

THANK YOU for purchasing this high-quality product. Register your new range at [www.whirlpool.com](http://www.whirlpool.com). In Canada, register your range at [www.whirlpool.ca](http://www.whirlpool.ca).

For future reference, please make a note of your product model and serial numbers. These can be located on the serial plates. The serial plates are located behind the control panel. You may view them by rotating the serial plates up.

Model Number Serial Number

Para una versión de estas instrucciones en español, visite [www.whirlpool.com](http://www.whirlpool.com).

Deberá tener los números de modelo y serie, que se pueden encontrar en las placas de serie detrás del panel de control. Los puede ver al rotar hacia arriba las placas de serie.

## ELECTRIC DOUBLE OVEN RANGE USER INSTRUCTIONS

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### **RANGE SAFETY**

The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

You can be killed or seriously injured if you don't immediately

You can be killed or seriously injured if you don't follow

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

DANGER

WARNING

Tip Over Hazard

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

Verify the anti-tip bracket has been properly installed and engaged per installation instructions.

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.

To verify the anti-tip bracket is installed and engaged:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor or wall.
- Slide range back so rear range foot is under anti-tip bracket.
- See installation instructions for details.

WARNING

Anti-Tip Bracket

Range Foot

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

# IMPORTANT SAFETY INSTRUCTIONS

## SAVE THESE INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING: TO REDUCE THE RISK OF TIPPING OF THE RANGE. THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY. SLIDE RANGE FORWARD. LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR OR WALL. AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.**
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- **Proper Installation** – Be sure the range is properly installed and grounded by a qualified technician.
- **Never Use the Range for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where the range is in use.

They should never be allowed to sit or stand on any part of the range.

- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the range.
- **User Servicing** – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage in or on the Range** – Flammable materials should not be stored in an oven or near surface units.
- **Do Not Use Water on Grease Fires** – Smother fire or flame or use dry chemical or foam-type extinguisher.
- **Use Only Dry Potholders** – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- **Use Proper Pan Size** – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use

of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these

surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ranges –

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

For units with ventilating hood –

- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flambeing foods under the hood, turn the fan on.

## FEATURE GUIDE

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

### KEYPAD FEATURE INSTRUCTIONS

**Clock** This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section.

Press the Clock keypad.

Press “3” for AM or “6” for PM.

Press the number keypads to set the time of day.

Press the Clock keypad. START UPPER or START LOWER.

**Oven Light** Oven cavity light While the oven doors are closed, press the Oven Light keypad to turn the lights on and off. The oven lights will come on when an oven door is opened.

**TIMER SET/OFF** Oven timer The Timer can be set in hours or minutes up to 9 hours and 59 minutes.

Press TIMER SET/OFF.

Press the number keypads to set the length of time in hr-min-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.”

Press **TIMER SET/OFF** to begin the countdown. If enabled, end-of-cycle tones will sound at the end of countdown. The display will return to the time of day at the end of countdown.

Press **TIMER SET/OFF** to cancel the Timer and return to the time of day. Do not press the Cancel keypads because the oven will turn off.

## **START UPPER    START LOWER**

**Cooking start** The Start keypads begin any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.

### **CANCEL UPPER    CANCEL LOWER**

**Range function** The upper and lower Cancel keypads stop any oven function except the Clock, Timer and Control Lock in the selected oven.

### **BAKE UPPER    BAKE LOWER**

**Baking and roasting**

Press **BAKE** for the desired oven.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

(Lower oven, single rack baking only) Press **START LOWER**. Rapid preheat will begin.

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

(Multiple rack baking) Press **START** for the desired oven. Press **START** for the desired oven again to cancel Rapid Preheat.

To change the temperature, repeat Step 2. Press **START** for the selected oven for the change to take effect.

Press **CANCEL** for the selected oven when finished.

### **WARNING**

**Food Poisoning Hazard**

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

Doing so can result in food poisoning or sickness.

## **BROIL UPPER    BROIL LOWER**

**Broiling**

Press **BROIL** for the desired oven.

Press the number keypads as instructed by the scrolling text to set the desired temperature.

