

ELECTRIC DOUBLE OVEN RANGE

Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-253-1301** or visit our website at www.whirlpool.com

Table of Contents.....2

**Model
WGE555**

TABLE OF CONTENTS

RANGE SAFETY	3	Positioning Racks and Bakeware	11
The Anti-Tip Bracket	3	Bakeware.....	12
COOKTOP USE	5	Meat Thermometer.....	12
Cooktop Controls.....	5	Oven Vents	12
Dual Size Element	6	Baking.....	12
Warm Zone.....	6	Broiling.....	13
Ceramic Glass	6	Toasting - Upper Oven Only	14
Home Canning	7	Keep Warm Feature	14
Cookware	7	Sabbath Mode.....	14
ELECTRONIC OVEN CONTROLS	8	Timed/Delay Cooking.....	15
Display	8	RANGE CARE	16
Cancel	8	Self-Cleaning Cycle.....	16
Oven Lights	8	General Cleaning	17
Oven Timer	8	Oven Light	18
Energy Save	8	Oven Door	18
Clock	8	TROUBLESHOOTING	20
Settings	9	ASSISTANCE OR SERVICE	21
Oven Temperature Control	10	In the U.S.A.	21
Control Lockout.....	10	Accessories	21
OVEN USE	11	WARRANTY	22
Aluminum Foil.....	11		

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

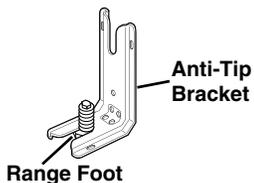
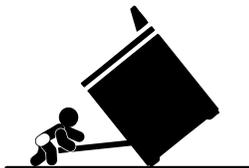
A child or adult can tip the range and be killed.

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.

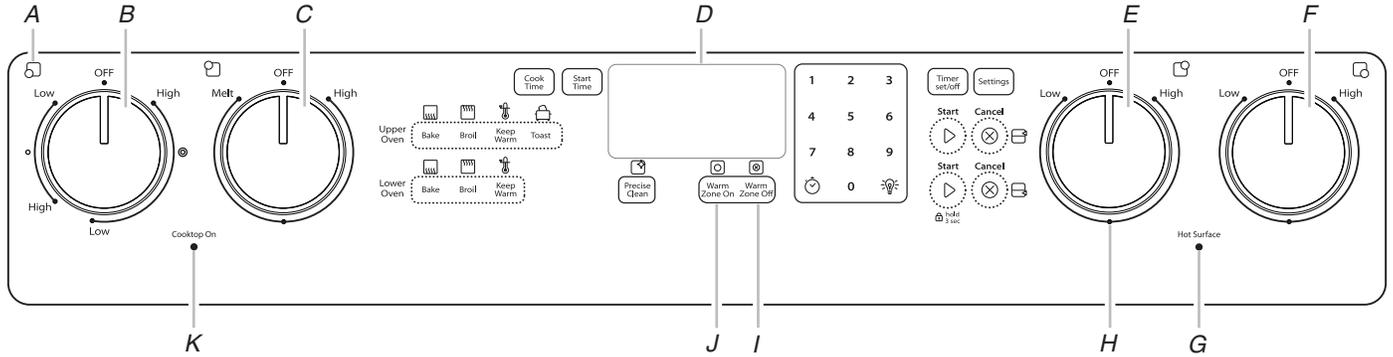
For units with ventilating hood –

- 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

COOKTOP USE

This manual covers different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the items shown here may not match those of your model.



A. Surface cooking area locator
 B. Left front dual element control knob
 C. Left rear control knob
 D. Electronic oven control

E. Right rear control knob
 F. Right front Rapid Boil element control knob
 G. Hot surface indicator light
 H. Medium indicator
 I. Warm Zone on
 J. Warm Zone off

K. Cooktop on indicator light

Cooktop Controls

⚠ 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 anywhere between HIGH and LOW. Push in and turn to setting. Use the following chart as a guide when setting heat levels.

SETTING	RECOMMENDED USE
Dual Elements	<ul style="list-style-type: none"> ■ Large diameter cookware. ■ Large quantities of food. ■ Home canning.
HIGH	<ul style="list-style-type: none"> ■ Bring liquid to a boil.
Medium High	<ul style="list-style-type: none"> ■ Hold a rapid boil. ■ Quickly brown or sear food.

SETTING	RECOMMENDED USE
Medium	<ul style="list-style-type: none"> ■ Maintain a slow boil. ■ Fry or sauté foods. ■ Cook soups, sauces and gravies.
Medium Low	<ul style="list-style-type: none"> ■ Stew or steam food. ■ Simmer.
LOW or MELT	<ul style="list-style-type: none"> ■ Keep food warm. ■ Melt chocolate or butter.
Warm Zone	<ul style="list-style-type: none"> ■ Keep cooked foods warm.

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

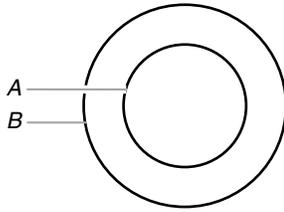
Cooktop On Indicator Lights

A Cooktop On Indicator light is located on the control panel. When any surface element is turned on, the light will glow.

Hot Surface Indicator Light

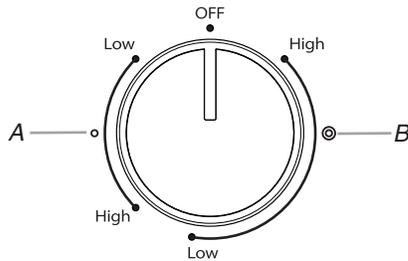
A Hot Surface indicator light is located on the control panel. The hot surface indicator light will glow as long as any surface cooking area is too hot to touch, even after the surface cooking area(s) is turned off.

