

# Whirlpool® 30" (76.2 cm) Freestanding Electric Range

## PRODUCT MODEL NUMBERS

WFC110M0A	WFE330W0A	WFE540H0A
WFC120M0A	WFE510S0A	WFE710H0A
WFC130M0A	WFE520C0A	WFE714HLA
WFC310S0A	WFE524CLA	WFE720H0A
WFC340S0A	WFE524WLA	WFI910H0A
WFE320M0A	WFE530C0A	

**Electrical:** 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 number rating plate. The model/serial number rating plate is located on the left side frame behind the storage drawer panel or behind the top right side of the oven door. Refer to the figures in the "Product Dimensions" section of the "Location Requirements" section.
- This range is manufactured with the neutral terminal connected to the cabinet. Use a 3-wire, UL listed, 40- or 50-amp power supply cord (pigtail) (see following Range Rating chart). If local codes do not permit ground through the neutral, use a 4-wire power supply cord rated at 250 volts, 40 or 50 amps and investigated for use with ranges.

Range Rating*		Specified Rating of Power Supply Cord Kit and Circuit Protection
120/240 Volts	120/208 Volts	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-amp circuit, use a 50-amp rated cord with kit. For 50-amp rated cord kits, use kits that specify use with a nominal 1 $\frac{3}{8}$ " (34.9 mm) diameter connection opening.

- A circuit breaker is recommended.

## CABINET OPENING 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.

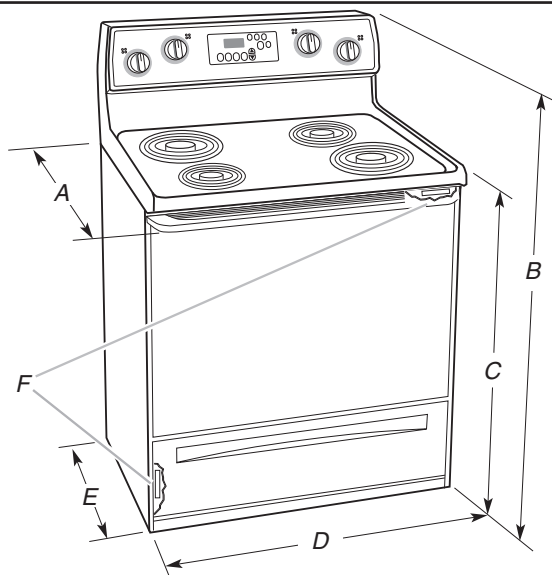
**IMPORTANT:** If installing a range hood or microwave hood combination above the range, follow the range hood or microwave hood combination installation instructions for dimensional clearances above the cooktop surface.

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

**\*NOTE:** 24" (61.0 cm) minimum when bottom of wood or metal cabinet is covered by not less than  $\frac{1}{4}$ " (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.

24" (61.0 cm) minimum when bottom of wood or metal cabinet is covered by not less than  $\frac{1}{4}$ " (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.

## PRODUCT DIMENSIONS



A. 27 $\frac{3}{4}$ " (70.5 cm) max. depth with handle

B. 46 $\frac{7}{8}$ " (119.1 cm) overall height (max.) with leveling legs screwed all the way in\*

C. 36" (91.4 cm) cooktop height (max.) with leveling legs screwed all the way in\*

D. 29 $\frac{7}{8}$ " (75.9 cm) width

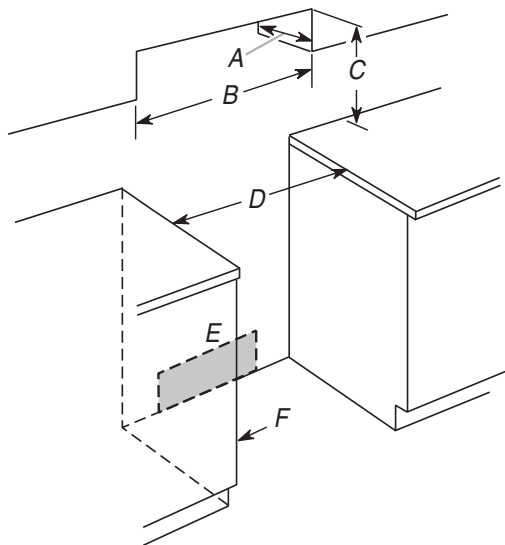
E. 25 $\frac{5}{16}$ " (64.3 cm) depth - back of range to front of cooktop\*\*

F. Model/serial rating plate (located on the left side frame behind storage drawer or right side of frame behind the oven door)

**IMPORTANT:** Range must be level after installation. Follow the instructions in the "Level Range" section. Using the cooktop as a reference for leveling the range is not recommended.

\*Range can be raised approximately 1" (2.5 cm) by adjusting the leveling legs.

\*\*Front of door and drawer may extend further forward depending on styling.



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 $\frac{1}{8}$ " (76.5 cm) min. opening width

E. Outlet - 8" (20.3 cm) to 22" (55.9 cm) from either cabinet, 5 $\frac{1}{2}$ " (14.0 cm) max. from floor

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

# INSTALLATION INSTRUCTIONS

## 30" (76 CM) FREESTANDING ELECTRIC RANGES

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#### **IMPORTANT:**

Save for local electrical inspector's use.

# RANGE SAFETY

## 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**

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

**⚠ WARNING**

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

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.



## ⚠ WARNING

### Tip Over Hazard

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

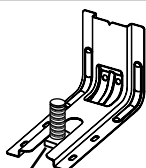
Install anti-tip bracket to floor or wall per installation instructions.

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.



Anti-Tip  
Bracket

Range Foot

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.

# INSTALLATION REQUIREMENTS

## Tools and Parts

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

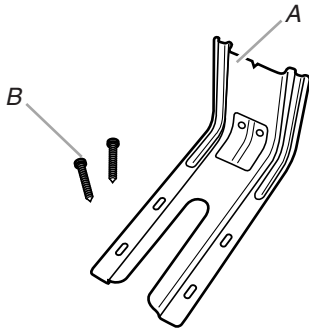
### Tools needed

- Tape measure
- Flat-blade screwdriver
- Phillips screwdriver
- Level
- Hammer
- Hand or electric drill
- Wrench or pliers
- Marker or pencil
- Masking tape
- 1/4" drive ratchet
- 1/4" nut driver
- 3/8" and 5/16" 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.

- 3 - 10-32 hex nuts (attached to terminal block)
- 3 - Terminal lugs



A. Anti-tip bracket  
B. #12 x 1 5/8" 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 volts minimum, 40 amps or 50 amps that is marked for use with nominal 1 3/8" (3.5 cm) diameter connection opening and must end in ring terminals or open-end 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.

## 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.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (12.7 cm) beyond the bottom of the cabinets.
- 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 "Install Anti-Tip Bracket" section.
- Grounded electrical supply is required. See the appropriate "Electrical Requirements" section.

**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° (90°C).

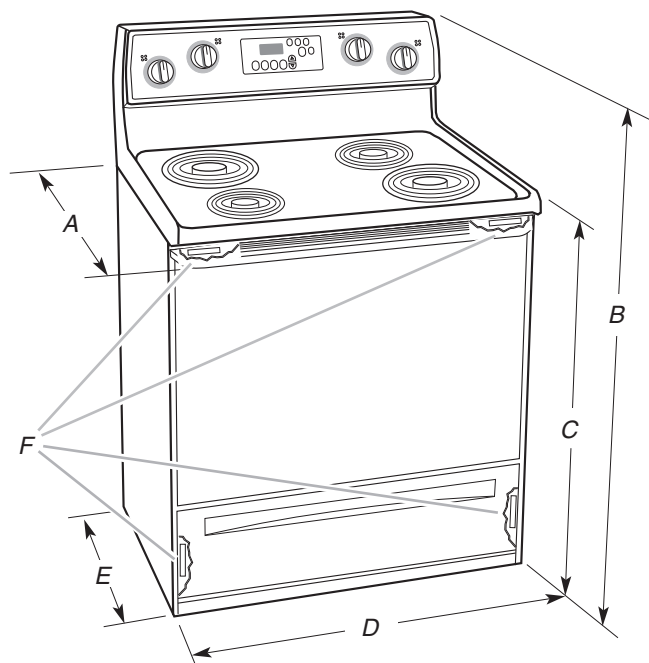
### Mobile Home - Additional Installation Requirements

The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or local codes.

#### Mobile home installations require:

- When this range is installed in a mobile home, it must be secured per the instructions in this document.
- Four-wire power supply cord or cable must be used in a mobile home installation. The appliance wiring will need to be revised. See "Electrical Connection - U.S.A. Only" section.

## Product Dimensions



- A. 27 $\frac{3}{4}$ " (70.5 cm) max. depth with handle
- B. 46 $\frac{7}{8}$ " (119.1 cm) overall height (max.) with leveling legs screwed all the way in\*
- C. 36" (91.4 cm) cooktop height (max.) with leveling legs screwed all the way in\*
- D. 29 $\frac{7}{8}$ " (75.9 cm) width
- E. 25 $\frac{5}{16}$ " (64.3 cm) depth - back of range to front of cooktop\*\*
- F. Model/serial rating plate (located on the frame behind a top corner of the door or either side of the drawer)

**IMPORTANT:** Range must be level after installation. Follow the instructions in the "Level Range" section. Using the cooktop as a reference for leveling the range is not recommended.