Press START for the selected oven. and then allow the oven to preheat for 5 minutes.

Position the cookware in the oven and leave the door open 4½" (11.4 cm) at the broil stop position.

Press CANCEL for the selected oven when finished.

**CONVECT** Convection cooking

Press CONVECT until the desired mode is displayed.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed. the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

Press START LOWER.

To change the temperature. repeat Step 2. Press START LOWER for the change to take effect.

Press CANCEL LOWER when finished.

**TOAST** (upper only)

Toasting

Press TOAST.

Use the number keypad to select the desired toast setting.

Press START UPPER.

Press CANCEL UPPER when finished.

## **KEEP WARM UPPER KEEP WARM LOWER**

Hold warm Food must be at serving temperature before placing it in the warmed oven.

Press KEEP WARM for the desired oven.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed. the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

Press START for the selected oven.

Press CANCEL for the selected oven when finished.

**START TIME** Delayed start The Start Time keypad is used to enter the starting time for an oven function with a delayed start. Start Time should not be used for foods such as breads and cakes because they may not bake properly.

To set a Timed Cook or a Delayed Timed Cook. see the "Cook Time" section.

**COOK TIME** Timed cooking 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.

To set a Timed Cook or a Delayed Timed Cook, see the “Cook Time” section.

## **WARM ZONE ON/OFF**

**Warming zone** Press WARM ZONE ON to select the warming element on the cooktop. Press START UPPER.

Press WARM ZONE OFF to turn off the warming element.

**PRECISE CLEAN Self-clean cycle** See the “Self-Clean Cycle” section.

**START LOWER LOCK** hold 3 sec.

Oven control lockout

Check that the ovens and timers are off.

Press and hold START LOWER for 3 seconds.

If enabled, a tone will sound, and “CONTROL LOCKED” will be displayed.

Repeat to unlock. No keypads will function with the controls locked.

**SETTINGS Oven use functions**

Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.

## **KEYPAD FEATURE INSTRUCTIONS**

## **COOKTOP USE**

The control knobs can be set to anywhere between HIGH and LOW. Push in and turn to setting.

**Ceramic Glass** The surface cooking area will glow red when an element is on.

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

It is normal for the surface of 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. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the “Range Care” section 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.

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.

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.

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 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 Element** The Dual Zone 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 single and outer elements and is recommended for larger size cookware, large quantities of food, and home canning.

## WARNING

### Fire Hazard

Turn off all controls when done cooking.

Failure to do so can result in death or fire.

**REMEMBER:** When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

### A. Single B. Dual

**Rapid Boil Cooking Zone (on some models)** The Rapid Boil Cooking Zone offers flexibility for 2 optional heating choices. The Rapid Boil option can be used to boil liquids faster. The lower heat option can be used to prepare sauces, to brown or saute foods and to keep food at a low temperature. Use cookware appropriate in size for the Rapid Boil Cooking Zone.

### 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 light will glow while the Cooktop Warm Zone Element 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, press WARM ZONE ON and then START.

To turn off, press WARM ZONE OFF.

### 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.

A. Lower heat option B. Rapid Boil option

#### 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.

##### Cookware Characteristics

Aluminum 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 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

Follow manufacturer's instructions.

Heats slowly but unevenly.

Ideal results on low to medium heat settings.

May scratch the cooktop.

Copper 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.

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 ½" (13 mm) 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 ½" (13 mm) 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 well ventilated room.

### Electronic Oven Controls

**Control Display** The display will light up when first powered up or after a power loss. When oven is not in use, the time of day is displayed.

**Tones** Tones are audible signals, indicating the following: One Tone

Valid keypad press.

Oven is preheated (long tone).

Kitchen timer (long tone with reminder tone every 60 seconds).

Function has been entered.

**Three Tones**

Invalid keypad press.

**Four Tones**

End of cycle (with reminder tone every 60 seconds).

Use the Settings keypad to change the tone settings.

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

Use the Settings keypad to scroll through the features that can be changed. Each press of the Settings keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all of the feature changes are explained in the following sections.

Press CANCEL UPPER or CANCEL LOWER to exit Settings.