Dual Size Element



A. Single size
B. Dual size

The dual size elements offer flexibility to cook using different sizes of cookware. The single element can be used in the same way as a regular element. The dual element combines both the inner and outer elements and is recommended for larger cookware.



A. Single element control - left side
B. Dual element control - right side

To Use Single Element:

1. Push in and turn the control knob counterclockwise from the OFF position to the Single zone anywhere between HIGH and LOW.
2. Push in and turn knob to OFF when finished.

To Use Dual Element:

1. Push in and turn the control knob clockwise from the OFF position to the Dual zone anywhere between HIGH and LOW.
2. Push in and turn knob to OFF when finished.

Warm Zone

⚠ 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 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 Warm Zone element is in use. The Hot Surface light will glow as long as the Warm Zone element area is too hot to touch.

- Use only cookware and dishes 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. Then press START.
2. To turn off, press WARM ZONE OFF.

Ceramic Glass

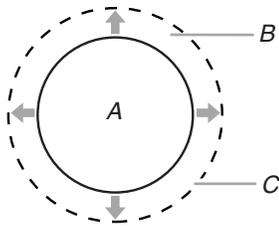
The surface cooking area will glow red when an element is on. Some parts of the surface cooking area may not glow red when an element is on. This is normal operation. The burner will cycle on and off to maintain the selected heat level. It will also randomly cycle off and back on again, even while on 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.

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

- 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.

Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or 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, elements or surface burners at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

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 cooktop.

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.

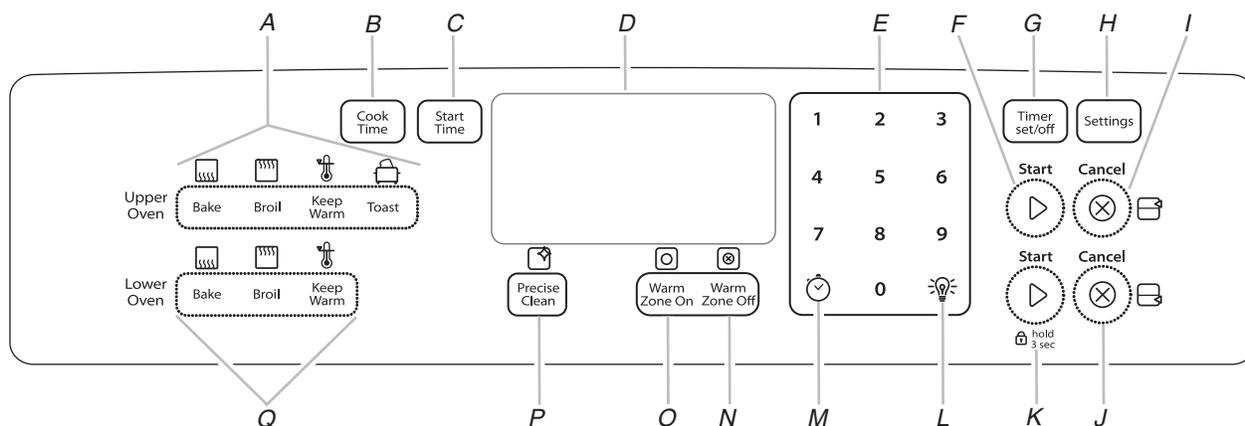
Cookware with nonstick surfaces should not be used under the broiler.

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

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

ELECTRONIC OVEN CONTROLS

This manual covers different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the items shown here may not match those of your model.



A. Upper oven settings
B. Cook time
C. Start time
D. Oven display
E. Number keypad

F. Upper oven start
G. Timer set/off
H. Settings
I. Upper oven cancel

J. Lower oven cancel
K. Lower oven start/control lock
L. Oven light
M. Clock

N. Warm zone off
O. Warm zone on
P. Precise Clean
Q. Lower oven settings

Display

When power is first supplied to the range, or if a power failure has occurred, 12:00 will appear on the display. See the "Clock" section to set time of day.

When the oven is not in use, the display shows the time of day, unless the oven is in Energy Save mode.

Cancel

Cancel stops any function except the Clock, Timer and Control Lock.

Oven Lights

While the oven doors are closed, press the Oven Light icon on the keypad to turn the lights on and off. Both oven lights will come on when either door is open. The oven lights will not come on during the Self-Clean cycle.

Oven Timer

The Oven Timer can be set in hours or minutes up to 9 hours and 59 minutes, and counts down the set time. The Oven Timer does not start or stop the oven.

To Set:

1. Press TIMER SET/OFF.
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."
3. Press TIMER SET/OFF to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown.
4. Press TIMER SET/OFF twice to cancel the Oven Timer and return to the time of day. Do not press Cancel because the oven will turn off.
5. If the Oven Timer is running, but not in the display, press TIMER SET/OFF to display the countdown for 5 seconds.

To Cancel:

Press the TIMER SET/OFF pad.

Energy Save

The Energy Save mode deactivates the display to reduce energy consumption.

To Activate the Energy Save Mode:

1. Press and hold SETTINGS for 3 seconds. "Energy saver on." will appear in the upper text area.
2. The setting will be activated after 5 minutes.
Any mode may be used with the range in Energy Save by simply selecting the desired mode.

To Deactivate the Energy Save Mode:

1. Press and hold SETTINGS for 3 seconds. "Energy saver off." will appear in the upper text area.
2. The clock will reappear in the display, and the range can be operated as usual.

Clock

To change the clock between 12-hour and 24-hour format, see "12/24 Hour (Adjusting the Clock Format)" in the "Settings" section.