\*Range can be raised approximately 1" (2.5 cm) by adjusting the leveling legs.

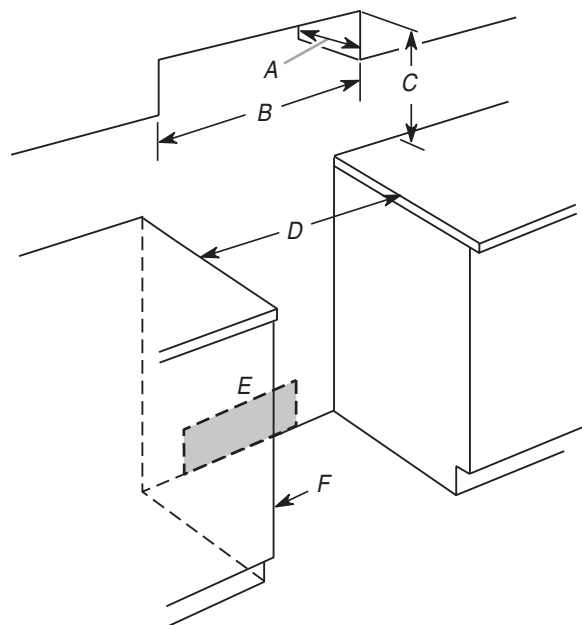
\*\*Front of door and drawer may extend further forward depending on styling.

## 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 $\frac{1}{8}$ " (76.5 cm) min. opening width
- E. Outlet - 8" (20.3 cm) to 22" (55.9 cm) from either cabinet, 5 $\frac{1}{2}$ " (14.0 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  $\frac{1}{4}$ " (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 70-latest edition and all local codes and ordinances.

A copy of the above code standards can be obtained from:

National Fire Protection Association  
1 Batterymarch Park  
Quincy, MA 02169-7471

**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. Refer to the figures in "Product Dimensions" in the "Location Requirements" section.
- This range is manufactured with the neutral terminal connected to the cabinet. Use a 3-wire, UL listed, 40- or 50-amp 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 volts, 40 or 50 amps and investigated for use with ranges.

Range Rating*		Specified Rating of Power Supply Cord Kit and Circuit Protection
120/240 Volts	120/208 Volts	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-amp circuit, use a 50-amp rated cord with kit. For 50-amp rated cord kits, use kits that specify use with a nominal 1 $\frac{3}{8}$ " (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 wiring diagram is located on the Tech Sheet.
- The Tech Sheet is located on the back of the range inside a clear plastic bag.

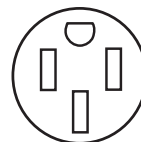
### If connecting to a 4-wire system:

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 "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-volt, 40- or 50-amp, 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.



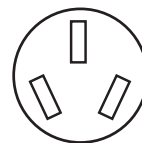
4-wire receptacle (14-50R)

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

- 40-amp 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-volt, 40- or 50-amp 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)

# INSTALLATION INSTRUCTIONS

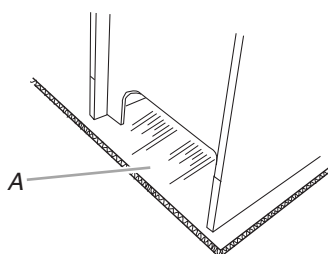
## Unpack Range

### ⚠ WARNING

#### Excessive Weight Hazard

Use two or more people to move and install range.  
Failure to do so can result in back or other injury.

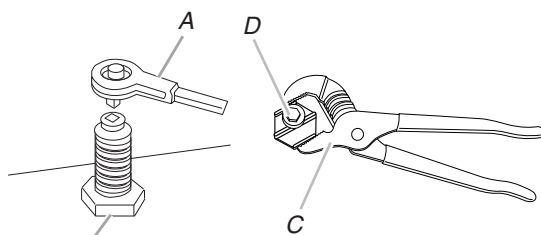
1. Remove shipping materials, tape and film from range.
2. Remove oven racks and parts package from inside oven.
3. Do not remove the shipping base at this time.



A. Shipping base

#### 4. On Ranges Equipped with a Storage Drawer:

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

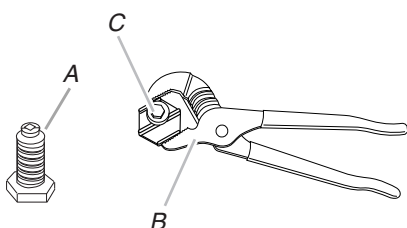


A. 1/4" drive ratchet  
B. Rear leveling leg

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.

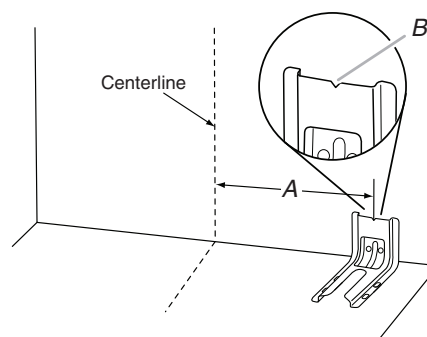
Slide range back so rear range foot is engaged in the slot of the anti-tip bracket.

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.

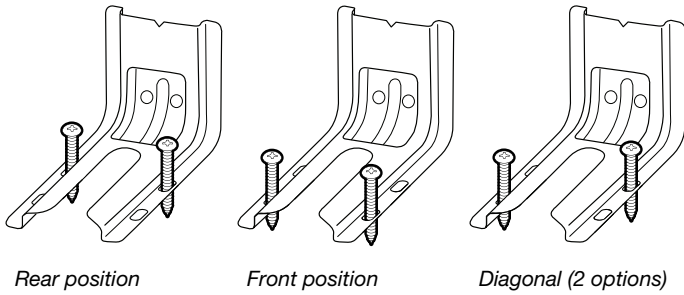
1. Remove the anti-tip bracket from where it is taped inside the storage drawer or warming drawer.
2. Determine which mounting method to use: floor or wall.  
If you have a stone or masonry floor, you can use the wall mounting method. If you are installing the range in a mobile home, you must secure 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 12 9/16" (31.9 cm) from centerline as shown.



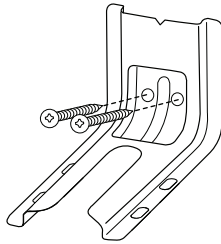
A. 12 9/16" (31.9 cm)  
B. Bracket V-notch

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

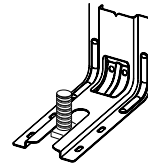
## Floor Mounting



## Wall Mounting



5. Using the Phillips screwdriver, mount anti-tip bracket to the wall or floor with the two #12 x 1 $\frac{5}{8}$ " 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.



## 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

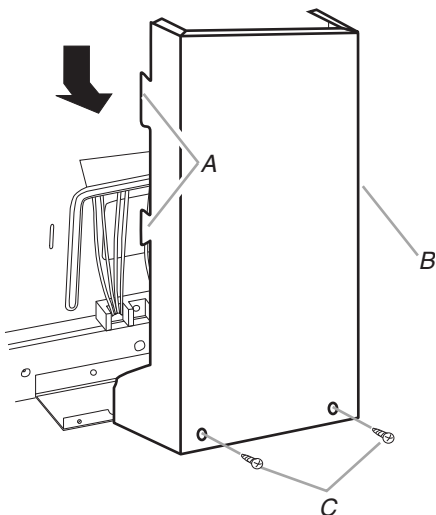
Disconnect power before servicing.

Use 8 gauge copper or 6 gauge aluminum wire.

Electrically ground range.

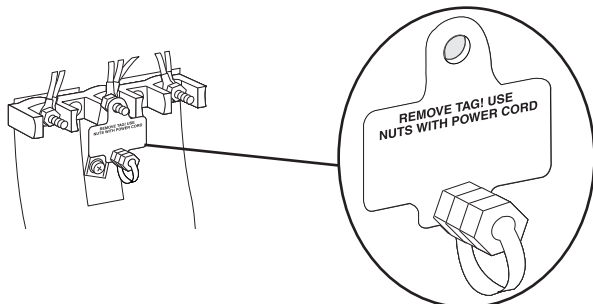
Failure to follow these instructions can result in death, fire, or electrical shock.

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

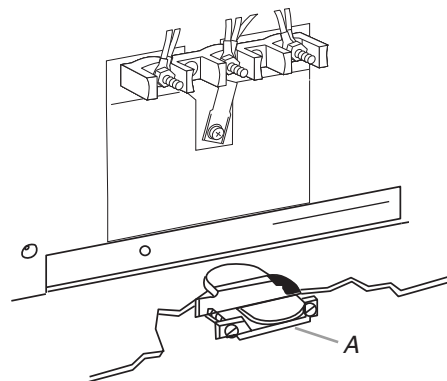
3. Remove plastic tag holding three 10-32 hex nuts from the middle post of the terminal block.



4. Add strain relief.

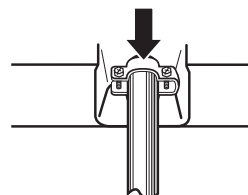
#### Style 1: Power supply cord strain relief

- Remove the knockout for the power supply cord.
- Assemble a UL listed strain relief in the opening.



