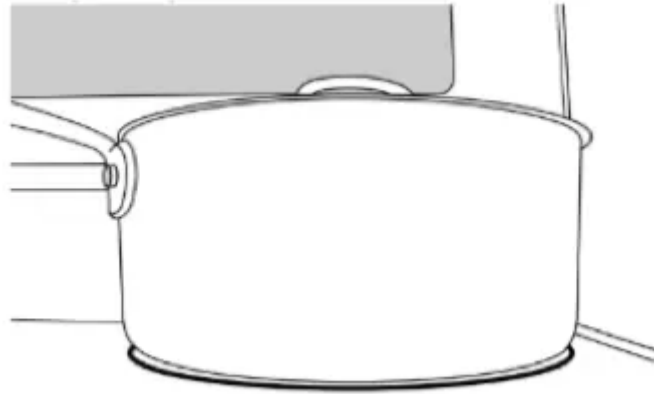


Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
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	<ul style="list-style-type: none"> • Heats slowly and evenly. • 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.
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-onsteel 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.

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. Cookware should not extend more than 1/2" (1.3 cm) outside the area.



Home Canning

Canning can be performed on a glass smooth top 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" (1.3 cm) beyond the surface cooking area or element.
- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

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

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

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

Electronic Oven Controls

Control Display

The display will flash when powered up or after a power loss. Press Cancel to clear. When oven is not in use, the time of day is displayed.

Fahrenheit and Celsius

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

To change: Press and hold the Temp/Time “up” arrow keypad for 5 seconds. “°C” or “°F” will appear on the display. Repeat to change back.

To exit mode, press CANCEL.

Keypress Tones

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

To Change: Press and hold LIGHT or OVEN LIGHT for 5 seconds. Repeat to change back.

To exit mode, press CANCEL.

Demo Mode

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

To change: Press CANCEL, CANCEL, Temp/Time “up” arrow keypad, TIMER SET/OFF. Repeat to change back and end Demo mode.

Tones

Tones are audible signals, indicating the following:

Basic Functions

One Tone

- Valid keypad press.
- Oven is preheated (long tone).
- Function has been entered.
- Reminder (on some models), repeating every 20 seconds after the end-of-cycle tones.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

Oven Temperature Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

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

To Adjust Oven Temperature:


1. Press and hold the Temp/Time “down” arrow keypad for 5 seconds until the oven display shows the current setting, for example “0°F CAL” or “00”.
2. Press the Temp/Time “up” or “down” arrow keypad to increase or 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.

Sabbath Mode

For guidance on usage and a complete list of models with Sabbath mode, visit [star-k](#).

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

The Oven Control Lockout feature will be disabled during the Sabbath mode. After the Sabbath mode is set, no tones will sound, the display will not show the temperature, the Kitchen Timer mode will be canceled (if active), and only the following keypads will function:

- Temp/Time “up” and “down” arrow keypads 
- Cancel

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.

When power is restored after a power failure, the oven will return to Sabbath mode and remain Sabbath compliant with the bake elements off until the Cancel keypad is pressed.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

Before entering the Sabbath mode, it must be decided if the oven light is to be on or off for the entire Sabbath mode period. If the light is on when entering Sabbath mode, it will remain on for the entire time Sabbath mode is in use. If the light is off when entering Sabbath mode, it will remain off

for the entire time Sabbath mode is in use. Opening the oven door or pressing LIGHT will not affect the oven light once Sabbath mode has been entered.

If the oven has the Convection Bake feature, the oven light is controlled by a separate Oven Light switch on the console. If the oven light is ON when entering the Sabbath mode, it will remain ON for the entire time Sabbath mode is in use.

On the Holiday, the oven temperature can be changed once the oven is in Sabbath mode by pressing the Temp/Time up or down arrow keypad. The oven temperature will change 25°F (-4°C) each time the Temp/Time up and down arrow keypads are pressed. Press the Start keypad to activate the new temperature. The display will not change and there will be no sounds during this adjustment.

To Bake Using Sabbath Mode:

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad.
3. Press the Start keypad.
4. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
5. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

To Set a Timed Bake Using Sabbath Mode (on some models):

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad 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 Temp/Time up or down arrow keypad to enter a cook time length.
5. Press the Start keypad.
6. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
7. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The Bake, On, and Cook Time indicator lights will be displayed.

When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

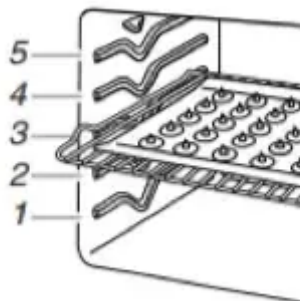
To Set a Delayed Timed Bake Using Sabbath Mode (on some models):

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad 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 Temp/Time up or down arrow keypad to enter a cook time length.
5. Press DELAY START. The Delay indicator light will light up.
6. Press the Temp/Time up or down arrow keypad to enter a start time.
7. Press the Start keypad.
8. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
9. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The On and Delay indicator lights will be displayed.

When the start time is reached, the Bake, On, and Cook Time indicator lights will automatically turn on. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle. Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

Positioning Racks and Bakeware

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



Rack Position	Type of Food
5	Broiling/searing meats, hamburgers, steaks, or toast.
4	Broiling thicker cuts of meat, poultry, fish, frozen prepackaged foods, most baked goods, and casseroles.
3	Air fry basket, frozen prepackaged foods, most baked goods, and casseroles.
1 or 2	Large roasts or poultry

Multiple Rack Cooking

2-rack: Use rack positions 2 and 4 or 2 and 5.

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.

Air Fry Basket

When using the Air Fry feature, position the air fry basket on top of a large baking sheet. Place basket and sheet in the middle of the oven to increase air flow and circulation. Avoid using more than one basket to avoid uneven cooking.

Baking and Roasting

Preheating

When beginning a 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.

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.

The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

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.

Broiling

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

When broiling, preheat the oven for two minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, 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 racks 4 or 5 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. Please refer to the Quick Start Guide for contact information.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Convection Baking, Roasting and Air Frying

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

During convection baking, roasting or air frying, the bake and broil elements or burners 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 baking or roasting, the fan will turn off immediately. It will come back on when the oven door is closed.

Cook Time (on some models)

To Set a Timed Cook:

1. Press **BAKE**. The Bake indicator light will light up.
2. Press the Temp/Time “up” or “down” arrow keypad 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 Temp/Time “up” or “down” arrow keypad 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 **CANCEL** keypad 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**.
2. Press the Temp/Time “up” or “down” arrow keypad to enter a temperature other than the one displayed.
3. Press **COOK TIME**. The cook time oven indicator light will light up.
4. Press Temp/Time “up” or “down” arrow keypad to enter the length of time to cook.
5. Press **DELAY START**. The delay oven indicator light will light up.
6. Press Temp/Time “up” or “down” arrow keypad to enter the time of day to start.
7. Press the **START** keypad.

When the start time is reached, the oven will automatically turn on. The Temperature and/or Cook Time settings can be changed anytime after the oven turns ON by repeating steps 2-4 and pressing Start. To change to a different delay time, cancel the feature and repeat steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL keypad to clear the display.

RANGE MAINTENANCE AND CARE

Self-Cleaning Cycle (on some models)

WARNING Burn Hazard Do not touch the oven during the Self-Cleaning cycle.

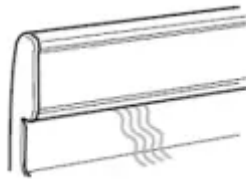
Keep children away from the oven during Self-Cleaning cycle.

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.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

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” or “Oven Vents” section in your Quick Start Guide.



A. Oven vent

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, aluminum foil, and, on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1 1/2" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.
- 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.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

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 any time, press CANCEL or OFF/CANCEL. If the temperature is too high, the oven door will remain locked and “cool” and “locked” or  will be displayed.

When  shows in the display, the door of the oven cannot be opened. To avoid damage to the door, do not force the door open when  is displayed.

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 cleaning temperature has been reached, the electronic control requires a 12-hour delay before another Self-Cleaning cycle can be started.

The oven light will not function during the Self-Cleaning cycle.

Electronic Oven Control with Adjustable Clean Time (on some models)

The Self-Cleaning cycle is time adjustable between 2 hours 30 minutes and 4 hours 30 minutes in 30-minute increments. Suggested clean times are 2 hours 30 minutes for light soil and 4 hours 30 minutes for heavy soil. The last 30 minutes of the cycle is for cooldown.