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

Press SETTINGS until "TEMP UNIT" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Earthenware Follow manufacturer's instructions.

Use on low heat settings.

May scratch the cooktop.

Porcelain enamel-on steel or cast iron

See stainless steel or cast iron.

Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.

Stainless steel Heats quickly but unevenly.

A core or base of aluminum or copper on stainless steel provides even heating.

Cookware Characteristics

Audible Tones Disable Turns off all tones, including the end of cycle tone and key press tones.

Press SETTINGS until "SOUND" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "SOUND VOLUME" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "END TONE" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "KEYPRESS TONE" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "REMINDER TONE" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

12/24 Hour Clock

Press SETTINGS until "12/24 HOUR" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "DEMO MODE" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

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

Press SETTINGS until "12 HR AUTO CANCEL" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Languages - Scrolling Display Text Language options are English, Spanish and French.

Press SETTINGS until "LANGUAGE" is displayed.

The current setting will be displayed.

Press the number keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Energy Save The Energy Save mode deactivates the display to reduce energy consumption. The setting will be activated after being idle for several minutes. Any mode may be used with the range in Energy Save by selecting the desired mode.

Press SETTINGS until "ENERGY SAVE" is displayed.

The current setting will be displayed.

Press the "1" keypad to adjust the setting.

Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

Oven Temperature Offset Control IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they 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 to Fahrenheit or Celsius.

To Adjust Oven Temperature:

Press SETTINGS until "TEMP CALIB" is displayed.

The current setting will be displayed. Press the "1" keypad to toggle between the upper and lower ovens.

Press START UPPER or START LOWER to select the choice displayed in Step 2. Wait 10 seconds for the display to change or press START UPPER or START LOWER, and then continue with Step 4.

Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).

Press START UPPER or START LOWER.



Press CANCEL UPPER or CANCEL LOWER to exit and display the time of day.

### Keep Warm

**IMPORTANT:** Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Keep Warm function. For best results, cover food.

The Keep Warm feature allows hot cooked foods to stay at serving temperature.

To Use:

Press KEEP WARM for the desired oven.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

**NOTE:** The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START for the selected oven.

Press START for the selected oven.

Place food in the oven.

Press CANCEL for the selected oven when finished.

Remove food from the oven.

To Cancel Keep Warm:

Press CANCEL for the selected oven.

Remove food from oven.

### Sabbath Mode

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

When the Sabbath Mode is set, only the Bake cycle will operate.

All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

**NOTE:** Warm Zone is not available when Sabbath Mode is enabled.

To Enable Sabbath Mode Capability (One Time Only):

Press SETTINGS until "SABBATH" is displayed.

Press the "1" keypad. Sabbath Mode can be activated for baking.

Press CANCEL UPPER or CANCEL LOWER to save the setting and exit to display the time of day.

NOTE: To disable the Sabbath Mode. repeat steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

Press BAKE for the desired oven.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed. the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

Press START for the selected oven.

For timed cooking in Sabbath Mode. press COOK TIME. and then press the number keypads to set the desired cook time.

Press START for the selected oven.

(Optional) If Sabbath Mode is to be used for both ovens. repeat steps 1 through 3 for the second oven.

Press SETTINGS. Three tones will sound. Then press "7." "SAb" will appear in the display.

To Adjust Temperature (when Sabbath Mode is running in only one oven):

Press the number keypad as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display. and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

Press START for the selected oven.

To Adjust Temperature (when Sabbath Mode is running in both ovens):

Press BAKE for the desired oven.

Press the number keypad as instructed by the scrolling text to select the new temperature.

NOTE: The temperature adjustment will not appear on the display. and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.

Press START for the selected oven.

To Deactivate Sabbath Mode: Press SETTINGS. and then press "7" to return to regular baking. or press CANCEL UPPER or CANCEL LOWER to turn off the oven(s).

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.

## Racks

Position racks before turning on the oven.

Do not position racks with bakeware on them.

Make sure racks are level.

Place food so it will not rise into the broil element. Allow at least ½" (1.3 cm) between pans and the broil element.