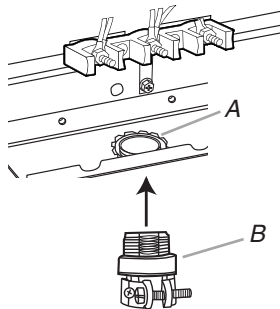
A. UL listed strain relief

- Tighten strain relief screw against the power supply cord.



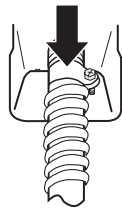
Style 2: Direct wire strain relief

- 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.

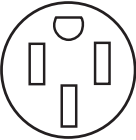
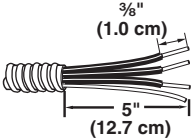
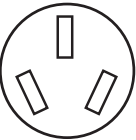


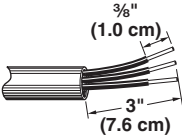
5. Complete installation following instructions for your type of electrical connection:

**4-wire** (recommended)

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

Electrical Connection Options

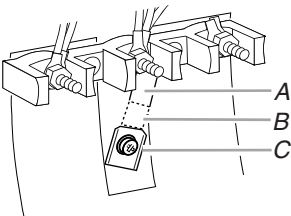
If your home has:	And you will be connecting to:	Go to Section:
4-wire receptacle (NEMA type 14-50R) 	A UL listed, 250-volt minimum, 40-amp, range power supply cord	4-wire connection: Power supply cord
4-wire direct 	A circuit breaker box or fused disconnect	4-wire connection: Direct wire
3-wire receptacle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

If your home has:	And you will be connecting to:	Go to Section:
3-wire direct 	A circuit breaker box or fused disconnect	3-wire connection: Direct wire

4-wire connection: Power Supply Cord

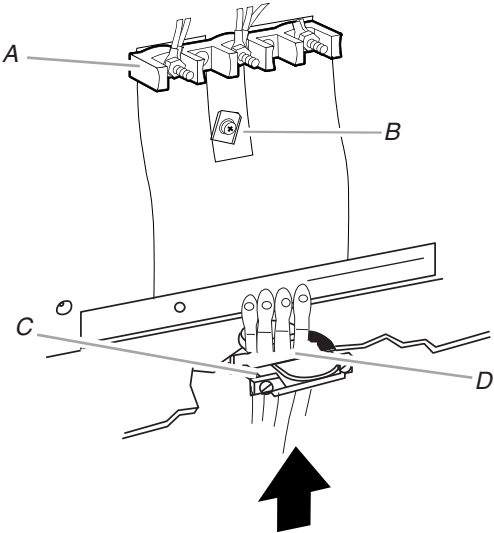
Use this method for:

- 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.



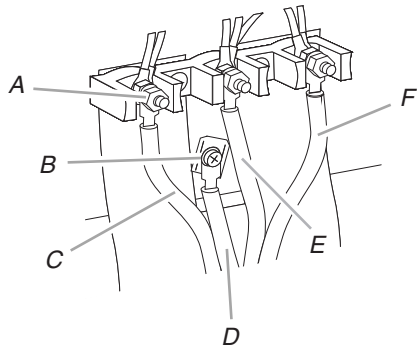
A. Metal ground strap  
B. Disc  
C. Ground-link screw

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 a Phillips screwdriver to connect the green ground wire from the power supply cord to the range with the ground-link screw and ground-link section. The ground wire must be attached first.
5. Use  $\frac{3}{8}$ " 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. 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 volts minimum, 40 amps or 50 amps that is marked for use with nominal  $1\frac{1}{8}$ " (3.5 cm) diameter connection opening, with ring terminals and marked for use with ranges.

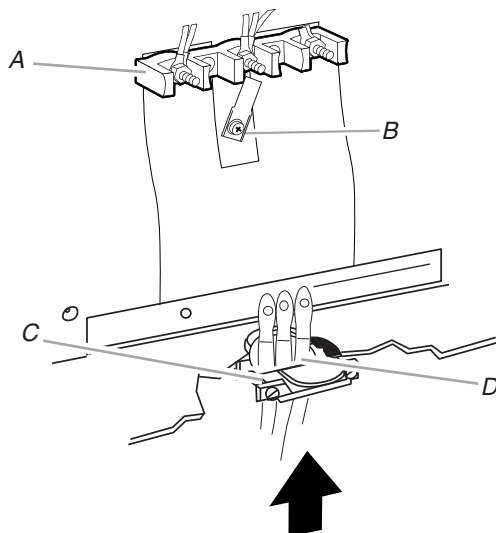
8. Tighten strain relief screws.

9. Replace terminal block access cover.

### 3-wire connection: Power Supply Cord

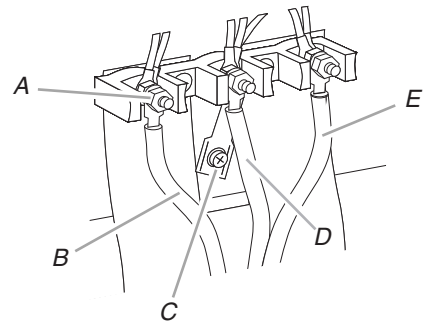
Use this method only if local codes permit connecting chassis ground conductor to neutral wire of power supply cord.

1. Feed the power supply cord through the strain relief 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 - large opening

2. Use  $\frac{3}{8}$ " 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. 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, use only a power cord rated at 250 volts minimum, 40 amps or 50 amps that is marked for use with nominal  $1\frac{1}{8}$ " (3.5 cm) diameter connection opening, with ring terminals and marked for use with ranges.

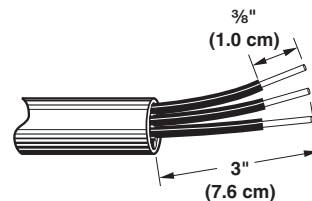
5. Tighten strain relief screws.

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  $\frac{3}{8}$ " (1.0 cm) from the end of each wire.



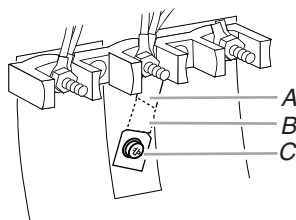
2. Allow enough slack in the wire to easily attach the wiring terminal block.
3. Complete electrical connection according to your type of electrical supply (4-wire or 3-wire connection).

### 4-wire Connection: Direct Wire

Use this method for:

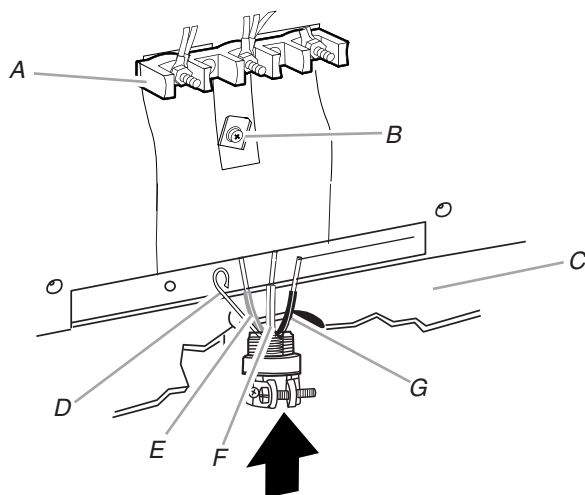
- New branch-circuit installations (1996 NEC)
- Mobile homes
- Recreational vehicles
- In an area where local codes prohibit grounding through the neutral

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



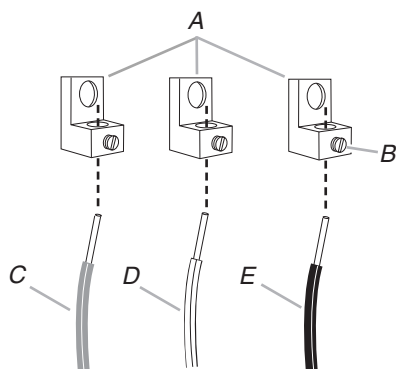
A. Metal ground strap  
B. Discard  
C. Ground-link screw

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.



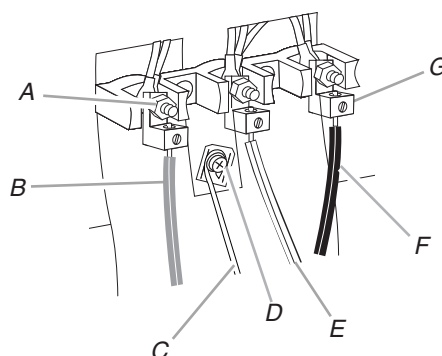
A. Terminal lug  
B. Setscrew  
C. Line 2 (red) wire  
D. Neutral (white) wire  
E. Line 1 (black) wire

## Bare Wire Torque Specifications

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

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  $\frac{3}{8}$ " nut driver to connect the neutral (white) wire to the center terminal block post with one of the 10-32 hex nuts.