To Set the Time of Day:

Before setting, make sure the oven and Oven Timer are off.

1. Press the Clock icon. "Set Time" will appear in the upper text area.
2. Use the number keypad to enter the current time. Press START.
3. Press the "3" keypad for a.m., or press the "6" keypad for p.m.
4. "Press CLOCK" will appear in the upper text area, and "or PUSH START" scrolls from bottom to top in the lower text area.
5. Press the Clock icon or any START. "Time Set" will scroll from top to bottom in the upper text area for 5 seconds. Once it disappears, the time is set.

Settings

The Settings function enables you to personalize audible tones and oven operation to suit your needs. After completing your adjustments, press any CANCEL or wait 30 seconds for the display to show the time of day. To change any of the following settings, press SETTINGS until the correct display text appears, and then follow the instructions in the appropriate section. See the following “Settings Quick Reference Chart.”

Settings Quick Reference Chart

Display Text	Default Setting	To change Setting
TEMP UNIT	Fahrenheit	Press (1) for Celsius
SOUND	On	Press (1) for OFF
SOUND VOLUME	High	Press (1) for LOW
END TONE	On	Press (1) for OFF
KEYPRESS TONE	On	Press (1) for OFF
REMINDER TONE	On	Press (1) for OFF
12/24 HOUR	12 Hr	Press (1) for 24 HR
SABBATH	Off	Press (1) for ON
12Hr AUTO_OFF	On	Press (1) for OFF
LANGUAGE	English	Press (1) for French Press (2) for Spanish
TEMP CALIB	Upper Calibrate	Press (1) for LOWER CALIBRATE

Temp Unit (Fahrenheit and Celsius)

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

1. Press SETTINGS until “TEMP UNIT” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Sound (Tones)

Tones are audible signals, indicating the following:

Basic Functions

One tone

- Valid pad press
- End of Oven Timer (long tone)
- Function has been entered
- Oven is preheated

Three tones

- Invalid pad press

Four tones

- End of cycle

Sound (Adjust On or Off)

The oven sound is factory set for On but can be changed to Off.

1. Press SETTINGS until “SOUND” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Sound Volume (Adjusting Sound Volume)

The oven sound is factory set for High but can be changed to Low.

1. Press SETTINGS until “SOUND VOLUME” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

End Tone (Adjusting End Tone On or Off)

The end tone is factory set for On but can be changed to Off.

1. Press SETTINGS until “END TONE” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Keypress Tone (Adjusting Keypress Tone On or Off)

The keypress tone is factory set for On but can be changed to Off.

1. Press SETTINGS until “KEYPRESS TONE” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Reminder Tone (Adjusting Reminder Tone On or Off)

The reminder tone is factory set for On but can be changed to Off.

1. Press SETTINGS until “REMINDER TONE” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

12/24 Hour (Adjusting the Clock Format)

The clock can be set to display time in a 12-hour or 24-hour format. The clock is set at the factory for the 12-hour format.

1. Press SETTINGS until “12/24 HOUR” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Sabbath (Sabbath Mode)

Sabbath Mode configures the range to conform to Star-K Jewish Sabbath requirements for a Bake cycle, including Timed Bake or Delayed Bake functions. Refer to the “Sabbath Mode” section for a full description of this feature. Sabbath Mode is factory set for disabled, but can be changed to enabled.

1. Press SETTINGS until “SABBATH” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

12 Hr Auto Off (Adjust On or Off)

The oven control is set to automatically shut off the oven 12 hours after the oven turns on. This will not interfere with any timed or delayed cook function.

1. Press SETTINGS until “12 Hr AUTO_OFF” is displayed.
2. Press the “1” keypad to adjust the setting.
3. Press any START or CANCEL to save the setting and exit.

Language (Change Language Options)

The Language is factory preset to English but can be changed to French or Spanish.

1. Press SETTINGS until "LANGUAGE" is displayed.
2. Press the "1" keypad to select French, or press the "2" keypad to select Spanish.

In French, press the "1" keypad to select Spanish, or press the "2" keypad to select English. In Spanish, press the "1" keypad to select English, or press the "2" keypad to select French.

3. Press any START or CANCEL to save the setting and exit.
-

Oven Temperature Control

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

Temperature adjustment applies to upper or lower ovens.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

ADJUSTMENT °F (ADJUSTMENT °C)	COOKS FOOD
10°F (6°C)	...a little more
20°F (12°C)	...moderately more
30°F (17°C)	...much more
-10°F (-6°C)	...a little less
-20°F (-12°C)	...moderately less
-30°F (-17°C)	...much less

Temp Calib (Adjust Oven Temperature Calibration)

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

1. Press SETTINGS until "TEMP CALIB" is displayed.
 2. The range is factory set to Upper Calibrate. Press the "1" keypad to change the selected oven.
 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 any START or CANCEL to save the setting and exit.
-

Control Lockout

The oven controls can be locked out to avoid unintended use of the oven.

The oven controls cannot be locked if the oven is in use, or the oven temperature is 400°F (205°C) or above.

The current time of day will remain in the display when the controls are locked.

To Lock Controls:

1. Press and hold the Lower Oven START for 3 seconds. "Control Locked" will scroll in the upper text area. "Control Locked" will scroll while the control is locking, then "Locked" is displayed. "Locked" and time of day remain lit in the display

To Unlock Controls:

1. Press and hold the Lower Oven START for 3 seconds. "Unlocking" will scroll in the display for 3 seconds while the controls are unlocking, and the time of day is displayed.

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.