IMPORTANT: When cooktop is in use, the Self-Cleaning cycle will be disabled. When the Self-Cleaning cycle is in use, the cooktop will be locked.

To Self-Clean:

1. Press CLEAN or SELF CLEAN.
2. Press the Temp/Time “+” or “-”, or “up” or “down” keypad to enter the desired Self-Cleaning cycle time.
3. Press START. The oven door will automatically lock. The Door Locked and Clean indicator lights will be displayed. The time remaining will also be displayed.
4. When the Self-Cleaning cycle is complete and the oven cools, the Door Locked and Clean indicator lights will turn off.
5. When the oven is completely cooled, remove ash with a damp cloth.

To exit the Self-Cleaning cycle before completed, press CANCEL or OFF/CANCEL. The door will unlock once the oven cools.

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.

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

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the Quick Start Guide 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.

- Affresh® Stainless Steel Cleaner Part Number W10355016 (not included): See the Quick Start Guide for contact information.

METALLIC PAINT (on some models)

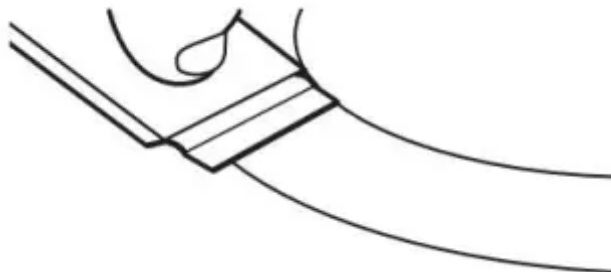
Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

CERAMIC GLASS COOKTOP CLEANING

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.

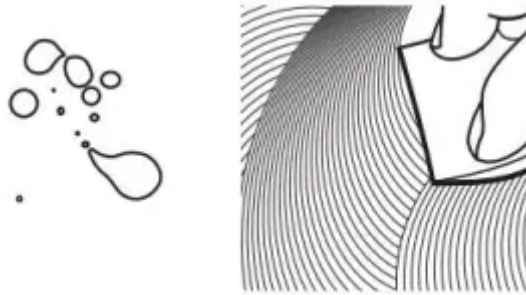


- For best results, use the Cooktop Scraper while the cooktop is still warm but not hot to the touch. It is recommended to wear an oven mitt while scraping the warm cooktop.

- 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 affresh® 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 including the following:

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

See the Quick Start Guide for ordering information.

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 Quick Start Guide for contact information.

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.

SURFACE UNDER COOKTOP (on some models)

The coil cooktop will lift up to provide easy access for cleaning beneath. Lift the cooktop by both front corners until the support locks into place.

Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad.
- Affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):

See the Quick Start Guide for contact information.

To avoid damage to the range, do not remove the cooktop.

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
- Dishwasher (steam rack water reservoir only, not racks): Although the water reservoir is durable, it may lose its shine and/or discolor when washed in a dishwasher

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

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 “Self-Cleaning Cycle” section.

INSTALLATION INSTRUCTIONS REQUIREMENTS

Tools and Parts

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

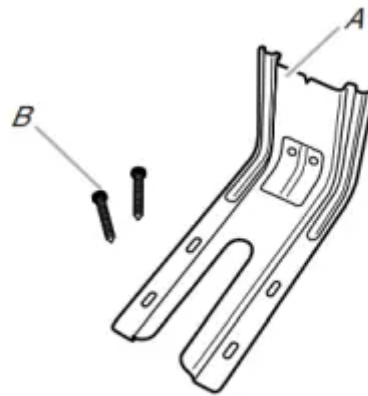
Tools needed

- Tape measure
- Flat-blade screwdriver
- Phillips screwdriver
- Level
- Hammer
- Hand or electric drill
- Wrench or pliers
- Marker or pencil

- Flashlight
- 1/4" (6.4 mm) drive ratchet
- 1/4" (6.4 mm) nut driver
- 3/8" (9.5 mm) and 5/16" (8 mm) nut driver
- 1/8" (3.2 mm) drill bit (for wood floors)
- Tin snips or large wire cutters (for cutting ground strap if necessary)

Parts supplied

Check that all parts are included.



A. Anti-tip bracket
B. #12 x 1 $\frac{5}{8}$ " (4.1 cm) screws (2)

- Anti-tip bracket must be securely mounted to floor or wall. Thickness of flooring may require longer screws to anchor bracket to floor.

Parts needed

If using a power supply cord kit:

- A UL listed power supply cord kit marked for use with ranges. The cord should be rated at 250 V minimum, 40 A or 50 A that is marked for use with nominal 13/8" (3.5 cm) diameter connection opening and must end in ring terminals or openend spade terminals with upturned ends.
- A UL listed strain relief.

Check local codes. Check existing electrical supply. See the appropriate "Electrical Requirements" section. It is recommended that all electrical connections be made by a licensed, qualified electrical installer.

NOTE: Be sure to purchase only Whirlpool factory-certified parts and accessories for your appliance. Your installation may require additional parts. To order, refer to the contact information referenced in your Quick Start Guide.

Location Requirements

IMPORTANT: Observe all governing codes and ordinances.

- It is the installer's responsibility to comply with installation clearances specified on the model/serial/rating plate. The model/serial/rating plate is located on the frame behind a top corner of the door or either side of the drawer.
- The range should be located for convenient use in the kitchen.
- Recessed installations must provide complete enclosure of the sides and rear of the range.
- All openings in the wall or floor where range is to be installed must be sealed.
- Cabinet opening dimensions that are shown must be used. Given dimensions are minimum clearances.
- The anti-tip bracket must be installed. To install the anti-tip bracket shipped with the range, see the "Install Anti-Tip Bracket" section.
- Grounded electrical supply is required. See the appropriate "Electrical Requirements" section.
- Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F (93°C).
- Use an insulated pad or 1/4" (0.64 cm) plywood under range if installing range over carpeting.

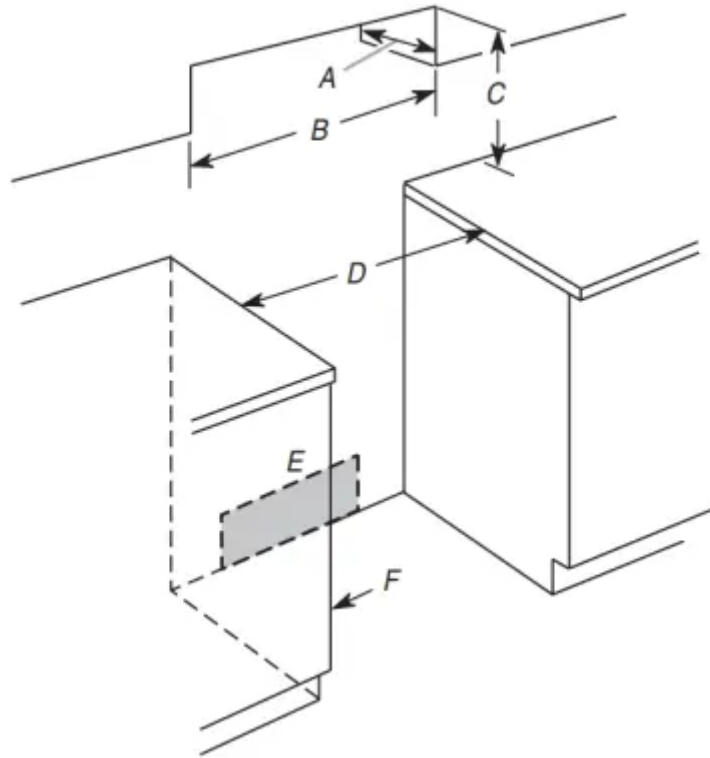
IMPORTANT: To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 194°F (90°C).

Cabinet Dimensions

Cabinet opening dimensions shown are for 25" (64.0 cm) countertop depth, 24" (61.0 cm) base cabinet depth and 36" (91.4 cm) countertop height.

IMPORTANT: If installing a range hood or microwave hood combination above the range, follow the range hood or microwave hood combination installation instructions for dimensional clearances above the cooktop surface.

A freestanding range may be installed next to combustible walls with zero clearance.