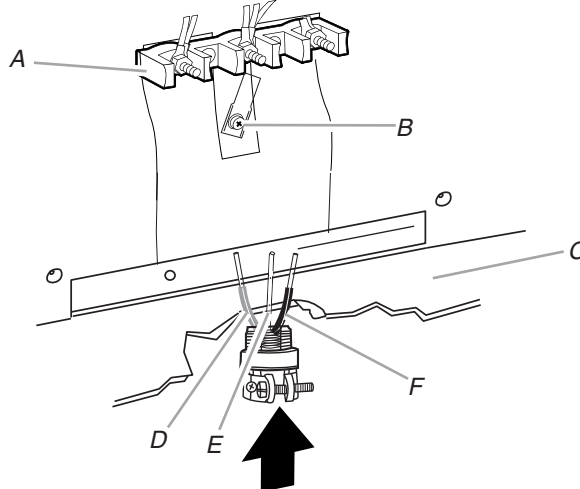
A. 10-32 hex nut  
B. Line 2 (red)  
C. Bare (green) ground wire  
D. Ground-link screw  
E. Neutral (white) wire  
F. Line 1 (black)  
G. Terminal lug

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

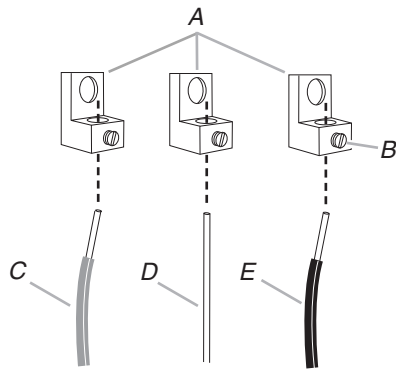
Use this method only if local codes permit connecting ground conductor to neutral supply wire.

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  
B. Ground-link screw  
C. Cord/conduit plate  
D. Line 2 (red) wire  
E. Bare (green) ground wire  
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.



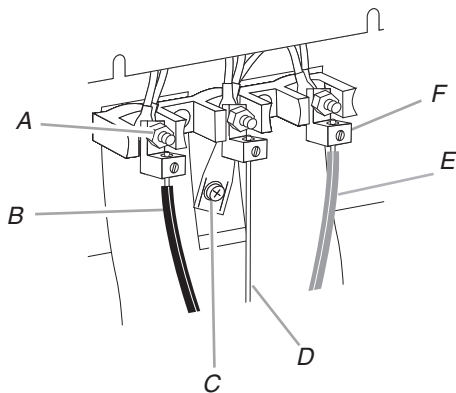
A. Terminal lug  
B. Setscrew  
C. Line 2 (red) wire  
D. Bare (green) ground wire  
E. Line 1 (black) wire

### Bare Wire Torque Specifications

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

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  $\frac{3}{8}$ " 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

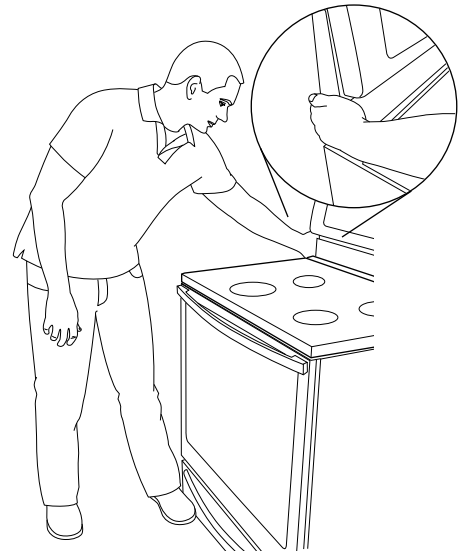
### On Ranges Equipped with a Storage Drawer:

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  $\frac{1}{2}$ " (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 "Assistance or Service" section of the Use and Care Guide, or the cover or "Warranty" section of the User Instructions, for contact information.

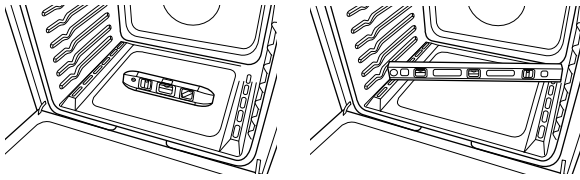
- Repeat steps 1 and 2 to ensure that the range foot is engaged in the anti-tip bracket.  
If the rear of the range lifts more than ½" (1.3 cm) off the floor without resistance, the anti-tip bracket may not be installed correctly. Do not operate the range without anti-tip bracket installed and engaged. Please reference the "Assistance or Service" section of the Use and Care Guide, or the cover or "Warranty" section of the User Instructions, to contact service.

## Level Range

Determine if you have AquaLift® Technology or Steam Clean by referring to the "Range Care" section of the User Instructions.

### For Ranges with AquaLift® Technology or Steam Clean:

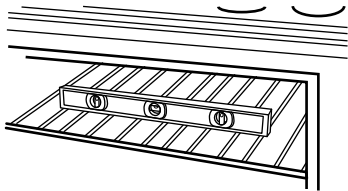
- Place level on the oven bottom as indicated in one of the two figures below depending on the size of the level. Check with the level: side to side and front to back.



- If range is not level, pull range forward until rear leveling leg is removed from the anti-tip bracket.
- 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:

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



- If range is not level, pull range forward until rear leveling leg is removed from the anti-tip bracket.
- 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 ¼" 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.

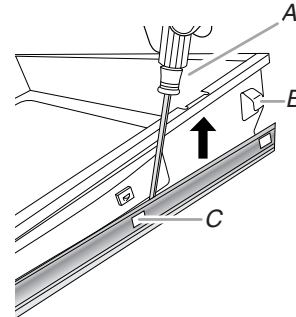
## Warming Drawer or Premium Storage Drawer

(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:

- Open the warming drawer or premium storage drawer to its fully open position.
- 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.

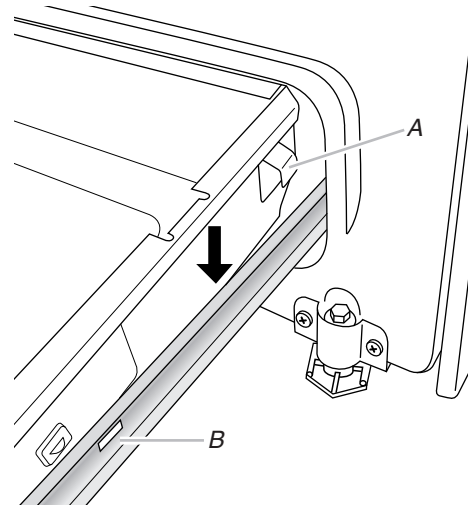


A. Flat-blade screwdriver  
B. Drawer alignment tab  
C. Drawer glide notch

- 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:

- 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

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



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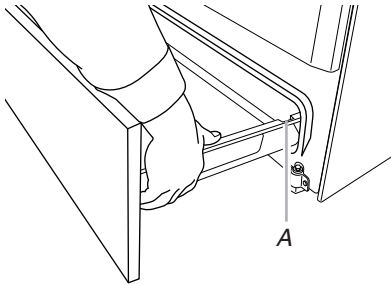
## Storage Drawer

(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.

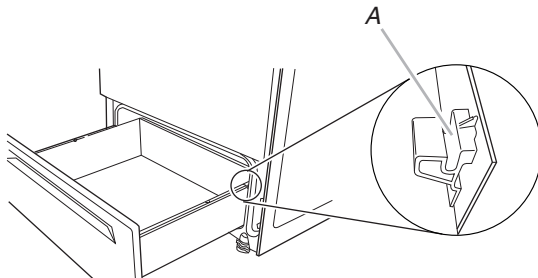


A. Drawer stop notch

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.



A. Engage drawer glide.

**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.

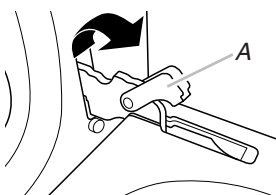
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## Oven Door

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.

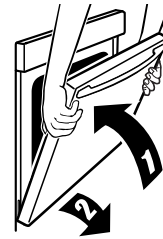
### To Remove:

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.



A. Hinge latch

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 Care” section of the Use and Care Guide or User Instructions or User Instructions.
6. Read the “Range Use” section in the range Use and Care Guide or User Instructions.
7. Plug power cord into appropriate outlet. Turn power on.
8. Turn on surface burners and oven. See the Use and Care Guide or User Instructions 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.

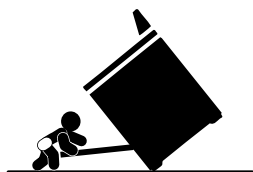
**IMPORTANT:** If the range control displays an “F9” or “F9, E0” error code, the electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.

- See the “Troubleshooting” section in the Use and Care Guide or User Instructions.

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

## 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.







# ELECTRIC RANGE USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. If you should experience a problem not covered in TROUBLESHOOTING, please visit our website at [www.whirlpool.com](http://www.whirlpool.com) for additional information. If you still need assistance, call us at 1-800-253-1301. You will need your model and serial number, located on the oven frame behind the top right side of the oven door.

Para obtener acceso a “Instrucciones para el usuario de la estufa eléctrica” en español, o para obtener información adicional acerca de su producto, visite: [www.whirlpool.com](http://www.whirlpool.com)

Deberá tener a mano el número de modelo y de serie, que están ubicados en el marco del horno, detrás del lado derecho superior de la puerta del horno.

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# RANGE SAFETY

## 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**

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

**⚠ WARNING**

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

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.

## 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.



**⚠ WARNING**

### Tip Over Hazard

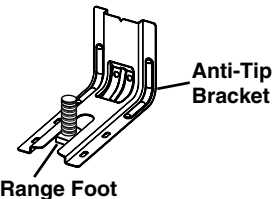
A child or adult can tip the range and be killed.