Preheating

The upper and lower ovens have rapid and standard preheat options. When only one oven is used (either upper or lower) the oven in use will default to the rapid preheat option. The rapid preheat option is only recommended for single-rack baking.

When both ovens are used simultaneously, the ovens will default to the standard preheat option. The standard preheat option is recommended for multi-rack baking in the lower oven. The upper oven is used only for single-rack cooking.

When the lower oven is used independently, the oven will default to the rapid preheat option to be used for single-rack baking only. To use the standard preheat option for multi-rack baking in the lower oven, make the appropriate selection during Bake operation setup.

To toggle between single or multi-rack baking, press START for the desired oven after beginning the Bake mode.

Aluminum Foil

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

- For best cooking results, do not cover entire rack with foil because air must be able to move freely.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1/2" (1.3 cm) larger than the dish and that it is turned up at the edges.

Positioning Racks and Bakeware

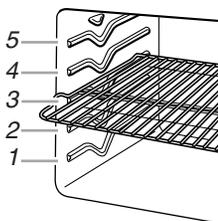
IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- The upper oven is equipped with 1 flat rack.
- The lower oven is equipped with 2 flat racks.
- Place food so it will not rise into the broil element. Allow at least 1/2" (1.3 cm) between pans and the broil burner.

To Remove Oven Racks:

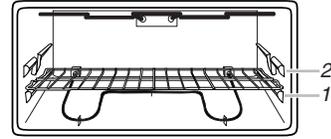
Flat Racks: Pull rack out to the stop position, raise the front edge, and then lift out.



To Replace Oven Racks:

Flat Rack: Place rack on the rack support in the oven. Tilt the front edge up slightly, and slide rack back until it clears the stop position. Lower front and slide back into the oven.

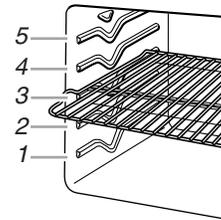
Rack Positions - Upper Oven



Baking

FOOD	RACK POSITION
Cakes, meat and poultry	1
Most foods such as biscuits and cookies on baking sheets and pizza	2

Rack Positions - Lower Oven



Traditional Cooking

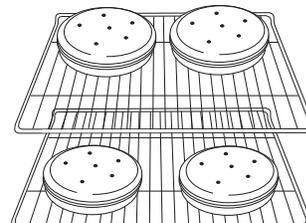
FOOD	RACK POSITION
Large roasts, turkeys	1 or 2
Yeast breads, quick breads, muffins, tube cakes, small cuts of meat and poultry and 2-rack baking	2
Cookies, biscuits, casseroles, muffins, cakes, 1-rack baking	3
2-rack baking	4 and 5, or 2 and 4, or 2 and 5

Multiple Rack Cooking

2-rack: Use rack positions 2 and 4 when baking 2 racks of pizza. Stagger pizza so that the pizza on rack position 2 is toward the right side of the oven and the pizza on rack position 4 is toward the left side of the oven.

Baking Layer Cakes on 2 Racks

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



BAKEWARE

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

NUMBER OF PAN(S)	POSITION ON RACK
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	Make sure that no bakeware piece is directly over another. See illustrations for placement of layer cakes.

Bakeware

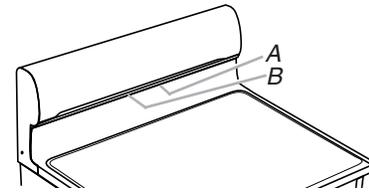
The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

BAKEWARE/ RESULTS	RECOMMENDATIONS
Light colored aluminum <ul style="list-style-type: none"> Light golden crusts Even browning 	<ul style="list-style-type: none"> Use temperature and time recommended in recipe.
Dark aluminum and other bakeware with dark, dull and/or nonstick finish <ul style="list-style-type: none"> Brown, crisp crusts 	<ul style="list-style-type: none"> May need to reduce baking temperatures slightly. Use suggested baking time. For pies, breads and casseroles, use temperature recommended in recipe. Place rack in center of oven.
Insulated cookie sheets or baking pans <ul style="list-style-type: none"> Little or no bottom browning 	<ul style="list-style-type: none"> Place in the bottom third of oven. May need to increase baking time.
Stainless steel <ul style="list-style-type: none"> Light, golden crusts Uneven browning 	<ul style="list-style-type: none"> May need to increase baking time.
Stoneware/Baking stone <ul style="list-style-type: none"> Crisp crusts 	<ul style="list-style-type: none"> Follow manufacturer's instructions.
Ovenproof glassware, ceramic glass or ceramic <ul style="list-style-type: none"> Brown, crisp crusts 	<ul style="list-style-type: none"> May need to reduce baking temperatures slightly.

Meat Thermometer

A meat thermometer is not supplied with this appliance. Follow manufacturer's directions for using a meat thermometer. On models without a temperature probe, use a meat thermometer to determine whether meat, poultry and fish are cooked to the desired degree of doneness. The internal temperature, not appearance, should be used to determine doneness.

Oven Vents



A. Upper oven vent
B. Lower oven vent

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

Baking

Before baking, position racks according to the "Positioning Racks and Bakeware" section.

- If only one oven is to be used, that oven will preheat more quickly.
- Allow at least ½" (1.3 cm) between the baking pan or casserole and the top element in the upper oven. Loaf, angel food or bundt pans are not recommended in the upper oven.
- When preheating with a baking/pizza stone inside the upper oven, do not set oven above 450°F (232°C). Food cooked using a baking stone may need to be removed early.
- On some models, the convection fan may operate during preheating or during the bake cycle.
- The back part of the lower oven bake element will not glow red during baking. This is normal.
- Use only 1 rack in the upper oven.