A. 13" (33.0 cm) max. upper cabinet depth

B. 30" (76.2 cm) min. opening width

C. For minimum clearance to top of cooktop, see NOTE*

D. 30" (76.2 cm) min. opening width

E. Outlet - 8" (20.3 cm) to 22" (55.9 cm) from either cabinet, 7" (17.8 cm) max. from floor.

F. Cabinet door or hinges should not extend into the cutout.

***NOTE:** 24" (61.0 cm) minimum when bottom of wood or metal cabinet is covered by not less than 1/4" (0.64 cm) flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" (0.4 mm) stainless steel, 0.024" (0.6 mm) aluminum or 0.020" (0.5 mm) copper.

30" (76.2 cm) minimum clearance between the top of the cooking platform and the bottom of an uncovered wood or metal cabinet.

Electrical Requirements - U.S.A. Only

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path and wire gauge are in accordance with local codes.

Do not use an extension cord.

Be sure that the electrical connection and wire size are adequate and in conformance with the National Electrical Code, ANSI/NFPA latest edition and all local codes and ordinances

WARNING: Improper connection of the equipment-grounding conductor can result in a risk of electric shock. Check with a qualified electrician or service technician if you are in doubt as to

whether the appliance is properly grounded. Do not modify the power supply cord plug. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.

Electrical Connection

To properly install your range, you must determine the type of electrical connection you will be using and follow the instructions provided for it here.

- Range must be connected to the proper electrical voltage and frequency as specified on the model/serial/rating plate. The model/serial/rating plate is located on the frame behind a top corner of the door or either side of the drawer.



A. The model/serial/rating plate is located on the frame behind a top corner of the door or either side of the drawer.

- This range is manufactured with the neutral terminal connected to the cabinet. Use a 3-wire, UL listed, 40 or 50 A power supply cord (pigtail). See the following Range Rating chart. If local codes do not permit ground through the neutral, use a 4-wire power supply cord rated at 250 V, 40 or 50 A and investigated for use with ranges.

Range Rating*		Specified Rating of Power Supply Cord Kit and Circuit Protection
120/240 V	120/208 V	Amps
8.8 - 16.5 kW	7.8 - 12.5 kW	40 or 50**
16.6 - 22.5 kW	12.6 - 18.5 kW	50

* The NEC calculated load is less than the total connected load listed on the model/serial/rating plate.



** If connecting to a 50 A circuit, use a 50 A rated cord with kit. For 50 A rated cord kits, use kits that specify use with a nominal 13/8" (34.9 mm) diameter connection opening.

- A circuit breaker is recommended.
- The range can be connected directly to the circuit breaker box or fused disconnect) through flexible or nonmetallic sheathed, copper or aluminum cable. See the "Electrical Connection - U.S.A. Only" section.
- Allow 2 to 3 ft (61.0 cm to 91.4 cm) of slack in the line so that the range can be moved if servicing is ever necessary.
- A UL listed conduit connector must be provided at each end of the power supply cable (at the range and at the junction box).
- Wire sizes and connections must conform with the rating of the range.
- The Tech Sheet is located on the back of the range inside a clear plastic bag.

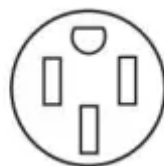
If connecting to a 4-wire system:

This range is manufactured with the ground connected to the neutral by a link. The ground must be revised so the green ground wire of the 4-wire power supply cord is connected to the cabinet. See the "Electrical Connection - U.S.A. Only" section.

Grounding through the neutral conductor is prohibited for new branch-circuit installations (1996 NEC); mobile homes; and recreational vehicles, or an area where local codes prohibit grounding through the neutral conductor.

When a 4-wire receptacle of NEMA Type 14-50R is used, a matching UL listed, 4-wire, 250 V, 40 or 50 A, range power supply cord (pigtail) must be used. This cord contains 4 copper conductors with ring terminals or open-end spade terminals with upturned ends, terminating in a NEMA Type 14- 50P plug on the supply end.

The fourth (grounding) conductor must be identified by a green or green/yellow cover and the neutral conductor by a white cover. Cord should be Type SRD or SRDT with a UL listed strain relief and be at least 4 ft (1.22 m) long.



4-wire receptacle (14-50R)

The minimum conductor sized for the copper 4-wire power cord are:

- 40 A circuit
- 2 No.-8 conductors
- 1 No.-10 white neutral

- 1 No.-8 green grounding

If connecting to a 3-wire system:

Local codes may permit the use of a UL listed, 3-wire, 250 V, 40 or 50 A range power supply cord (pigtail). This cord contains 3 copper conductors with ring terminals or open-end spade terminals with upturned ends, terminating in a NEMA Type 10-50P plug on the supply end. Connectors on the appliance end must be provided at the point the power supply cord enters the appliance. This uses a 3-wire receptacle of NEMA Type 10-50R.



3-wire receptacle (10-50R)

Electrical Requirements - Canada Only

WARNING Electrical Shock Hazard Electrically ground appliance. Failure to do so could result in death, fire, or electrical shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrical installer determine that the ground path is adequate and wire gauge are in accordance with local codes.

Be sure that the electrical connection and wire size are adequate and in conformance with CSA Standard C22.1, Canadian Electrical Code, Part 1 - latest edition, and all local codes and ordinances.

- Check with a qualified electrical installer if you are not sure the range is properly grounded.

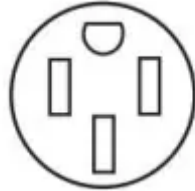
Range Rating*		Specified Rating of Power Supply Cord Kit and Circuit Protection
120/240 V	120/208 V	Amps
8.8 - 16.5 KW	7.8 - 12.5 KW	40 or 50**
16.6 - 22.5 KW	12.6 - 18.5 KW	50

* The NEC calculated load is less than the total connected load listed on the model/serial/rating plate.



**If connecting to a 50 A circuit, use a 50 A rated cord with kit. For 50 A rated cord kits, use kits that specify use with a nominal 13/8" (34.9 mm) diameter connection opening.

- A time-delay fuse or circuit breaker is recommended.
- This range is equipped with a CSA International Certified Power Cord intended to be plugged into a standard 14-50R wall receptacle. Be sure the wall receptacle is within reach of range's final location.



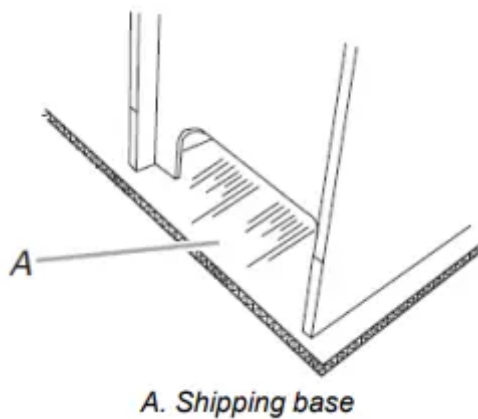
- Do not use an extension cord

INSTALLATION

Unpack Range

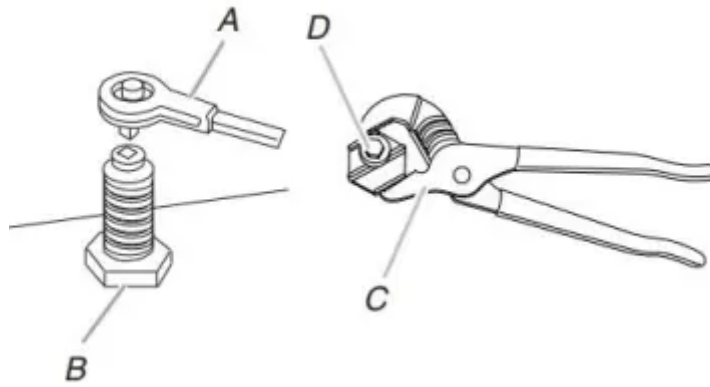
WARNING Excessive Weight Hazard Use two or more people to move and install or uninstall appliance. Failure to do so can result in back or other injury.

1. Remove shipping materials, tape and film from range.
2. Remove oven racks and parts package from inside oven.
3. Do not remove the shipping base at this time.



4. On Ranges Equipped with a Storage Drawer:

Remove the storage drawer. See the "Storage Drawer" section. Use a 1/4" (6.4 mm) drive ratchet to lower the rear leveling legs one-half turn. Use a wrench or pliers to lower front leveling legs one half turn.