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

## Rack Positions - Upper Oven

### Baking and Broiling

#### WARNING

#### Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

#### Food Rack Position

#### All foods

## Rack Positions - Lower Oven

For hamburger patties to have a well-seared exterior and a rare interior in the lower oven, use a flat rack in rack position 5. Side 1 should cook for approximately 2½ to 3½ minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

**Multiple Rack Cooking 2-rack:** Use rack positions 2 and 4 for regular baking.

**2-rack (convection only):** Use rack positions 2 and 4 for convection baking.

**Baking Layer Cakes on 2 Racks** For best results when baking cakes on 2 racks, use rack positions 2 and 4 with the Convection Bake function. Place the cakes on the racks as shown.

**Baking Cookies on 2 Racks** For best results when baking cookies on 2 racks, use rack positions 2 and 4 with the Bake function.

**Bakeware** To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

## Oven Vents

The oven vents release hot air and moisture from the ovens, and should not be blocked or covered. Blocking or covering the vents 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 vents.

## 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.

**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 Rapid Preheat. 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.

**AccuBake Temperature Management System** The AccuBake 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.

## Food Rack Position

Large roasts or poultry

Roasted meats

Most baked goods. casseroles

Broiled meats. poultry. fish

Broiling/searing meats. hamburgers. steaks

Number of Pan(s)

Position on Rack

Center of rack.

Side by side.

3 or 4 Refer to the previous illustration.

A. Upper oven vent B. Lower oven vent

### Broiling

When broiling. preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Leave the desired oven door open 4½" (114 mm) at the broil stop position to ensure proper broiling temperature. Position food on grid in a broiler pan. and then place it in the center of the oven rack.

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

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting. the slower the cooking. Thicker cuts and unevenly shaped pieces of meat. fish and poultry may cook better at lower broil settings. Place the food in the upper or lower oven. 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 "Accessories" section for more information.

### Lower Oven 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.

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.

NOTE: The oven door must be closed for convection broiling.

Position the racks according to the “Positioning Racks and Bakeware” section before starting convection cooking.

With convection cooking, most foods can be cooked at a lower temperature or for a shorter length of time.

#### Toasting - Upper Oven Only

(on some models)

For toasting bread and products that are toasted in a toaster or toaster oven.

Lower oven cannot be operated while upper oven is toasting. If the lower oven is operating when Toast is pressed, a beep will sound.

Toasting is based on time, not temperature.

Frozen foods should not be toasted in the oven.

Toasting times will be shorter when the oven is hot or when repeated toasting functions are done.

For optimal results when toasting up to 9 pieces of bread or other similar items, see the following illustration.

#### Cook Time

To Set a Timed Cook:

Press the keypad for any cooking function except Self-Clean or Keep Warm.

Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

Press COOK TIME.

Press the number keypads to enter the length of time to cook.

Press START for the desired oven. The display will count down the time. When the time ends, the oven will shut off automatically.

The temperature and/or time setting can be changed at any time by repeating steps 2 through 5.

Press CANCEL for the desired oven to clear the display.

To Set a Delayed Timed Cook:

Press START TIME.

Press the number “1” or “2” keypad to select the desired oven.

Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.

Press the keypad for any cooking function except Keep Warm.

Press the number keypads to choose the appropriate clean level or set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

Press START for the desired oven or COOK TIME.

Press the number keypads to enter the length of time to cook.

Press START for the desired oven.

When the start time is reached, the oven will automatically turn on.

The temperature and/or time settings can be changed after the delay countdown by repeating steps 1 through 7. When resetting the time and temperature, it is necessary to press Start for the desired oven between steps 4 and 5 to continue making changes.

When the set cook time ends, the oven will shut off automatically.

Press CANCEL for the desired oven to clear the display.

#### WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

## RANGE CARE

### Self-Cleaning Cycle

**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.

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

Prepare Range:

Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks and aluminum foil and, on some models, the temperature probe from the oven.

Use a damp cloth to clean inside door edge and the 1½" (38 mm) 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.

NOTE: The cooktop burners will not function during the self-clean cycle.

IMPORTANT:

Oven temperature must be below 500°F (260°C) to program a clean cycle.

Only 1 oven can be cleaned at a time.