To Bake:

1. Press **BAKE** for the desired oven.

"BAKE" will scroll in the upper or lower text area (depending on oven selection), and "350°F (175°C)" will be displayed.

"Set temp or" will scroll in the selected oven text area, followed by "Push **START**."
2. Use the number keypad to enter the desired temperature.

NOTE: The temperature may be changed at any time by using the number keypad to enter the new temperature and then pressing **START**. Changing the temperature once food is placed in the oven could affect performance.
3. (Optional) If a Set Cooking Time is desired, press **COOK TIME**. Use the number keypad to enter the desired time.

"Push **START**" will scroll in the selected oven text area.
4. Press **START** for the desired oven.

If the upper oven is used, "Preheating" will appear in the upper oven text area.

If the only the lower oven is used, "Rapid preheating for single rack. Press **START** to preheat for multi rack baking." will appear. If no change is made, "Preheating for single rack baking" will appear in the display. "Rapid preheating for single rack baking" will scroll in the selected oven text area. "Preheating" remains in the text area until the set temperature is reached. See "Preheating" in the "Oven Use" section for more information.

If multi-rack baking is desired, **START** for the desired oven should be pressed again and "Standard preheat for multi rack baking. Press **START** to preheat for single rack baking." will appear in the display, followed by "Preheating for multi rack baking."

5. When the preheat cycle is complete, insert food. "Insert food for one rack baking" or "Insert food for multirack baking" will appear in the selected oven text area.
"Bake" will scroll in the selected oven text area until CANCEL for the desired oven is pressed.
6. Place food in the oven when the preheat tone sounds.
7. Press CANCEL for the desired oven when finished.

8. Remove food from the oven.

NOTE: If a Set Cooking Time is to be used when only one oven is used, increase the cook time by 10 minutes. If a Set Cooking Time is to be used when both ovens are used or multi-rack baking in the lower oven, increase the cook time by 15 minutes. When the Set Cooking Time expires, the oven(s) will turn off.

Broiling

Broiling uses direct radiant heat to cook food. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

- For best results, use a broiler pan and grid. They are designed to drain juices and help avoid spatter and smoke.
If you would like to purchase a broiler pan, one may be ordered. See "Assistance or Service" section to order.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to avoid curling.
- Select HI/550°F (288°C) broil for most broiling. Select LO/450°F (232°C) broil for low-temperature broiling of longer cooking foods such as poultry to avoid overbrowning.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

Before broiling, position rack according to the Broiling Chart. Position food on grid in the broiler pan, then place it in the center of the oven rack. Close the door to the broil stop position (about 4" [10.0 cm]) to ensure proper broiling temperature.

BROILING CHART

It is not necessary to preheat the lower oven when broiling. The upper oven should be preheated for 5 minutes. Times are guidelines only and may need to be adjusted for individual tastes. Turn meat halfway through cooking time. Recommended rack positions are numbered from the bottom (1) to the top (5). For diagram, see the "Positioning Racks and Bakeware" section.

FOOD	UPPER OVEN			LOWER OVEN		
	RACK POSITION	SETTING	COOK TIME (minutes)	RACK POSITION	SETTING	COOK TIME (minutes)
Steak 1" (2.5 cm) thick medium	1	HI	22-28	4	HI	15-19
Ground meat patties 4 oz (113 g), 3/4" (2.0 cm) thick up to 12, well-done up to 6, well-done	1 1	HI HI	18-22 20-25	4 4	HI HI	15-19 15-19
Pork chops 1" (2.5 cm) thick, well-done	1	HI	27-31	4	HI	22-27
Chicken bone-in, skin-on breast pieces well-done	1	LO	40-50	3 or 4	LO	20-24
Fish* Filets, flaky Steaks, 1" (2.5 cm) thick, flaky	1 1	LO LO	8-12 18-22	4 4	LO LO	8-13 10-16

*When broiling fish, spray broil pan with cooking oil. Do not turn fish filets.

To Broil Using Hi/Low Temperature Settings:

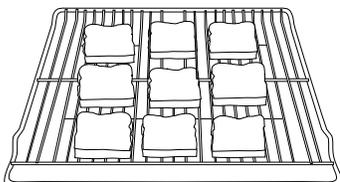
1. For upper oven, preheat oven 5 minutes before placing food in the oven. For lower oven, preheat is not necessary before placing food in the oven.
2. Position oven door to broil stop position.
3. Press BROIL for the desired oven.
"BROIL" will scroll in the selected oven text area, and "HI" will be displayed.
After 3 seconds, "Set temp or" will scroll in the upper text area, followed by "Push START."
4. Press "1" on the keypad for the High broil setting, or press "2" for the Low broil setting.
5. Press START for the desired oven.
"Broiling" will scroll in the upper text area and remains there.
"BROIL" will scroll in the selected oven text area once the set temperature is reached and remains there until CANCEL for the desired oven is pressed.
NOTE: The broil temperature may be changed at any time by pressing "1" on the keypad for the High broil setting or pressing "2" for the Low broil setting and then pressing START for the desired oven. Changing the temperature once food is placed in the oven could affect performance.
6. Press CANCEL for the desired oven when finished.
7. Remove food from the oven.

Toasting - Upper Oven Only

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

- Lower oven cannot be operated while upper oven is toasting. If the lower oven is operating when Toast is pressed, a beep will sound.
- Toasting is based on time, not temperature.
- Frozen foods should not be toasted in the oven.
- Toasting times will be shorter when the oven is hot or when repeated toasting functions are done.