A. 1/4" (6.4 mm) drive ratchet

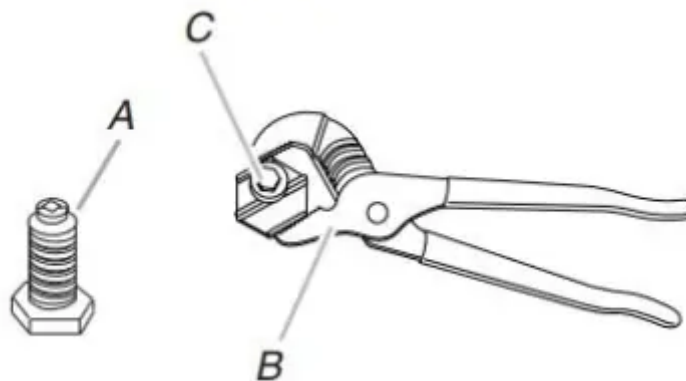
B. Rear leveling leg

C. Wrench or pliers

D. Front leveling leg

On Ranges Equipped with a Warming Drawer or Premium Storage Drawer:

On ranges equipped with a warming drawer or premium storage drawer, the rear legs cannot be accessed by removing the warming drawer or premium storage drawer. It will be necessary to adjust the rear legs from outside the range. Use wrench or pliers to lower the front and rear leveling legs one half turn.



A. Rear leveling leg

B. Wrench or pliers

C. Front leveling leg

Install Anti-Tip Bracket

WARNING Tip Over Hazard

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

Install anti-tip bracket to floor or wall per installation instructions.

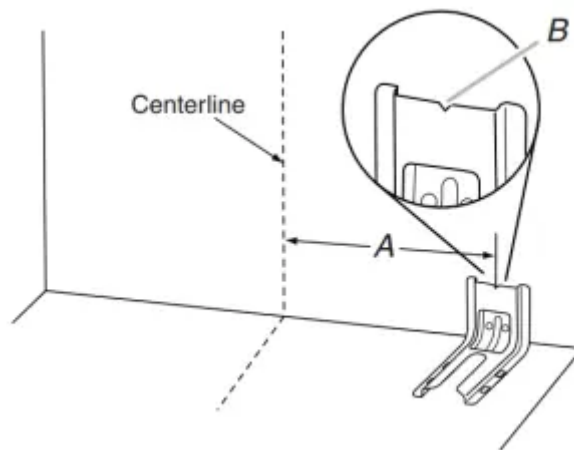
Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.

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

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

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

- 1. Remove the anti-tip bracket from where it is taped inside the storage drawer or warming drawer.
- 2. Determine which mounting method to use: floor or wall. If you have a stone or masonry floor, you can use the wall mounting method. If you are installing the range in a mobile home, you must secure the range to the floor.
- 3. Determine and mark centerline of the cutout space. The mounting can be installed on either the left-side or right-side of the cutout. Position mounting bracket against the wall in the cutout so that the V-notch of the bracket is 129/16" (31.9 cm) from centerline as shown.

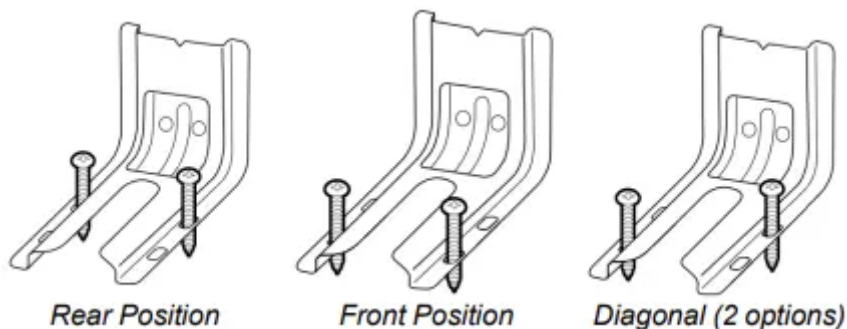


A. 129/16" (31.9 cm)

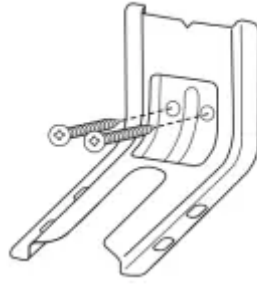
B. Bracket V-notch

- 4. Drill two 1/8" (3 mm) holes that correspond to the bracket holes of the determined mounting method. See the following illustrations.

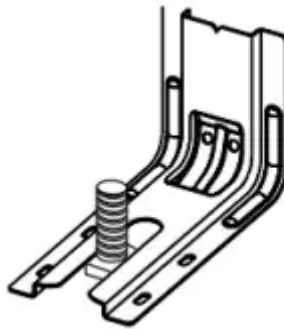
Floor Mounting



Wall Mounting



- 5. Using the Phillips screwdriver, mount anti-tip bracket to the wall or floor with the two #12 x 15/8" (41.3 mm) screws provided.
- 6. Move range close enough to opening to allow for final electrical connections. Remove shipping base, cardboard or hardboard from under range.
- 7. Move range into its final location, making sure rear leveling leg slides into anti-tip bracket.



- 8. Move range forward onto shipping base, cardboard or hardboard to continue installing the range using the following installation instructions.

Adjust Leveling Legs

- 1. If range height adjustment is necessary, use a wrench or pliers to loosen the four leveling legs. This may be done with the range on its back or with the range supported on two legs after the range has been placed back to a standing position.

NOTE: To place range back up into a standing position, put a sheet of cardboard or hardboard in front of range. Using two or more people, stand range back up onto the cardboard or hardboard.

WARNING Tip Over Hazard

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

Install anti-tip bracket to floor or wall per installation instructions.

Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.

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

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

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

- 2. Measure the distance from the top of the counter to the floor.
- 3. Measure the distance from the top of the cooktop to the bottom of the leveling legs. This distance should be the same. If it is not, adjust the leveling legs to the correct height. The leveling legs can be loosened to add up to a maximum of 1" (2.5 cm). A minimum of 3/16" (5 mm) is needed to engage the anti-tip bracket.

NOTE: If height adjustment is made when range is standing, tilt the range back to adjust the front legs, and then tilt forward to adjust the rear legs.

- 4. When the range is at the correct height, check that there is adequate clearance under the range for the anti-tip bracket. Before sliding range into its final location, check that the antitip bracket will slide under the range and onto the rear leveling leg prior to anti-tip bracket installation.

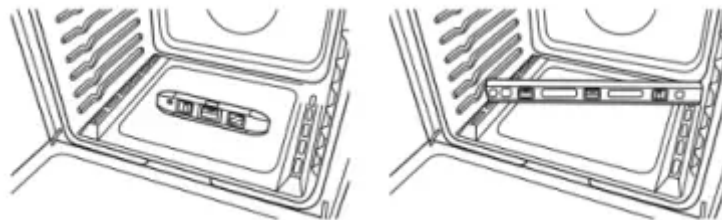
NOTE: If a Trim Kit will be used, the top of the cooktop should be higher than the counter. See the Installation Instructions included with the Trim Kit for the correct height.

Level Range

Determine if you have AquaLift® Technology or Steam Clean by referring to the "Range Maintenance and Care" section.

For Ranges with AquaLift® Technology or Steam Clean:

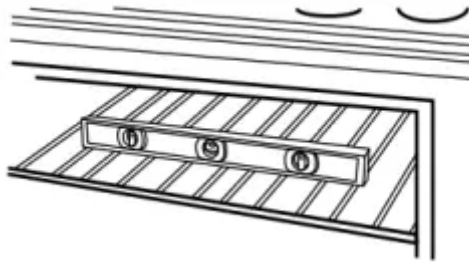
- 1. Place level on the oven bottom as indicated in one of the two figures below depending on the size of the level. Check with the level: side to side and front to back.



- 2. If range is not level, pull range forward until rear leveling leg is removed from the anti-tip bracket.
- 3. Follow the directions in Style 1 or Style 2, depending on the style of drawer supplied with the range.

For Ranges without AquaLift® Technology or Steam Clean:

- 1. Place a standard flat rack in oven.
- 2. Place level on the rack and check levelness of the range, first side to side; then front to back.



- 3. If range is not level, pull range forward until rear leveling leg is removed from the anti-tip bracket.
- 4. Follow the directions in Style 1 or Style 2, depending on the style of drawer supplied with the range.

Style 1: Ranges Equipped with a Storage Drawer:

Use a 1/4" drive ratchet, wrench or pliers to adjust leveling legs up or down until the range is level. Push range back into position. Check that rear leveling leg is engaged in the anti-tip bracket.