Both oven doors will lock when either oven is running the Self Cleaning cycle.

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.

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

To stop the Self-Cleaning cycle at anytime, press CANCEL UPPER or CANCEL LOWER. If the temperature is too high, the oven doors will remain locked.

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

Before self-cleaning, make sure the doors are completely closed or the doors will not lock and the Self-Cleaning cycle will not begin.

NOTE: Only one oven can use the Self-Clean cycle at a time, and 12 hours must pass before the next Self-Clean can begin.

The oven is preset for a 3-hour clean cycle; however, the time can be changed. Suggested clean times are 2 hours for light soil and between 3 hours and 4 hours for average to heavy soil.

Use the following chart as a guide to determine the desired cleaning level.

To Self-Clean:

Close the oven doors, and then press PRECISE CLEAN.

Press the number "1" or "2" keypad to select the desired oven to clean.

Choose the clean level desired by pressing the appropriate number keypad.

Press START for the selected oven.

The oven doors will automatically lock.

When the Self-Clean cycle is complete and the oven cools, the oven doors will unlock.

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

To Delay Start Self-Clean:

Close the oven doors. and then press START TIME.

Press the number "1" or "2" keypad to select the desired oven.

Press the number keypads to enter the desired amount of time by which you want to delay the start.

Press PRECISE CLEAN.

Choose the clean level desired by pressing the appropriate number keypad.

Press START for the selected oven.

The oven doors will automatically lock after the Start Time countdown.

When the Self-Clean cycle is complete and the oven cools. the oven doors will unlock.

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

#### WARNING

##### Burn Hazard

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

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

Cleaning Level Total Cleaning Time (Includes a 30 Minute Cool Down Time)

1 (Quick) 2 hours

2 hours 30 minutes

3 hours

4 (reg) 3 hours 30 minutes

4 hours

6 (Maxi) 4 hours 30 minutes

Steam Clean (on some models)

The Steam Clean feature is designed for light oven cavity bottom cleaning on models that have hidden bake in both ovens.

Allow the range to cool to room temperature before using the Steam Clean feature. If your oven cavity is above 100°F (38°C). "Oven Cooling" will appear in the display and the Steam Clean feature will not activate until it cools down.

Remove all racks and accessories from the oven cavity.

For best results, use 16 oz (473 mL) of distilled or filtered water.

The Steam Clean feature will take a total of 20 minutes. A beep will sound at the end of the cycle.

**IMPORTANT:** Because the water in the oven bottom is hot, do not open the oven door during the Steam Clean cycle.

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

#### Helpful Hints

Once the Steam Clean cycle is complete, remove all remaining water in the bottom of the oven with a sponge or cloth.

Wipe any remaining moisture from the oven door interior, oven cavity interior sides, and cooktop.

Use a soft brush or nylon scrubber to wipe the oven interior.

This may help with more stubborn stains.

It is recommended to use distilled or filtered water, as tap water may leave mineral deposits on the oven bottom. Use a cloth soaked with vinegar or lemon juice to remove any mineral deposits that may be left after the Steam Clean cycle.

If the oven is heavily soiled, use the Self-Clean cycle. The Steam Clean cycle may be used first to eliminate most of the debris, resulting in a more effective self-clean.

To Steam Clean:

Remove all racks and accessories from the oven cavity.

Press STEAM CLEAN.

Use the number keypad to select the desired oven.

Open the oven door of the selected oven and pour 16 oz (473 mL) of distilled or filtered water to the oven bottom. Then close the oven door.

Press START for the desired oven.

After 20 minutes, a beep will sound to signal the end of the cycle. Press CANCEL for the desired oven to clear the display.

Remove any excess water with a sponge or cloth and wipe down oven interior. If needed, use a non-scratch copper scrubbing pad to remove stubborn soils.

#### General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at [www.whirlpool.com](http://www.whirlpool.com). In Canada, refer to the Customer Service section at [www.whirlpool.ca](http://www.whirlpool.ca).

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

EXTERIOR PORCELAIN ENAMEL SURFACES (on some models) Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire range is cool. These spills may affect the finish.

Cleaning Method:

Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.