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



1. Press TOAST.
"TOAST" will scroll in the upper text area, then "SET LEVEL" will be displayed.
2. Use the number keypad to select the desired toast setting.
"PUSH START" will scroll in the upper text area.
NOTE: Toast has Light (1), Medium (2) and Dark (3) settings.
3. Press START for the upper oven.
"TOAST (setting)" will scroll in the upper text area. "(setting)" is the setting you selected, for example Medium.
4. At the end of the toast cycle, "TOASTING COMPLETE" will scroll in the upper text area.
5. Press CANCEL for the upper oven and remove toast from the oven.

Keep Warm Feature

⚠ 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.

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

The Keep Warm feature allows hot cooked foods to stay at serving temperature. It can also be used at the end of a timed cook.

To Use:

1. Press KEEP WARM for the desired oven.
"KEEP WARM" will scroll in the upper or lower text area (depending on oven selection), and 170°F (77°C) will be displayed.
"Set temp or" will scroll in the selected oven text area, followed by "Push START."

2. Use the number keypad to enter the desired temperature.

The temperature can be set from 145°F (63°C) to 190°F (85°C).

NOTE: The temperature may be changed at any time by using the number keypad to enter the desired temperature and then pressing START for the desired oven. Changing the temperature once food is placed in the oven could affect performance.

3. Press START for the desired oven.
"Keeping Warm" will appear in the text area, and the set temperature will be displayed until the set temperature is reached.
4. "WARM" and the temperature will be displayed while the Keep Warm setting is active or until Cancel for the desired oven is pressed.
5. Place food in the oven.
To change the oven temperature during cooking, use the number keypad to enter the desired temperature and then press START for the desired oven.
6. Press CANCEL for the desired oven when finished.
7. Remove food from the oven.

To Cancel Keep Warm Feature:

Press CANCEL for the desired oven.

Sabbath Mode

The Sabbath Mode allows the range to operate in compliance with the Star-K Jewish Sabbath requirements for a Bake cycle, including Timed Bake or Delayed Bake functions. To use the Sabbath Mode on this range note the following:

- The Sabbath Mode feature must first be enabled. This is done only one time and only if Sabbath Mode is expected to be used at a later time.
- When Sabbath Mode is enabled all range features and functions operate the same as before Sabbath Mode was enabled.
- When Sabbath Mode is enabled and activated it can be used for any Bake, Timed Bake or Delayed Bake cycle by completing the steps in "To Activate Sabbath Mode" in this section.

When Sabbath Mode is activated your range will run under the following conditions:

- All cooking functions on both ovens are disabled except for Bake, Timed Bake and Delayed Bake.
- The following keypads can be used: Bake, Cancel, Start, Oven Timer and the number keypad.
- The following features are disabled and cannot be used: all tones and chimes; timers; 12 Hour Shutoff; Oven Cleaning and Energy Save.
- Cooktop elements, including the Warm Zone, can be enabled for use during Sabbath mode.

NOTE: The Warm Zone must be activated before entering Sabbath mode. Once in Sabbath Mode, the Warm Zone settings cannot be modified.

- The oven light will not change and will remain on or off all the time, even if the Oven Light keypad is pressed or the oven doors are opened or closed.
- For best results, cooking should be done on one rack in the upper oven and one rack in the lower oven.

To Enable Sabbath Mode Capability (one time only):

Sabbath Mode must be enabled to allow the control to run a Bake, Timed Bake or Delayed Bake under the conditions listed previously.

1. Press SETTINGS until “SABBATH” appears in the upper text area.
2. Press “1” to enable Sabbath Mode.
3. “ON Selected” will scroll twice in the text area. The oven is now enabled to be run in Sabbath Mode.
4. Press OFF to exit and display the time of day. Sabbath Mode remains enabled.

NOTE: To disable the Sabbath Mode, repeat the previous steps 1-4. In Step 3, the display reads “OFF Selected.”

To Activate Sabbath Mode:

Sabbath Mode can be activated for a Bake, Timed Bake or Delayed Bake if Sabbath Mode has been enabled.

1. Press BAKE.
NOTE: Sabbath Mode cannot be activated for Convect Bake or Convect Roast.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press START for the desired oven.
For timed cooking in Sabbath Mode, press COOK TIME, then the number keypad to set the desired cook time.
4. If Sabbath Mode is to be used for both ovens, start a Bake, Timed Bake or Delayed Bake in the second oven.
5. Press SETTINGS, then press “7.” “SAb” will appear in the display.
For a Timed Bake function, the time will also be displayed when the oven starts heating.

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

1. Press the number keypad for the desired temperature setting as shown in the chart below. No temperature change will appear in the display.

Temperature	Number Pad	Temperature	Number Pad
170°F (76.7°C)	1	325°F (162.8°C)	6
200°F (93.3°C)	2	350°F (176.7°C)	7
225°F (107.2°C)	3	375°F (190.6°C)	8
250°F (121.1°C)	4	400°F (204.4°C)	9
300°F (148.9°C)	5	450°F (232.2°C)	0

2. Press and hold START for the desired oven longer than 1 second to set the temperature change. No temperature change will appear in the display.

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

1. Press BAKE for the desired oven.
2. Press the number keypad for the desired temperature setting as shown in the chart above. No temperature change will appear in the display.
3. Press and hold START for the desired oven longer than 1 second to set the temperature change. No temperature change will appear in the display.

To Deactivate Sabbath Mode:

Sabbath Mode can be deactivated at any time during an active Sabbath Mode.

Press SETTINGS, then press “7” to return to regular baking, or press CANCEL for the desired oven to turn off the range.

If a Power Failure Occurs During Sabbath Mode

If a power failure occurs during Sabbath Mode, and the upper text area displays “Sabbath,” press any CANCEL to exit Sabbath Mode. The display will show the time of day. Sabbath Mode is no longer active, but it is still enabled for the range.