Style 2: Ranges Equipped with a Warming Drawer or Premium Storage Drawer:

Use a wrench or pliers to adjust leveling legs up or down until the range is level. Push range back into position. Check that rear leveling leg is engaged in the anti-tip bracket.

NOTE: Range must be level for satisfactory baking performance and best cleaning results using AquaLift® Technology and Steam Clean functions.

Electrical Connection - U.S.A. Only

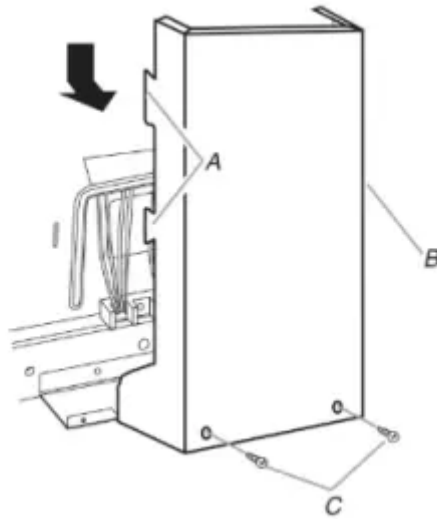
Power Supply Cord

WARNING Electrical Shock Hazard Disconnect power before servicing. Use a new 40 amp power supply cord. Plug into a grounded outlet. Failure to follow these instructions can result in death, fire, or electrical shock.

Direct Wire

WARNING Electrical Shock Hazard Disconnect power before servicing. Use 8 gauge copper or 6 gauge aluminum wire. Electrically ground range. Failure to follow these instructions can result in death, fire, or electrical shock.

- 1. Disconnect power.
- 2. Remove the terminal block cover screws located on the back of the range. Pull cover down and toward you to remove cover from range.

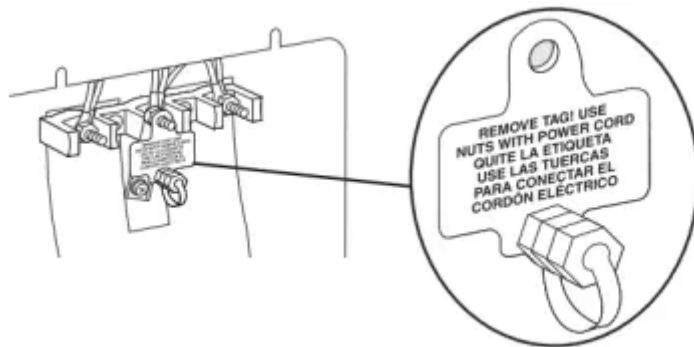


A. Two mounting tabs each side

B. Terminal block cover

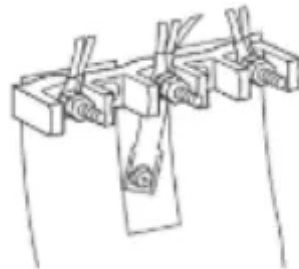
C. Hex-head screws

- 3. Depending on your model, remove plastic tag holding three 10-32 hex nuts from the middle post of the terminal block.



OR

Remove the top 10-32 hex nut from each of the 3 terminal blocks and set aside.

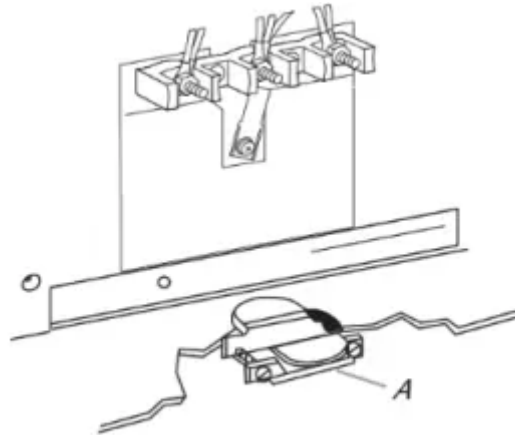


- 4. Add strain relief.

Style 1: Power supply cord strain relief

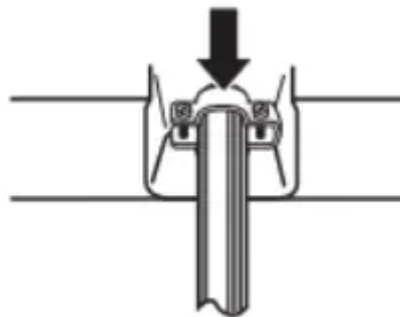
- Remove the knockout for the power supply cord.

- Assemble a UL listed strain relief in the opening.



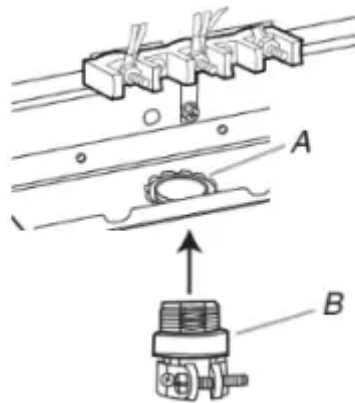
A. UL listed strain relief

- Tighten strain relief screw against the power supply cord.



Style 2: Direct wire strain relief

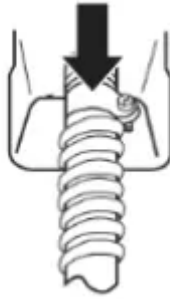
- Remove the knockout as needed for the flexible conduit connection.
- Assemble a UL listed conduit connector in the opening.



A. Removable retaining nut

B. Conduit

- Tighten strain relief screw against the flexible conduit.



5. Complete installation following instructions for your type of electrical connection:

- 4-wire (recommended)
- 3-wire (if 4-wire is not available)

Electrical Connection Options

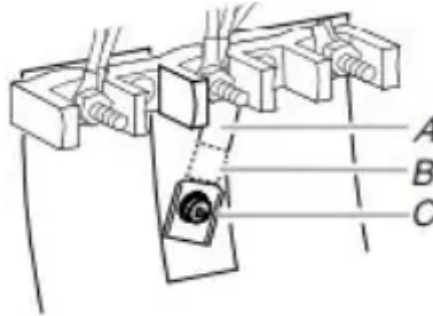
If your home has:	And you will be connecting to:	Go to Section:
4-wire receptacle (NEMA type 14-50R)	A UL Listed, 250 V minimum, 40 A, range power supply cord	4-wire connection: Power supply cord
4-wire direct	A circuit breaker box or fused disconnect	4-wire connection: Direct wire
3-wire receptacle (NEMA type 10-50R)	A UL Listed, 250 V minimum, 40 A, range power supply cord	3-wire connection: Power supply cord
3-wire direct	A circuit breaker box or fused disconnect	3-wire connection: Direct wire

4 -Wire Connection: Power Supply Cord

Use this method for:

- New branch-circuit installations (1996 NEC)
- Mobile homes
- Recreational vehicles
- In an area where local codes prohibit grounding through the neutral

1. Part of metal ground strap must be cut out and removed.

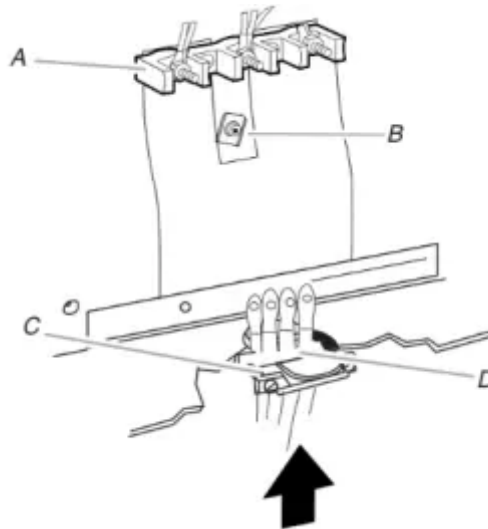


A. Metal ground strap

B. Discard

C. Ground-link screw

- 2. Use a Phillips screwdriver to remove the ground-link screw from the back of the range. Save the ground-link screw and the end of the ground link under the screw.
- 3. Feed the power supply cord through the strain relief on the cord/conduit plate on bottom of range. Allow enough slack to easily attach the wiring to the terminal block.