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.

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

**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.**

## SAVE THESE INSTRUCTIONS

# FEATURE GUIDE

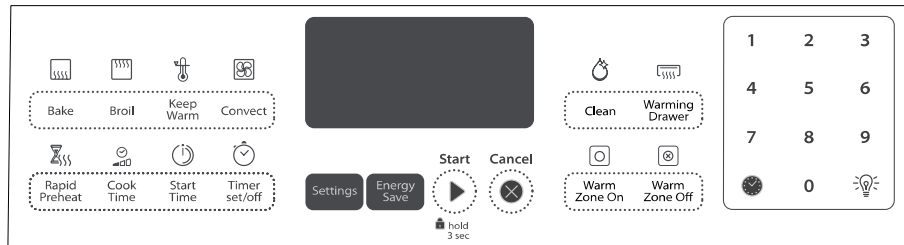
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at [www.whirlpool.com](http://www.whirlpool.com) for more detailed instructions.



**⚠ WARNING**

**Food Poisoning Hazard**

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

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



KEYPAD	FEATURE	INSTRUCTIONS
<b>CLOCK</b> 	<b>Clock</b>	<p>This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section.</p> <ol style="list-style-type: none"> <li>1. Press <b>SETTINGS</b> once, then wait 5 seconds.</li> <li>2. Press <b>START</b> to change the time.</li> <li>3. Press “3” for AM or “6” for PM.</li> <li>4. Press the number keypads to set the time of day.</li> <li>5. Press <b>START</b>.</li> </ol>
<b>OVEN LIGHT</b> 	<b>Oven cavity light</b>	<p>While the oven door is closed, press the <b>OVEN LIGHT</b> keypad to turn the light on and off. The oven light will come on when the oven door is opened.</p>
<b>TIMER (Set/Off)</b>	<b>Oven timer</b>	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> <li>1. Press <b>TIMER</b>.</li> <li>2. Press the number keypads to set the length of time in hr-hr-min-min. Leading zeroes do not have to be entered. For example, for 2 minutes, enter “2.”</li> <li>3. Press <b>TIMER</b> or <b>START</b> to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.</li> <li>4. Press <b>TIMER</b> twice to cancel the Timer and return to the Time of Day. Do not press the <b>Cancel</b> keypad because the oven will turn off.</li> <li>5. If the Timer is running, but not in the display, press <b>TIMER</b> to display the countdown for 5 seconds.</li> </ol>
<b>START</b>	<b>Cooking start</b>	<p>The Start pad begins any oven function. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.</p>
<b>CANCEL</b>	<b>Range function</b>	<p>The Cancel keypad stops any oven function except the Clock, Timer, Control Lock and Warming Drawer.</p>
<b>BAKE</b>	<b>Baking and roasting</b>	<ol style="list-style-type: none"> <li>1. Press <b>BAKE</b>.</li> <li>2. Press the number keypads to set a temperature other than 350°F (175°C) in 5° increments between 170°F and 500°F (75°C and 260°C).</li> <li>3. Press <b>START</b>.</li> <li>4. To change the temperature, repeat steps 1 and 2. Press <b>START</b> or wait 5 seconds for the change to take effect.</li> <li>5. Press <b>CANCEL</b> when finished.</li> </ol>
<b>BROIL</b>	<b>Broiling</b>	<ol style="list-style-type: none"> <li>1. Press <b>BROIL</b>.</li> <li>2. Select the broiling temperature by pressing 1 - high (500°F [260°C]), 2 - medium (450°F [232°C]) or 3 - low (400°F [204°C]). The default setting is high.</li> <li>3. Press <b>START</b> and allow the oven to preheat for 5 minutes.</li> <li>4. Position the cookware in the oven and leave the door open 6" (15 cm) at the broil stop position.</li> <li>5. Press <b>CANCEL</b> when finished.</li> </ol>

KEYPAD	FEATURE	INSTRUCTIONS
<b>CONVECT</b>	<b>Convection cooking</b>	<ol style="list-style-type: none"> <li>1. Press CONVECT once to select convection baking, twice for convection roasting, or 3 times for convection broiling.</li> <li>2. Press the number keypads to set a temperature other than 350°F (177°C) in 5° increments between 170°F and 500°F (77°C and 260°C).</li> <li>3. Press START. Auto conversion will reduce the temperature by 25°F (15°C).</li> <li>4. To change the temperature, repeat steps 1 and 2. Press START or wait 5 seconds for the change to take effect.</li> <li>5. Press CANCEL when finished.</li> </ol>
<b>KEEP WARM</b>	<b>Hold warm</b>	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> <li>1. Press KEEP WARM.</li> <li>2. Set temperature between 145°F (63°C) and 190°F (88°C) using the number keypads. The default temperature is 170°F (75°C).</li> <li>3. Press START.</li> <li>4. Press CANCEL when finished.</li> </ol>
<b>START TIME</b>	<b>Delayed start</b>	The START TIME keypad is used to enter the starting time for an oven function with a delayed start.
<b>COOK TIME</b>	<b>Timed cooking</b>	<p>Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section.</p>
<b>RAPID PREHEAT</b>	<b>Rapid oven preheating</b>	<p>Provides the fastest preheat time for the BAKE function.</p> <ol style="list-style-type: none"> <li>1. Press RAPID PREHEAT.</li> <li>2. Press the number keypads in response to the scrolling text to enter the Bake temperature.</li> <li>3. Press START.</li> <li>4. A reminder tone will sound when the preheat temperature is reached. Place food inside the oven.</li> </ol> <p><b>NOTE:</b> This feature should only be used for one-rack baking. Unused racks should be removed prior to Rapid Preheat. A standard rack should be used for Rapid Preheat.</p> <p>If preheating for the Bake cycle has already started, Rapid Preheat may be started directly by pressing RAPID PREHEAT.</p>
<b>WARM ZONE ON/OFF</b>	<b>Warming zone</b>	<p>Press WARM ZONE ON to select the warming element on the cooktop, then press START.</p> <p>Press WARM ZONE OFF to turn off the warming element.</p>
<b>WARMING DRAWER ON/OFF</b>	<b>Warming drawer (on some models)</b>	<ol style="list-style-type: none"> <li>1. Press WARMING DRAWER to select the Warming Drawer function at the Low setting.</li> <li>2. To select a higher temperature setting, press WARMING DRAWER a second time for the Medium setting or a third time for the High setting.</li> <li>3. Press START to begin preheating the warming drawer.</li> <li>4. Allow the warming drawer to preheat for 15 minutes.</li> <li>5. Place the cooked food(s) in the warming drawer.</li> <li>6. Press WARMING DRAWER to turn off the heating element.</li> </ol> <p>See the “Warming Drawer” section for more information.</p>
<b>CLEAN</b>	<b>Clean cycle</b>	See the “Range Care” section.
<b>START hold 3 sec.</b>	<b>Oven control lockout</b>	<p>No keypads will function with the controls locked.</p> <ol style="list-style-type: none"> <li>1. Check that the oven and the Timer are off.</li> <li>2. Press and hold START keypad for 3 seconds.</li> <li>3. If enabled, a tone will sound, and “CONTROL LOCKED” will be displayed.</li> <li>4. Repeat to unlock.</li> </ol>
<b>SETTINGS</b>	<b>Oven use functions</b>	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.
<b>ENERGY SAVE</b>	<b>Blanks display to reduce energy usage</b>	<ol style="list-style-type: none"> <li>1. Press ENERGY SAVE to change status. The display will scroll “ENERGY SAVE ON” or “ENERGY SAVE OFF.”</li> </ol> <p>If Energy Save is on, the display will go blank after 5 minutes of inactivity. Any key press will activate the display. If Energy Save is off, the display will be on at all times.</p>

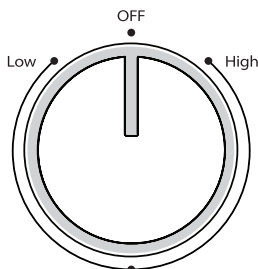
# COOKTOP USE

## ⚠ WARNING



### Fire Hazard

**Turn off all controls when done cooking.**  
**Failure to do so can result in death or fire.**



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

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

## 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.

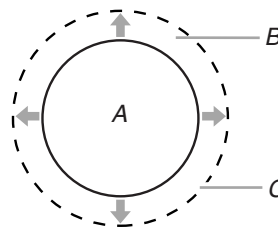
It is normal for the surface of light colored ceramic glass to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Clean the cooktop after each use to help avoid scratches, pitting, abrasions and to condition the glass surface. 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.

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

- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than ½" (1.3 cm) outside the area.



A. Surface cooking area  
B. Cookware/canner  
C. ½" (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 on the console panel is turned on, the Cooktop On indicator light will glow.

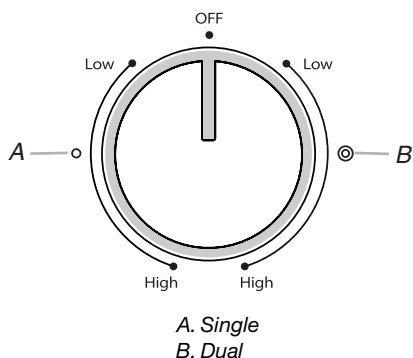
## Hot Surface Indicator Light

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.