Timed/Delay Cooking

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

The Cook Time feature allows the oven(s) to cook for a set length of time. The Start Time feature allows the oven(s) to be set to turn on at a certain time of day. The Start Time feature should not be used for food such as breads and cakes because they may not bake properly.

The Cook Time feature is available on most cycles except Precise Clean and Keep Warm.

The Start Time feature is available on most cycles except Keep Warm.

To Set a Cook Time:

1. Press the button for any cooking function except Precise Clean or Keep Warm for the desired oven.
Use the number keypad to enter a temperature other than the one displayed. Then press START for the desired oven.
2. Press COOK TIME.
3. Use the number keypad to enter the length of time to cook.
4. Press START for the desired oven.
The cook time countdown will appear on the oven display. When the stop time is reached, the oven will shut off automatically, and end-of-cycle tones will sound.

To Set a Delay Cooking Time:

Before setting, make sure the clock is set to the correct time of day. See the “Clock” section.

1. Press the button for any cooking function except Precise Clean or Keep Warm for the desired oven.
Use the number keypad to enter a temperature other than the one displayed then press START for the desired oven.
2. Press START TIME.
3. Press the “1” keypad to select the upper oven, or press the “2” keypad to select the lower oven.
4. Use the number keypad to enter the delay start time. The delay start time is the amount of time by which you want to delay the start.
5. Press START for the desired oven.
6. Use the number keypad to enter the desired length of cooking time.
7. Press START for the desired oven.
The start time is automatically calculated and displayed. The delay countdown appears on the oven display. When the start time is reached, the oven will automatically turn on. The cook time countdown will appear on the oven display. The set temperature and minute time countdown will appear on the oven display. When the stop time is reached, the oven will shut off automatically, and end-of-cycle tones will sound.

RANGE CARE

Self-Cleaning Cycle

WARNING



Burn Hazard

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

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

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

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

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

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

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being certain not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc., enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

Prepare Cooktop:

- Remove plastic items from the cooktop because they may melt.

NOTE: The cooktop warming center will not function during the Self-Clean cycle.

IMPORTANT: Oven temperature must be below 400°F (205°C) to program a clean cycle.

Only 1 oven can be cleaned at a time.

Both oven doors lock when either oven is being cleaned.

How the Cycle Works

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

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

The clean time is set based on the usage of your oven; however, the time can be changed. Clean times range from 2 hours for light soil and between 3 hours and 4 hours for average to heavy soil. The clean time can be set in 5-minute increments.

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

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

On some models, the surface elements will not work during the Self-Cleaning cycle.

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

If an oven door is left open, “Door open clean cancelled” will appear in the display and a signal will beep. Close the door and press PRECISE CLEAN.

NOTE: Only 1 oven can use the Self-Clean cycle at a time, and 24 hours must pass before the next Self-Clean cycle can begin.

To Self-Clean:

1. Close the oven door.
2. Press PRECISE CLEAN.
“Press 1 for Upper Oven” will scroll in the upper oven text area and “Press 2 for Lower Oven” will scroll in the lower oven text area.
3. Use the number keypad to select the desired oven.
“Remove Racks” will scroll in the upper oven text area for 5 seconds, followed by “Select option.” In the lower oven text area, “Press 1.Standard CLN” will scroll from right to left.
4. Press the “1” number keypad.
5. Press START for the desired oven.
“Select level” appears in the upper text display area. Use the number keypad to select desired cleaning time; see the following chart.

Number Key	Level	Duration
1	Level 1 (Quick)	2Hr
2	Level 2	2Hr 30 m
3	Level 3	3Hr
4	Level 4 (Reg)	3Hr 30 m
5	Level 5	4Hr
6	Level 6 (Maxi)	4Hr 30 m

6. Press START for the desired oven.
7. “Locking” will display until the door is locked.
After the door is locked, “CLEAN-UPPER” or “CLEAN-LOWER” will scroll in the selected oven text area until the clean cycle is finished.

When the self-clean cycle ends:

“Cln complete” will scroll in the selected oven text area. After 5 seconds, “Oven cooling” will scroll in the display until the oven temperature falls below 500°F (260°C).

“Unlocking” will be displayed until the oven door unlocks and the lock icon turns off.

To Delay Start Self-Clean:

Before delay starting Self-Clean, make sure the oven door is completely closed or it will not lock and the cycle will not begin.

1. Press START TIME.
“Press 1 for Upper Oven” will scroll in the upper text area, and “Press 2 for Lower Oven” will scroll in the lower text area.
2. Press the “1” or “2” number keypad to select the desired oven.
“--:--” will be displayed, and “Set starting time. Push START” will scroll from right to left in the selected oven text area for 2 minutes or until the number keypad is pressed.
3. Use the number keypad to enter the delay start time. The delay start time is the amount of time by which you want to delay the start. Press START for the desired oven.
“Select cooking/cleaning mode” will scroll in the selected oven text area for 2 minutes or until a cooking cycle is selected.
4. Press PRECISE CLEAN.
“Press 1 for Upper Oven” will scroll in the upper oven text area and “Press 2 for Lower Oven” will scroll in the lower oven text area.
5. Use the number keypad to select the desired oven.
“Remove Racks” will scroll in the upper oven text area for 5 seconds, followed by “Select option.” In the lower oven text area, “Press 1. Standard CLN” will scroll from right to left.
6. Press the “1” number keypad.
7. Press START for the desired oven.
“Select level” appears in the upper text display area. Use the number keypad to select desired cleaning time; see the following chart.