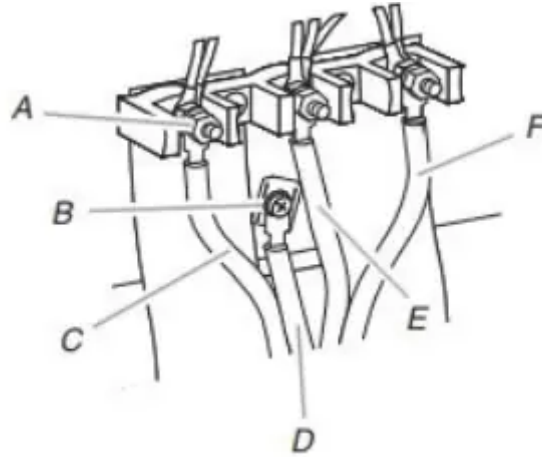
A. Terminal block

B. Ground-link screw

C. UL listed strain relief

D. Power supply cord wires

- 4. Use Phillips screwdriver to connect the green ground wire from the power supply cord to the range with the ground-link screw. The ground wire must be attached first.
- 5. Use 3/8" (9.5 mm) nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10-32 hex nuts.



A. 10-32 hex nut

B. Ground-link screw

C. Line 2 (red)

D. Green ground wire

E. Neutral (center) wire

F. Line 1 (black)

- 6. Connect line 2 (red) and line 1 (black) wires to the outer terminal block posts with 10-32 hex nuts.
- 7. Securely tighten hex nuts.

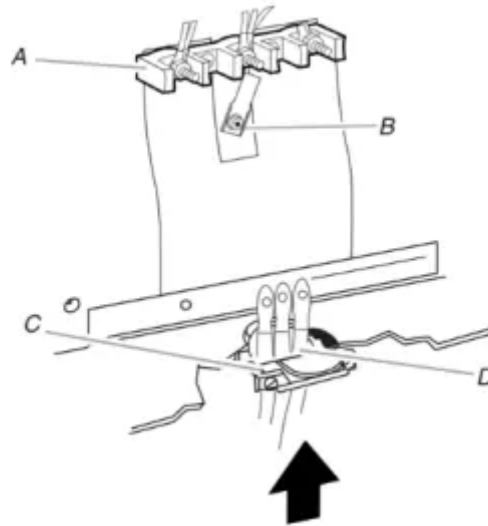
NOTE: For power supply cord replacement, use only a power cord rated at 250 V minimum, 40 A or 50 A that is marked for use with nominal 13/8" (3.5 cm) diameter connection opening, with ring terminals and marked for use with ranges.

- 8. Tighten strain relief screws.
- 9. Replace terminal block access cover.

3-Wire Connection: Power Supply Cord

Use this method only if local codes permit connecting chassis ground conductor to neutral wire of power supply cord.

- 1. Feed the power supply cord through the strain relief in the cord/conduit plate on bottom of range. Allow enough slack to easily attach the wiring to the terminal block.



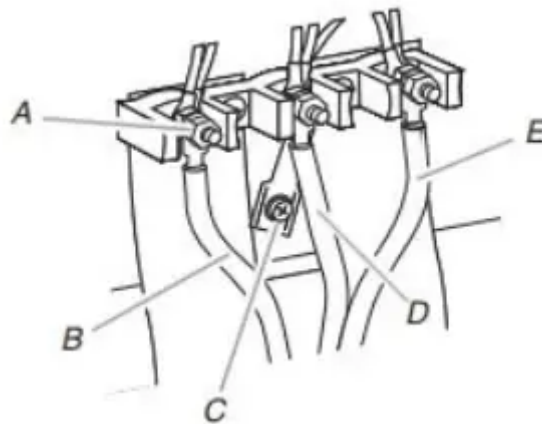
A. Terminal block

B. Ground-link screw

C. UL listed strain relief

D. Power supply cord wires - large opening

- 2. Use 3/8" (9.5 mm) nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10-32 hex nuts.



A. 10-32 hex nut

B. Line 2 (red)

C. Ground-link screw

D. Neutral (white) wire

E. Line 1 (black)

- 3. Connect line 2 (red) and line 1 (black) wires to the outer terminal block posts with 10-32 hex nuts.
- 4. Securely tighten hex nuts.

NOTE: For power supply cord replacement, only use a power cord rated at 250 V minimum, 40 A or 50 A that is marked for use with nominal 13/8" (3.5 cm) diameter connection opening, with ring terminals and marked for use with ranges.

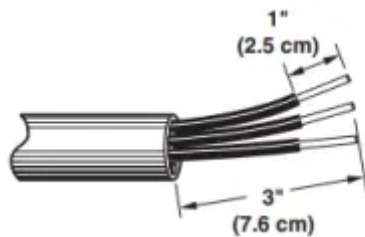
- 5. Tighten strain relief screws.

IMPORTANT: Verify the tightness of the hex nuts. 6. Replace terminal block access cover.

Direct Wire Installation: Copper or Aluminum Wire

This range may be connected directly to the fuse disconnect or circuit breaker box. Depending on your electrical supply, make the required 3-wire or 4-wire connection.

- 1. Strip outer covering back 3" (7.6 cm) to expose wires. Strip the insulation back 1" (2.5 cm) from the end of each wire.



- 2. Allow enough slack in the wire to easily attach the wiring terminal block.
- 3. Complete electrical connection according to your type of electrical supply.

4-wire (recommended)

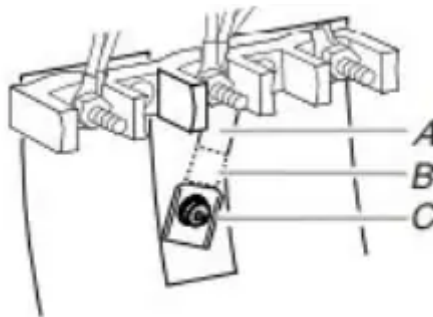
3-wire (if 4-wire is not available)

4-Wire Connection: Direct Wire

Use this method for:

- New branch-circuit installations (1996 NEC)
- Mobile homes
- Recreational vehicles
- In an area where local codes prohibit grounding through the neutral

1. Part of metal ground strap must be cut out and removed.



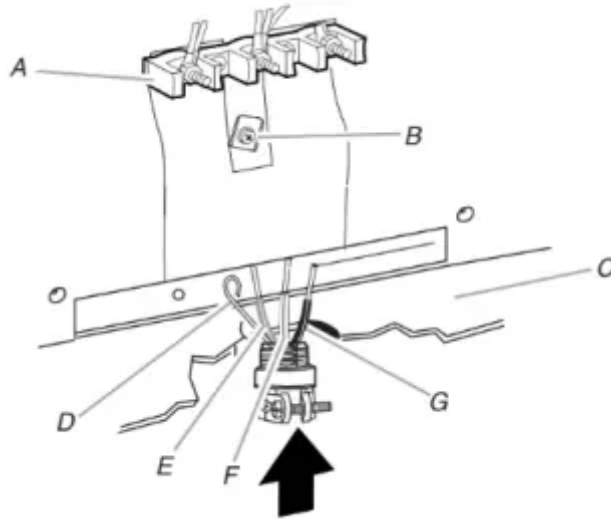
A. Metal ground strap

B. Discard

C. Ground-link screw

2. Use a Phillips screwdriver to remove the ground-link screw from the back of the range. Save the ground-link screw and the end of the ground link under the screw.

3. Pull the wires through the strain relief on bottom of range. Allow enough slack to easily attach wiring to the terminal block.



A. Terminal block

B. Ground-link screw

C. Cord/conduit plate

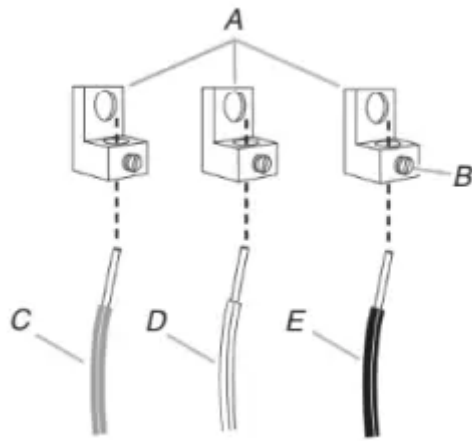
D. Bare (green) ground wire

E. Line 2 (red) wire

F. Neutral (white) wire

G. Line 1 (black) wire

- 4. Attach terminal lugs to line 1 (black), neutral (white), and line 2 (red) wires. Loosen (do not remove) the setscrew on the front of the terminal lug and insert exposed wire end through bottom of terminal lugs. Securely tighten setscrew to torque as shown in the following Bare Wire Torque Specifications chart.