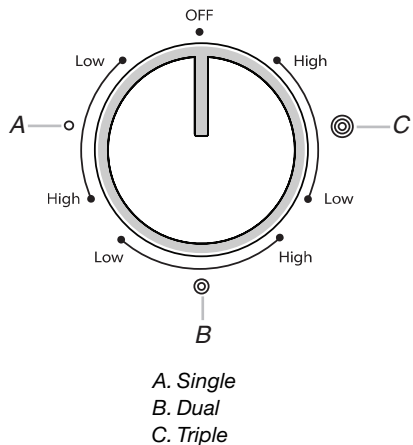
### Dual Zone Cooking Element (on some models)

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.



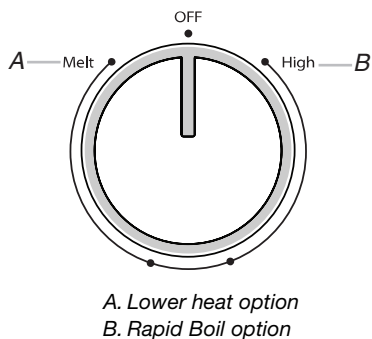
### Triple Zone Element

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



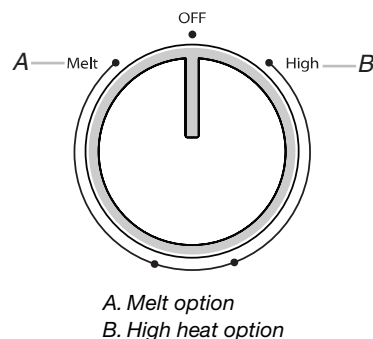
### Rapid Boil Element (on some models)

The Rapid Boil Element offers additional cooking flexibility. The Rapid Boil element can be used to boil liquids faster. The lowest melt setting can be used to prepare sauces, to brown or saute foods and to keep foods at a low temperature. Use cookware appropriate in size for the Rapid Boil Element.



### Melt Element

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



### Warm Zone Element

## ⚠ 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.**

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 Element 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.



Warm  
Zone On

Warm  
Zone Off

### To Use:

1. To turn on, press WARM ZONE ON and then START.
2. To turn off, press WARM ZONE OFF.



## Cookware

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

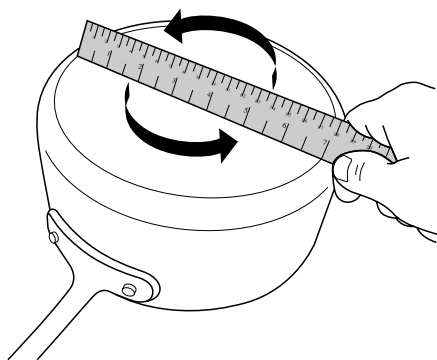
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

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 grates.

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.

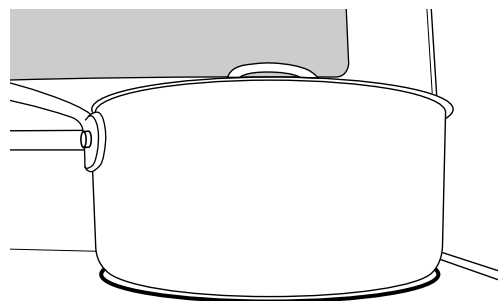
Check for flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.



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

COOKWARE	CHARACTERISTICS
<b>Aluminum</b>	<ul style="list-style-type: none"> <li>■ Heats quickly and evenly.</li> <li>■ Suitable for all types of cooking.</li> <li>■ Medium or heavy thickness is best for most cooking tasks.</li> </ul>
<b>Cast iron</b>	<ul style="list-style-type: none"> <li>■ Heats slowly and evenly.</li> <li>■ Good for browning and frying.</li> <li>■ Maintains heat for slow cooking.</li> </ul>
<b>Ceramic or Ceramic glass</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Heats slowly, but unevenly.</li> <li>■ Ideal results on low to medium heat settings.</li> </ul>
<b>Copper</b>	<ul style="list-style-type: none"> <li>■ Heats very quickly and evenly.</li> </ul>
<b>Earthenware</b>	<ul style="list-style-type: none"> <li>■ Follow manufacturer's instructions.</li> <li>■ Use on low heat settings.</li> </ul>
<b>Porcelain enamel-on-steel or cast iron</b>	<ul style="list-style-type: none"> <li>■ See stainless steel or cast iron.</li> </ul>
<b>Stainless steel</b>	<ul style="list-style-type: none"> <li>■ Heats quickly, but unevenly.</li> <li>■ A core or base of aluminum or copper on stainless steel provides even heating.</li> </ul>

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" (1.3 cm) outside the area.



## Home Canning

Canning can be performed on a glass smooth top cooking surface. 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" (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 the USDA Home Canning Guides. Companies that manufacture home canning products can also offer assistance.

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# 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.

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## Electronic Oven Controls

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### 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 (TOD) is displayed, unless the range is in Energy Save mode. During Energy Save mode, the display will be blank. Indicator lights show functions that are in use.

---

### Tones

Tones are audible signals, indicating the following:

#### One tone

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

#### Three tones

- Invalid pad press

#### Four tones

- End of cycle

Use the SETTINGS key 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 key. Use the SETTINGS key to scroll through the features that can be changed. Each press of the SETTINGS key will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. After the setting is saved by pressing START, the control will exit Settings and display the time of day. Details of all of the feature changes are explained in the following sections.

Press CANCEL to exit Settings.

---

### Clock Time of Day

This clock can use a 12- or 24-hour cycle. To adjust, see “12/24 Hour Clock” in this section.

Check that the oven and Timer are off.

#### To Change Time of Day:

1. Press SETTINGS once. After 3 seconds, “SET CLOCK-PUSH START TO CHANGE” will be displayed.
2. Press START to display the current setting.
3. Press “3” for AM or “6” for PM.
4. Press the number keypads to set the time of day.
5. Press START.
6. Press CANCEL to exit.

---

### Oven Temperature Offset Control

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

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

#### To Adjust Oven Temperature:

1. Press SETTINGS until “TEMP OFFSET” is displayed.
2. Press START to display the current setting.
3. 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).
4. Press START to save the setting.
5. Press CANCEL to exit.

---

### Fahrenheit and Celsius

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

#### To change:

1. Press SETTINGS until “TEMP UNIT” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

### Audible Tones Disable

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

1. Press SETTINGS until “ALL SOUNDS” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

### End of Cycle Tone

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

1. Press SETTINGS until “CYCLE TONE END” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

### Reminder Tones Disable

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

1. Press SETTINGS until “REMINDER TONE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

### Key Press Tones

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

1. Press SETTINGS until “KEY PRESS TONE” is displayed.
2. Press START to display the current setting.
3. Press the “3” keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

## Tone Pitch

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

1. Press SETTINGS until "TONE PITCH" is displayed.
2. Press START to display the current setting.
3. Press the "3" keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

## 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.

1. Press SETTINGS until "DEMO MODE" is displayed.
2. Press START to display the current setting.
3. Press the "3" keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

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## 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.

1. Press SETTINGS until "12-HR SHUT-OFF" is displayed.
2. Press START to display the current setting.
3. Press the "3" keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

## 12/24 Hour Clock

1. Press SETTINGS until "12/24 HR" is displayed.
2. Press START to display the current setting.
3. Press the "3" keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

## Languages - Scrolling Display Text

Language options are English, Spanish and French.

1. Press SETTINGS until "LANGUAGE" is displayed.
2. Press START to display the current setting.
3. Press the "3" keypad to adjust the setting.
4. Press START to save the setting.
5. Press CANCEL to exit.

---

## Sabbath Mode

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

When the Sabbath Mode is set, all cooking and cleaning cycles are disabled. Only the Bake cycle will operate in the Sabbath Mode. No tones will sound, and the displays will not show messages or temperature changes.

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

### To Enable Sabbath Mode Capability (one time only):

1. Open oven door.
2. Press 7-8-9-6.  
"SABBATH ON" or "SABBATH OFF" and "PRESS START TO ENTER" will appear in the display.
3. Press START to change the displayed status.
4. Close oven door. Sabbath Mode can be used for baking.  
**NOTE:** To disable the Sabbath Mode, repeat steps 1 - 3 to change the status from "SABBATH ON" to "SABBATH OFF."

### To Activate Sabbath Mode:

1. Press BAKE.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press START.

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

4. Press SETTINGS, then press "7." "SAb" will appear in the display.

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

1. 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. The scrolling text will be shown on the display as it was before the keypad was pressed.

2. Press START.

### To Deactivate Sabbath Mode:

Press SETTINGS, then press "7" to return to regular baking or press CANCEL to turn off the range.

---

## Aluminum Foil

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

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

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## Positioning Racks and Bakeware

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

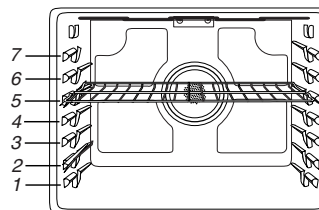
### Bakeware

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

### Racks

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

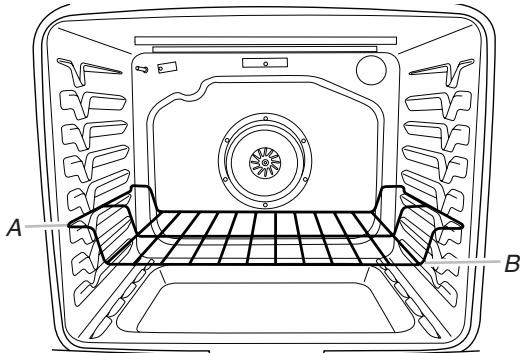
To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.