STAINLESS STEEL (on some models) NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, affresh 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.

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

CERAMIC GLASS (on some models) Cleaning Method: Use affresh Cooktop Cleaner Part Number W10355051, Cooktop Cleaning Pads Part Number W10391473 and Cooktop Scraper Part Number WA906B to clean and remove stains from the cooktop. Use Cooktop Protectant Part Number 31463A regularly to avoid stain buildup, pitting and scratching, while conditioning the cooktop for easier future cleaning. These can be ordered as accessories. See the "Accessories" section for more information.

The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

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

Light to moderate soil

Can be cleaned with damp paper towels or sponge. Light stains should be addressed with cleaner and cleaning pad.

Sugary spills (jellies, candy, syrup)

Cooktop Scraper: Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.

Heavy soil, dark streaks, specks and discoloration

Clean with affresh Cooktop Cleaner or nonabrasive cleaner and cleaning pad.

Burned-on soil

Metal marks from aluminum and copper

Tiny scratches and abrasions

**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.

Cleaning Method:

Soap and water: Pull knobs straight away from control panel to remove.

**CONTROL PANEL AND OVEN DOOR EXTERIOR** To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths or abrasive paper towels.

Cleaning Method:

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

**OVEN RACKS** Cleaning Method:

Steel-wool pad.

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

**OVEN CAVITY** Do not use oven cleaners.

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

Cleaning Method:

Self-Cleaning cycle: See "Self-Cleaning Cycle" first.

Oven Lights

The oven lights are standard 40-watt appliance bulbs. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

Unplug range or disconnect power.

Turn the glass bulb cover in the back of the oven counterclockwise to remove.

Turn bulb counterclockwise to remove from socket.

Replace bulb, and then bulb cover by turning clockwise.

Plug in range or reconnect power.

## PROBLEM SOLVER

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit <http://www.whirlpool.com/producthelp>. In Canada, visit <http://www.whirlpool.ca>.

Contact us by mail with any questions or concerns at the address below: In the U.S.A.:

Whirlpool Brand Home Appliances Customer eXperience Center 553 Benson Road Benton Harbor, MI 49022-2692

In Canada:

Whirlpool Brand Home Appliances Customer eXperience Centre 200 - 6750 Century Ave. Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

## PROBLEM POSSIBLE CAUSES AND/OR SOLUTIONS

Nothing will operate Power supply cord is unplugged - Plug into a grounded outlet.

Household fuse is blown, or a circuit breaker is tripped - Replace the fuse or reset the circuit breaker.

If the problem continues, call an electrician.

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.

Cooktop will not operate The control knob is not set correctly - Push in knob before turning to a setting.

On ceramic glass models, the oven control lockout is set - See the "Control Lock" keypad feature in the "Feature Guide" section.

Excessive heat around cookware on cooktop

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 ½" (1.3 cm) outside the cooking area.

Cooktop cooking results not what expected

Control knob set to incorrect heat level - See the "Cooktop Use" section.

Range is not level - Level the range. See the Installation Instructions.

Cooktop element cycles on and off on High setting

Element cycling due to a temperature limiter - This is normal operation. The element may cycle on and off to keep the cooktop from overheating.

Oven will not operate Delay Start is set - See the "Cook Time" section.

Control Lock is on - Press and hold START LOWER for 3 seconds to unlock.

Control is in Demo Mode - See the "Electronic Oven Controls" section. Demo Mode is used for display models in a showroom.

Electronic oven control set incorrectly - See the "Electronic Oven Controls" section.

Oven temperature too high or too low

Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.

Oven indicator lights flash Power to range is turned on or restored - See "Control Display" in the "Electronic Oven Controls" section. If the indicator lights keep flashing, call for service. See the "Warranty" section for contact information.

Display shows messages Power failure (display shows flashing time) - Press CANCEL UPPER to clear the display. On some models, reset the clock, if needed. See "Clock" keypad feature in the "Feature Guide" section.

Error code (display shows letter followed by number) - Press CANCEL UPPER to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See the "Warranty" section for contact information.