A. Terminal lug

B. Setscrew

C. Line 2 (red) wire

D. Neutral (white) wire

E. Line 1 (black) wire

Bare Wire Torque Specifications

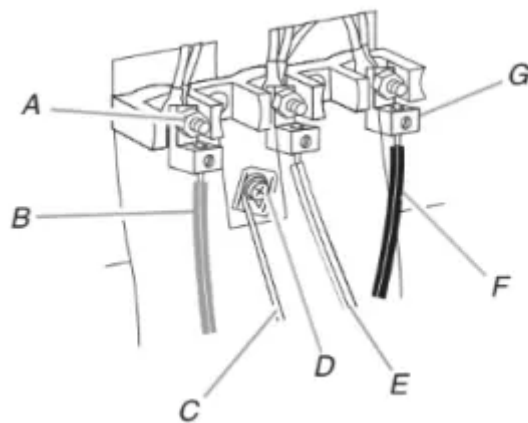
Attaching terminal lugs to the terminal block - 20 lbs-in. (2.3 Nm)

Wire Awg Torque

8 gauge copper 25 lbs-in. (2.8 N-m)

6 gauge aluminum 35 lbs-in. (4.0 N-m)

- 5. Use a hex or Phillips screwdriver to connect the bare (green) ground wire to the range with the ground-link screw and ground-link section. The ground wire must be attached first and must not contact any other terminal.
- 6. Use 3/8" nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10–32 hex nuts.



A. 10–32 hex nut

B. Line 2 (red)

C. Bare (green) ground wire

D. Ground-link screw

E. Neutral (white) wire

F. Line 1 (black)

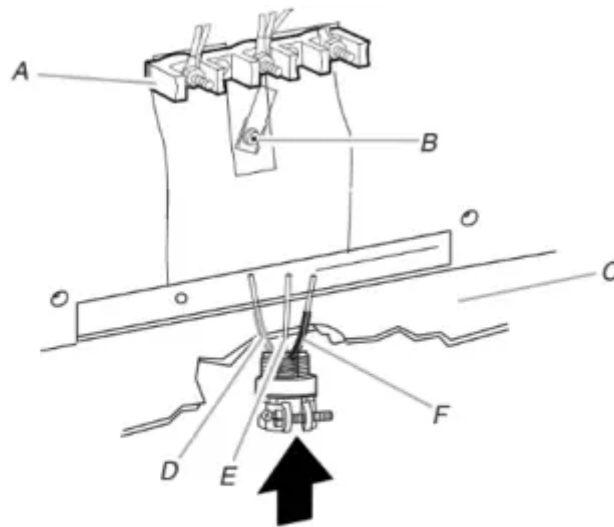
G. Terminal lug

- 7. Connect line 2 (red) and line 1 (black) wires to the outer terminal block posts with 10-32 hex nuts.
- 8. Securely tighten hex nuts.
- 9. Replace terminal block access cover.

3-Wire Connection: Direct Wire

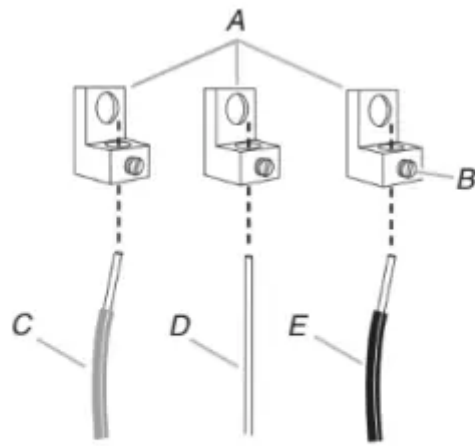
Use this method only if local codes permit connecting ground conductor to neutral supply wire.

- 1. Pull the wires through the conduit on cord/conduit plate on bottom of range. Allow enough slack to easily attach the wiring to the terminal block.



A. Terminal block D. Line 2 (red) wire
B. Ground-link screw E. Bare (green) ground wire
C. Cord/conduit plate F. Line 1 (black) wire

- 2. Attach terminal lugs to line 2 (red), bare (green) ground, and line 1 (black) wires. Loosen (do not remove) the setscrew on the front of the terminal lug and insert exposed wire end through bottom of terminal lugs. Securely tighten setscrew to torque as shown in the following Bare Wire Torque Specifications chart.



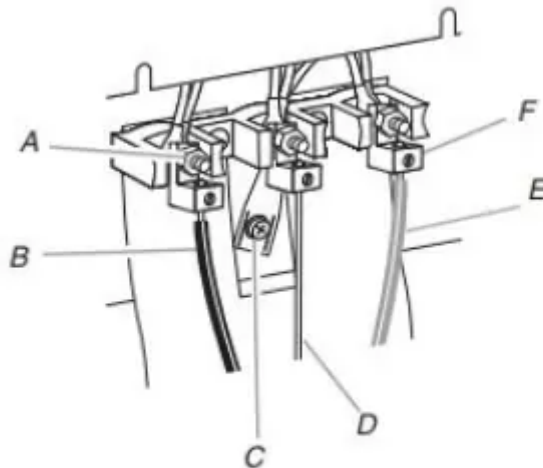
A. Terminal lug
 B. Setscrew
 C. Line 2 (red) wire
 D. Bare (green) ground wire
 E. Line 1 (black) wire

Bare Wire Torque Specifications

Attaching terminal lugs to the terminal block - 20 lbs-in. (2.3 Nm)

Wire Awg	Torque
8 gauge copper	25 lbs-in. (2.8 N-m)
6 gauge aluminum	35 lbs-in. (4.0 N-m)

- 3. Use 3/8" nut driver to connect the bare (green) ground wire to the center terminal block post with one of the 10–32 hex nuts.



A. 10-32 hex nut
 B. Line 2 (red)
 C. Ground-link screw
 D. Bare (green) ground wire
 E. Line 1 (black)
 F. Terminal lug

- 4. Connect line 2 (red) and line 1 (black) wires to the outer terminal block posts with 10-32 hex nuts.
- 5. Securely tighten hex nuts.
- 6. Replace terminal block access cover.

Verify Anti-Tip Bracket Is Installed and Engaged

On Ranges Equipped with a Storage Drawer:

- 1. Remove the storage drawer. See “Storage Drawer” section.
- 2. Use a flashlight to look underneath the bottom of the range.
- 3. Visually check that the rear range foot is inserted into the slot of the anti-tip bracket.

On Ranges Equipped with a Warming Drawer or Premium Storage Drawer:

- 1. Place the outside of your foot against the bottom front of the warming drawer or premium storage drawer, and grasp the lower right or left side of the control panel as shown.

NOTE: If your countertop is mounted with a backsplash, it may be necessary to grasp the range higher than is shown in the illustration.



- 2. Slowly attempt to tilt the range forward. If you encounter immediate resistance, the range foot is engaged in the anti-tip bracket.
- 3. If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, stop tilting the range and lower it gently back to the floor. The range foot is not engaged in the anti-tip bracket.

IMPORTANT: If there is a snapping or popping sound when lifting the range, the range may not be fully engaged in the bracket. Check to see if there are obstructions keeping the range from sliding

to the wall or keeping the range foot from sliding into the bracket. Verify that the bracket is held securely in place by the mounting screws.

- 4. Slide the range forward, and verify that the anti-tip bracket is securely attached to the floor or wall.
- 5. Slide range back so the rear range foot is inserted into the slot of the anti-tip bracket.

IMPORTANT: If the back of the range is more than 2" (5.1 cm) from the mounting wall, the rear range foot may not engage the bracket. Slide the range forward and determine if there is an obstruction between the range and the mounting wall. If you need assistance or service, refer to the Quick Start Guide for contact information.

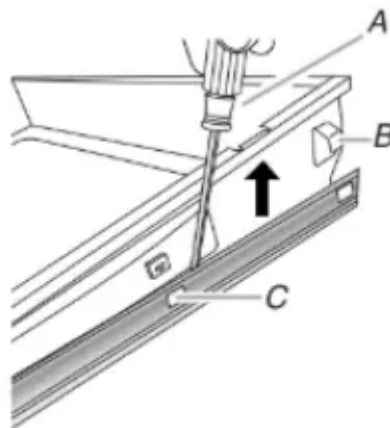
- 6. Repeat steps 1 and 2 to ensure that the range foot is engaged in the anti-tip bracket. If the rear of the range lifts more than 1/2" (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Do not operate the range without anti-tip bracket installed and engaged. Please refer to the Quick Start Guide for contact information.