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

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

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



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

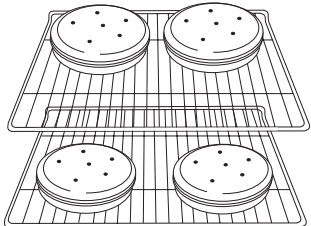
**IMPORTANT:** These rack positions are for flat racks. If a Max Capacity Oven Rack is used, the rack position must be adjusted as shown in the previous figure.

**Multiple Rack Cooking**

- 2-rack: Use rack positions 2 and 5 for regular baking.  
2-rack (convection only): Use rack positions 2 and 5; or 3 and 6.  
3-rack (convection only): Use rack positions 1, 4 and 7; or 2, 4 and 6.

**Baking Cakes on 2 Racks**

For best results when baking cakes on 2 racks, use racks 2 and 5. For best results when convection baking cakes on 2 racks, use racks 1 and 4. Place the cakes on the racks as shown.

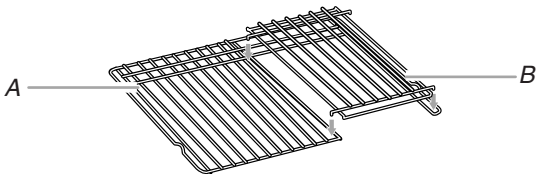


**Split Oven Rack (on some models)**

**Split-Rack with Removable Insert**

The split-rack with removable insert is a space maximizer. When the two are attached, they make a full rack. The insert can also be removed to provide room for large items such as a turkey and casseroles. Do not place more than 25 lbs (11.3 kg) on the split-rack.

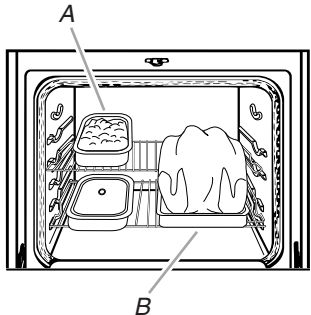
The insert can also be used on the counter as a cooling rack.



A. Split-rack  
B. Removable insert

**To Use Racks:**

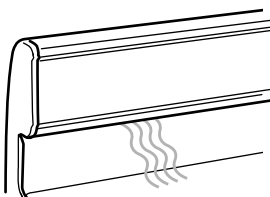
1. Place a full rack in the lower section of the oven and position the split-rack above it.
2. Place large items on the right side of the full rack.
3. Place deeper, covered dishes on the left side of the full rack.
4. Place shallow dishes on the split-rack.
5. When finished cooking, slowly remove items.



A. Place shallow dishes on the split-rack  
B. Large item placed on the right side of full-rack

If you would like to purchase a split-oven rack, one may be ordered. See “Accessories” section to order.

**Oven Vent**



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

---

## Baking and Roasting

### ACCUBAKE® Temperature Management System

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

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

### Preheating

When START is pressed, the oven will begin preheating. Once 100°F (38°C) is reached, the display temperature will increase as the actual temperature of the oven increases. When the preheat temperature is reached, a tone will sound, and the selected temperature will appear on the display. The time necessary to preheat the oven to 350°F (177°C) is approximately 10 to 15 minutes, depending on the model. Factors that have an impact on preheat times are: room temperature, starting oven temperature, and the number of oven racks. Unused oven racks can be removed prior to preheating your oven to reduce preheat time.

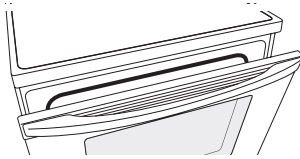
### Rapid Preheat

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. Press RAPID PREHEAT and follow the oven control prompts, or, if preheating has already started, simply press RAPID PREHEAT. The preheating cycle should be completed before placing food in the oven and should be used only for one-rack baking. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

---

## Broiling

Leave the door open 6" (15 cm) at the broil stop position to ensure proper broiling temperature. Preheat the oven for 5 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.



**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. Use racks 6 or 7 for broiling. Refer to the “Positioning Racks and Bakeware” section for more information.

When broiling on the low or medium 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.

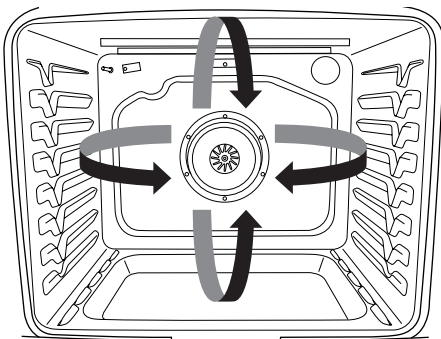
If you would like to purchase a broiler pan, one may be ordered. Please refer to the “Accessories” section for more information.

---

## Convection Cooking

TimeSavor™ Plus Convection cycles the bake, broil, and convection elements on and off in intervals while the fan circulates the hot air. 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.

**IMPORTANT:** With convection cooking, most foods can be cooked at a lower temperature or at a shorter time. This range automatically reduces the set oven temperature by 25°F (15°C) for convection cooking.



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

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

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

### TimeSavor™ Plus Convection

When convection baking, broiling or roasting enter your normal baking temperature. The control will automatically reduce the set oven temperature by 25°F (15°C).

### Convect Options

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

Convect Roast - Whole chicken or turkey, vegetables, pork roasts, beef roasts.

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

## Cook Time

### **WARNING**

#### **Food Poisoning Hazard**

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

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

#### **To Set a Timed Cook:**

1. Press BAKE, or press CONVECT once for Convection Baking or twice for Convection Roasting.
2. Press the number keypads 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 number keypads 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 to clear the display.

#### **To Set a Delayed Timed Cook:**

1. Press BAKE, or press CONVECT once for Convection Baking or twice for Convection Roasting.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The cook time oven indicator light will light up.
4. Press number keypads to enter the length of time to cook.
5. Press START TIME. The start time/delay oven indicator light will light up.
6. Press number keypads to enter the number of hours and/or minutes you want to delay the start time.
7. Press START.

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

8. Press CANCEL to clear the display.

## Warming Drawer (on some models)

### **WARNING**

#### **Food Poisoning Hazard**

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

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

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

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

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

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

Do not cover with plastic wrap.

Empty serving dishes and ovenproof dishes can be heated while the warming drawer is preheating. Check the dish manufacturer's recommendations before warming the cookware.

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

#### **To Use:**

1. Press WARMING DRAWER to select the Warming Drawer function at the Low setting.
2. To select a higher temperature setting, press WARMING DRAWER a second time for the Medium setting or a third time for the High setting.
3. Press START to begin preheating the warming drawer.
4. Allow the warming drawer to preheat for 15 minutes.
5. Place the cooked food(s) in the warming drawer.
6. Press WARMING DRAWER to turn off the heating element.

The Warming Drawer operates at temperatures of approximately 140°F (60°C) (Low), 160°F (71°C) (Medium), 180°F (82°C) (High).



# RANGE CARE

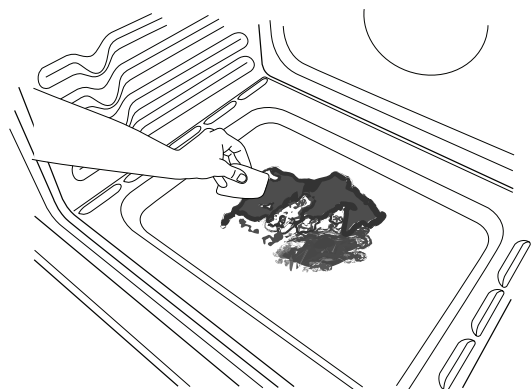


AquaLift™ Technology is an innovative cleaning solution that utilizes heat and water to release baked-on spills from the oven in less than 1 hour. This new cleaning technology is a low-heat, odor-free alternative to traditional self-cleaning options.

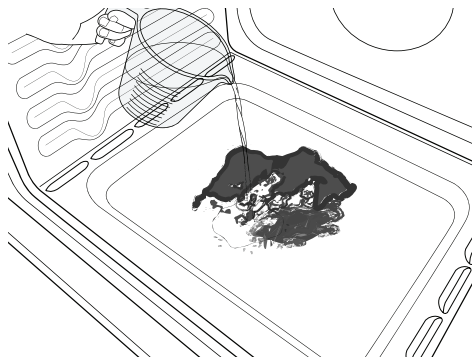
Allow the oven to cool to room temperature before using the Clean cycle. If your oven cavity is above 200°F (93°C), "OVEN COOLING" will appear in the display, and the Clean cycle will not be activated until the oven cavity cools down.

## To Clean:

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



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

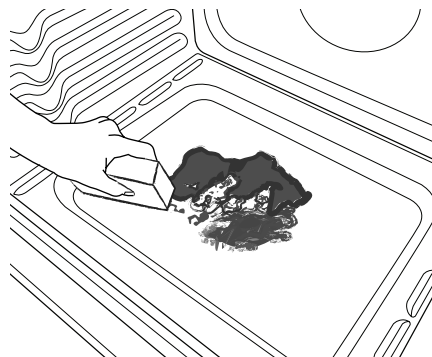


**IMPORTANT:** Do not use chemicals or other additives with the water. Do not open the oven door during the Clean cycle. The water on the oven bottom is hot.