Clean cycle did not work on all spills

Several cooking cycles between Clean cycles or spills on oven walls and doors - Run additional Clean cycles. The affresh Kitchen and Appliance Cleaner or affresh Cooktop Cleaner can be used for stubborn soils. See the "Accessories" and "Self-Cleaning Cycle" sections for more information.

## **ACCESSORIES**

For accessories in the U.S.A. you can visit our website at [www.whirlpool.com](http://www.whirlpool.com) or call us at 1-800-253-1301.

In Canada, visit our website at [www.whirlpool.ca](http://www.whirlpool.ca) or call us at 1-800-807-6777.

Oven cooking results not what expected

Range is not level - Level the range. See the Installation Instructions.

The set temperature was incorrect - Double-check the recipe in a reliable cookbook.

Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.

Oven was not preheated - See the "Baking and Roasting" section.

Racks were positioned improperly - See the "Positioning Racks and Bakeware" section.

Not enough air circulation around bakeware - See the "Positioning Racks and Bakeware" section.

Batter distributed unevenly in pan - Check that batter is level in the pan.

Darker browning of food caused by dull or dark bakeware - Lower the oven temperature 25°F (15°C) or move rack to a higher position in the oven.

Lighter browning of food caused by shiny or light colored bakeware - Move rack to a lower position in the oven.

Incorrect length of cooking time was used - Adjust cooking time.

Oven door was not closed - Be sure that the bakeware does not keep the door from closing.

Oven door was opened during cooking - Oven peeking releases oven heat and can result in longer cooking times.

Rack is too close to bake burner. making baked items too brown on bottom - Move rack to higher position in the oven.

Pie crusts browning too quickly - Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

Complete Cooktop Cleaner Kit (ceramic glass models) (includes cleaner, protectant, protectant applicator, scraper, and cleaner pads) Order Part Number 31605

Cooktop Protectant (ceramic glass models) Order Part Number 31463A

Cooktop Cleaning Pads (ceramic glass models) Order Part Number W10391473

Cooktop Scraper (ceramic glass models) Order Part Number WA906B

Granite Cleaner and Polish Order Part Number W10275756

Gas Grate and Drip Pan Cleaner Order Part Number 31617A

Gourmet Griddle Order Part Number W10432539

Standard Flat Oven Rack Order Part Number W10551060

Split Oven Rack Order Part Number 4396927

Porcelain Broiler Pan and Grid Order Part Number 4396923

Premium Broil Pan and Roasting Rack Order Part Number W10123240

PROBLEM POSSIBLE CAUSES AND/OR SOLUTIONS

11/14

WHIRLPOOL MAJOR APPLIANCE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

Name, address and telephone number

Model number and serial number

A clear, detailed description of the problem

Proof of purchase including dealer or retailer name and address

## **IF YOU NEED SERVICE:**

Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit [www.whirlpool.com/producthelp](http://www.whirlpool.com/producthelp).

All warranty service is provided exclusively by our authorized Whirlpool Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

Whirlpool Customer eXperience Center

In the U.S.A. call 1-800-253-1301. In Canada, call 1-800-807-6777.

If outside the 50 United States or Canada, contact your authorized Whirlpool dealer to determine whether another warranty applies.

## **ONE YEAR LIMITED WARRANTY**

### **WHAT IS COVERED WHAT IS NOT COVERED**

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Replacement Parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

**YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN.** Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.

In-home instruction on how to use your product.

Service to correct improper product maintenance or installation. installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).

Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).

Defects or damage caused by the use of non-genuine Whirlpool parts or accessories.

Conversion of products from natural gas or L.P. gas.

Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Whirlpool.

Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.

Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to Whirlpool within 30 days.

10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.

11. Food or medicine loss due to product failure.

12. Pick-up or delivery. This product is intended for in-home repair.

13. Travel or transportation expenses for service in remote locations where an authorized Whirlpool servicer is not available.

14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.

15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.

## **DISCLAIMER OF IMPLIED WARRANTIES**

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation

may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

#### DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Whirlpool makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Whirlpool or your retailer about buying an extended warranty.

#### LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

## **W10748446C SP PN W10754331**

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2/15 Printed in U.S.A.

Imprimé aux É.-U.

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