Warming Drawer or Premium Storage Drawer (on some models)

Remove all items from inside the warming drawer or premium storage drawer, and allow the range to cool completely before attempting to remove the drawer.

To Remove:

1. Open the warming drawer or premium storage drawer to its fully open position.
2. Using a flat-blade screwdriver, gently loosen the warming drawer or premium storage drawer from the glide alignment notch and lift up the drawer alignment tab from the glide.

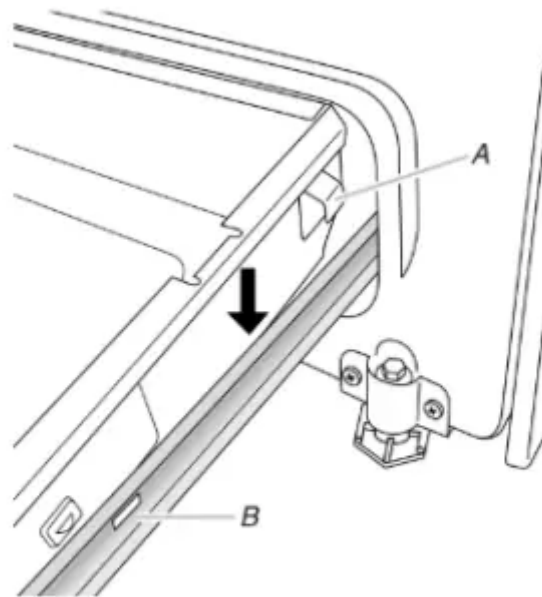


- A. Flat-blade screwdriver
- B. Drawer alignment tab
- C. Drawer glide notch

3. Repeat Step 2 on the other side. The warming drawer or premium storage drawer is no longer attached to the drawer glides. Using both hands, pick up the warming drawer or premium storage drawer to complete the removal.

To Replace:

1. Align the forward drawer notches with the notches in the drawer glides on both sides. Place the rear alignment tabs into the drawer glides on both sides.



A. Drawer alignment tab
B. Drawer glide notch

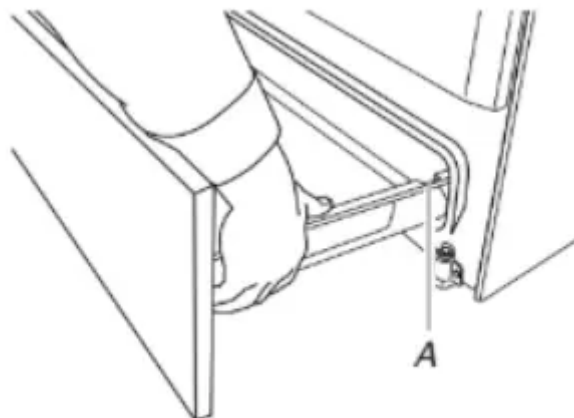
2. Push the warming drawer or premium storage drawer in all the way.
3. Gently open and close the warming drawer or premium storage drawer to ensure it is seated properly on the glides on both sides.

Storage Drawer (on some models)

The storage drawer can be removed. Before removing, make sure drawer is cool and empty.

To Remove:

- 1. Pull the storage drawer straight back to the drawer stop.

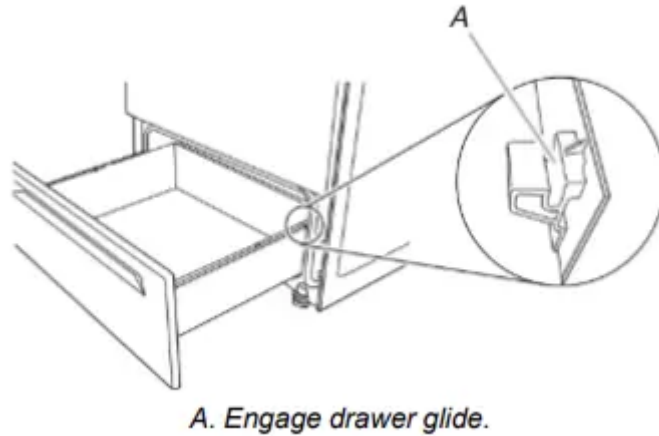


A. Drawer stop notch

- 2. Lift up the front of the drawer and pull the drawer out.

To Replace:

- 1. Lift up the front of the drawer and place the rear of the drawer inside the range so that the drawer stop notch is behind the drawer glide.
- 2. Lower the drawer so that the edge of the slide rail drops into the slot in the drawer glide
- 3. Slowly push the drawer into the range.



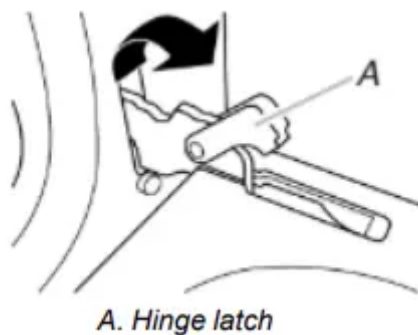
NOTE: When properly installed, the rear slides on the bottom of the drawer will engage the base rails and the drawer will not tip when items are placed in the drawer.

Oven Door

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

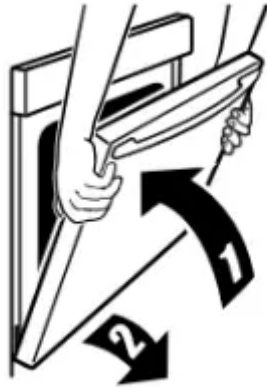
To Remove:

1. Open oven door all the way.
2. Pinch the hinge latch between two fingers and pull forward. Repeat on other side of oven door.



3. Close the oven door as far as it will shut.

4. Lift the oven door while holding both sides. Continue to push the oven door closed and pull it away from the oven door frame.



To Replace:

- 1. Insert both hanger arms into the door.



- 2. Open the oven door. You should hear a “click” as the door is set into place.
- 3. Move the hinge levers back to the locked position. Check that the door is free to open and close. If it is not, repeat the removal and installation procedures.

Complete Installation

1. Check that all parts are now installed. If there is an extra part, go back through the steps to see which step was skipped.
2. Check that you have all of your tools.
3. Dispose of/recycle all packaging materials.
4. Check that the range is level. See the “Level Range” section.
5. Use a mild solution of liquid household cleaner and warm water to remove waxy residue caused by shipping material. Dry thoroughly with a soft cloth. For more information, read the “Range Maintenance and Care” section.
6. Read the Quick Start Guide and online Control Guide.
7. Plug power cord into appropriate outlet. Turn power on.

8. Turn on surface burners and oven. See the Quick Start Guide and online Control Guide for specific instruction on range operation.

If Range Does Not Operate, Check the Following:

- Household fuse is intact and tight; or circuit breaker has not tripped.
- Range is plugged into a grounded outlet.
- Electrical supply is connected.

IMPORTANT: If the range control displays an “F9” or “F9, E0” error code, the electrical outlet in the home may be miswired. Disconnect power and contact a qualified electrician to verify the electrical supply.

- See the online Troubleshooting section.

When the range has been on for 5 minutes, check for heat. If the range is cold, turn off the range and contact a qualified electrician.

Moving the Range

WARNING Tip Over Hazard A child or adult can tip the range and be killed.

Install anti-tip bracket to floor or wall per installation instructions.

Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.

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

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

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

When moving range, slide range onto cardboard or hardboard to avoid damaging the floor covering.

If removing the range is necessary for cleaning or maintenance:

For power supply cord-connected ranges:

1. Slide range forward.
2. Unplug the power supply cord.
3. Complete cleaning or maintenance.
4. Plug in power supply cord.
5. Check that the anti-tip bracket is installed and engaged. See the “Verify Anti-Tip Bracket Is Installed and Engaged” section.
6. Check that range is level.

For direct-wired ranges:

WARNING Electrical Shock Hazard Disconnect power before servicing. Replace all parts and panels before operating. Failure to do so can result in death or electrical shock.

1. Disconnect power.
2. Slide range forward.
3. Complete cleaning or maintenance.
4. Check that the anti-tip bracket is installed and engaged. See the “Verify Anti-Tip Bracket Is Installed and Engaged” section.
5. Check that range is level.
6. Reconnect power.

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.