3. Press CLEAN and then START on the oven control panel.
4. Allow 40 minutes for cleaning and cool down. A beep will sound when the Clean cycle is complete.

## Clean Cycle

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



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

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

## NOTES:

- The range should be level to ensure that the entire surface of the bottom of the oven cavity is covered by water at the beginning of the Clean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Before removing the residual water and loosened soils at the end of the Clean cycle, insert a cloth or paper towel between the lower edge of the oven door and the front frame to keep water from spilling onto the front of the range and the floor.
- Soil baked on through several cooking cycles will be more difficult to remove with the Clean cycle.
- Nonabrasive scrub sponges or eraser style cleaning pads (without cleaners) can be effective for cleaning the oven cavity walls, oven door and oven bottom for difficult soils. For best results, moisten the pads and sponges before use.
- Run an additional Clean cycle for stubborn soils.
- affresh™ Kitchen Appliance Cleaner and affresh™ Cooktop Cleaner may be used to clean the oven bottom, walls and door when the oven has finished the cycle and returned to room temperature. Refer to the "Accessories" section for information on ordering.
- Additional AquaLift™ Technology Cleaning Kits may be obtained by ordering Part Number W10423113RP. See the "Accessories" section for more information.
- For assistance with AquaLift™ Technology, call 1-877-258-0808, or visit our website at <http://whr.pl/aqualift>.

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## 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).

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

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### EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

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

#### Cleaning Method:

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:  
Gently clean around the model and serial number plate because scrubbing may remove numbers.
- affresh™ Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section for more information.

---

### STAINLESS STEEL (on some models)

**NOTE:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

#### Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh™ Stainless Steel Cleaner Part Number W10355016:  
See the “Accessories” section for more information.

Liquid detergent or all-purpose cleaner:  
Rinse with clean water and dry with soft, lint-free cloth.

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### 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.

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### CERAMIC GLASS (on some models)

#### Cleaning Method:

Use affresh™ Cooktop Cleaner Part Number W10355051 with 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)

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

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

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

### Burned-on soil

- Clean with Cooktop Cleaner, Cleaning Pad and Cooktop Scraper.

### Metal marks from aluminum and copper

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

### Tiny scratches and abrasions

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

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## COOKTOP CONTROLS

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

To avoid damage, do not soak knobs.

When replacing knobs, make sure knobs are in the OFF position.

On some models, do not remove seals under knobs.

#### Cleaning Method:

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

---

## CONTROL PANEL AND OVEN DOOR EXTERIOR

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

#### Cleaning Method:

- Glass cleaner and soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh™ Kitchen and Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section for more information.

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## 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.

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## 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

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## OVEN CAVITY

Use AquaLift™ Technology regularly to clean oven spills.

Do not use oven cleaners.

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

#### Cleaning Method:

- Clean cycle: See “Clean Cycle” first.



## Oven Light

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

### To Replace:

1. Unplug range or disconnect power.

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

# TROUBLESHOOTING

First try the solutions suggested here or visit our website and reference FAQs (Frequently Asked Questions) to possibly avoid the cost of a service call.

[www.whirlpool.com](http://www.whirlpool.com)

## Operation

PROBLEM	POSSIBLE CAUSES	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.
	Range is in Sabbath Mode.	See "Sabbath Mode" section.
Cooktop will not operate	The control knob is set incorrectly.	Push in knob before turning to a setting.
	The range is in Demo Mode.	Demo Mode will deactivate the Warm Zone element. See "Demo Mode" in the "Electronic Oven Controls" section.
Excessive heat around cookware on cooktop	Cookware that 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 "Cooktop Use" section.
	Range is not level.	Level the range. See the Installation Instructions.
Oven will not operate	The electronic oven control was set incorrectly.	See "Electronic Oven Controls" section.
	Delay Start was set.	See "Cook Time" section.
	The oven control lockout is set.	See the control lock keypad feature in the "Feature Guide" section.
	The range is in Demo Mode.	Demo Mode will deactivate all heating elements. See "Demo Mode" in the "Electronic Oven Controls" section.
Convection fan not working	Oven door is open.	Close oven door. See "Convection Cooking" section.
Oven temperature too high or too low	Oven temperature calibration needs adjustment	See "Oven Temperature Control" in the "Electronic Oven Controls" section.
	Temperature has been changed to Fahrenheit or Celsius.	See "Fahrenheit and Celsius" in the "Electronic Oven Controls" section.
Oven indicator lights flash	Needs service (oven indicator lights are flashing)	See "Control Display" in the "Electronic Oven Controls" section. If the indicator light(s) keeps flashing, call for service. See cover for contact information.
Display shows messages	Power failure (display shows flashing time)	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 the CANCEL keypad to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See cover for contact information.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
<b>Mineral deposits are left on the oven bottom after the Clean cycle</b>	Tap water was used in the Clean cycle.	Use distilled or filtered water in the Clean cycle. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.
	Range is not level.	Mineral deposits will collect on dry areas of the oven bottom during the Clean cycle. Level the range. See the Installation Instructions. To remove deposits, use a cloth soaked with vinegar. Then use a cloth dampened with water to thoroughly remove any vinegar residue.
<b>Oven cooking results not what expected</b>	Range is not level.	Level the range. See the Installation Instructions.
	The temperature set was incorrect.	Double-check the recipe in a reliable cookbook.
	Oven temperature is calibrated incorrectly.	See “Oven Temperature Control” in the “Electronic Oven Controls” section.
	Oven was not preheated.	See “Baking and Roasting” section.
	Racks were positioned improperly.	See “Positioning Racks and Bakeware” section.
	Not enough air circulation around bakeware	See “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 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.
	Temperature scale was changed from Fahrenheit to Celsius.	Foods are overdone or burnt even at low temperatures. See “Fahrenheit and Celsius” in the “Electronic Oven Controls” section.

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# ACCESSORIES

For accessories, you can visit our website at [www.whirlpool.com/cookingaccessories](http://www.whirlpool.com/cookingaccessories).

## **Cooktop Care Kit**

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

## **Cooktop Protectant**

(ceramic glass models)  
Order Part Number 31463A

## **affresh™ Stainless Steel Cleaning Wipes**

(stainless steel models)  
Order Part Number W10355049

## **affresh™ Cooktop Cleaner**

(ceramic glass models)  
Order Part Number W10355051

## **affresh™ Stainless Steel Cleaner**

(stainless steel models)  
Order Part Number W10355016

## **affresh™ Kitchen and Appliance Cleaner**

Order Part Number W10355010

## **AquaLift™ Technology Oven Cleaning Kit**

Order Part Number W10423113RP

## **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 4396096RB

## **Standard Flat Oven Rack**

Order Part Number W10179196

## **Split Oven Rack**

Order Part Number W10205524

## **Max Capacity Oven Rack**

Order Part Number W10289145

## **Porcelain Broiler Pan and Grid**

Order Part Number 4396923

## **Premium Broil Pan and Roasting Rack**

Order Part Number W10123240  
[www.whirlpool.com/broilerpan](http://www.whirlpool.com/broilerpan)

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# WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

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## LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is 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 Parts and repair labor to correct defects in materials or workmanship. 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. Outside the 50 United States and Canada, this limited warranty does not apply. Proof of original purchase date is required to obtain service under this limited warranty.

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## ITEMS EXCLUDED FROM WARRANTY

### This limited warranty does not cover:

1. Service calls to correct the installation of your major appliance, to instruct you on how to use your major appliance, to replace or repair house fuses, or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use or when it is used in a manner that is contrary to published user or operator instructions and/or installation instructions.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of consumables or cleaning products not approved by Whirlpool.
5. Cosmetic damage, including scratches, dents, chips or other damage to the finish of your major appliance, unless such damage results from defects in materials or workmanship and is reported to Whirlpool within 30 days from the date of purchase.
6. Any food loss due to refrigerator or freezer product failures.
7. Costs associated with the removal from your home of your major appliance for repairs. This major appliance is designed to be repaired in the home and only in-home service is covered by this warranty.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service if your major appliance is located in a remote area where service by an authorized Whirlpool servicer is not available.
10. The removal and reinstallation of your major appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
11. Major appliances with original model/serial numbers that have been removed, altered or cannot be easily determined. This warranty is void if the factory applied serial number has been altered or removed from your major appliance.

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

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## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. 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, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

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If outside the 50 United States and Canada, contact your authorized Whirlpool dealer to determine if another warranty applies. 9/07

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For additional product information, in the U.S.A., visit [www.whirlpool.com](http://www.whirlpool.com).

If you do not have access to the Internet and you need assistance using your product or you would like to schedule service, you may contact Whirlpool at the number below.

*Have your complete model number ready. You can find your model number and serial number on the label, located on the oven frame behind the top right side of the oven door.*

For assistance or service in the U.S.A., call 1-800-253-1301.

If you need further assistance, you can write to Whirlpool with any questions or concerns at the address below:

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

Please include a daytime phone number in your correspondence.

Please keep this User Instructions and model number information for future reference.

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**SP PN W10395083A**

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