Number Key	Level	Duration
1	Level 1 (Quick)	2Hr
2	Level 2	2Hr 30 m
3	Level 3	3Hr
4	Level 4 (Reg)	3Hr 30 m
5	Level 5	4Hr
6	Level 6 (Maxi)	4Hr 30 m

8. Press START for the desired oven.
9. “Locking” will display until the door is locked.
After the door is locked, “CLEAN-UPPER” or “CLEAN-LOWER” will scroll in the selected oven text area until the clean cycle is finished.

When the self-clean cycle ends:

“Cln complete” will scroll in the selected oven text area. After 5 seconds, “Oven cooling” will scroll in the display until the oven temperature falls below 500°F (260°C).

“Unlocking” will be displayed until the oven door unlocks and the lock icon turns off.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

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

EXTERIOR PORCELAIN ENAMEL SURFACES

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 “Assistance or Service” section to order.

STAINLESS STEEL (on some models)

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.

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
See “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner: Rinse with clean water and dry with soft, lint-free cloth.

CERAMIC GLASS (on some models)

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

Cleaning Method:

Always wipe with a clean, wet cloth or sponge and dry thoroughly to avoid streaking and staining.

Use affresh® Cooktop Cleaner Part Number W10355051, Cooktop Cleaning Pads Part Number W10391473 and Cooktop Scraper Part Number WA906B to clean and remove stains from the cooktop. Use Cooktop Protectant Part Number 31463A regularly to avoid stain buildup, pitting and scratching, while conditioning the cooktop for easier future cleaning. These can be ordered as accessories. See the “Accessories” section for more information. The Cooktop Scraper uses razor blades. Store razor blades out of the reach of children.

Light to moderate soil

- Paper towels or clean damp sponge

Sugary spills (jellies, candy, syrup)

- Cooktop Scraper:
Scrape off sugary spills while the cooktop is still warm. You may want to wear oven mitts while cleaning the cooktop.
- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears.

Heavy soil, dark streaks, specks and discoloration

- affresh® Cooktop Cleaner or nonabrasive cleanser with Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into soil with a Cooktop Cleaning Pad. Continue rubbing until white film disappears.

Burned-on soil

- affresh® Cooktop Cleaner, Cooktop Cleaning Pads and Cooktop Scraper:
Clean as soon as cooktop has cooled down. Rub product into soil with a Cooktop Cleaning Pad. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

Metal marks from aluminum and copper

- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears. The marks will not totally disappear, but after many cleanings they will become less noticeable.

Tiny scratches and abrasions

- affresh® Cooktop Cleaner and Cooktop Cleaning Pads:
Clean as soon as cooktop has cooled down. Rub product into surface with a Cooktop Cleaning Pad. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance, and after many cleanings they will become less noticeable.

COOKTOP CONTROLS

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

To avoid damage, do not soak knobs.

When removing or replacing knobs, make sure knobs are in the Off position.

Do not remove seals under knobs, if present.

Cleaning Method:

- Warm, soapy water: Pull knobs straight away from control panel to remove.

CONTROL PANEL

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

To avoid turning the controls on while cleaning, you may activate the Control Lock feature (on some models). See “Control Lockout” section.

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 “Assistance or Service” section to order.

OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included):
See “Assistance or Service” section to order.

OVEN CAVITY

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:

- Self-Cleaning cycle: See “Self-Cleaning Cycle” first.

OVEN RACKS

Cleaning Method:

- Self-Cleaning cycle: See “Self-Cleaning Cycle” first. Remove racks, or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.
- Steel-wool pad

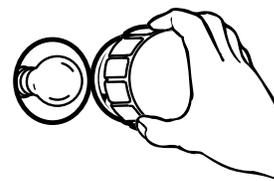
Oven Light

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 off.

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.

Oven Door

IMPORTANT:

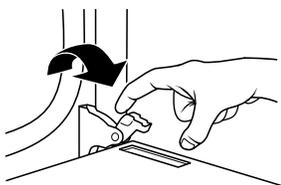
To avoid oven door glass breakage:

- Do not close the oven door if the racks are not fully inserted into the oven cavity or when bakeware extends past the front edge of an oven rack.
- Do not set objects on the glass surface of the oven door.
- Do not hit glass surfaces with bakeware or other objects.
- Do not wipe down glass surfaces until the oven has completely cooled.

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. Pull forward and down on the hinge latch on each side.



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.

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse blown, or has a circuit breaker tripped?**
Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
-

Cooktop will not operate

- **Is the control knob set correctly?**
Push in knob before turning to a setting.
 - **On ceramic glass models, is the oven control lockout set?**
See “Control Lockout” section.
-

Excessive heat around cookware on cooktop

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

Hot Surface indicator light stays on

- **Does the Hot Surface indicator light stay on after control knob(s) have been turned off?**
See “Cooktop Controls” section.
-

Cooktop cooking results not what expected

- **Is the proper cookware being used?**
See “Cookware” section.
 - **Is the control knob set to the proper heat level?**
See “Cooktop Controls” section.
 - **Is the range level?**
Level the range. See the Installation Instructions.
-

Oven will not operate

- **Is the electronic oven control set correctly?**
See “Electronic Oven Controls” section.
 - **Has a delay start been set?**
See “Timed/Delay Cooking” section.
 - **On some models, is the oven control lockout set?**
See “Control Lockout” section.
 - **On some models, is the Sabbath Mode set?**
See the “Sabbath Mode” section.
-

Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?**
See “Oven Temperature Control” section.
-

Oven indicator lights flash

- **Do the oven indicator lights flash?**
See the “Display” and/or the “Oven Lights” section. If the indicator light(s) keeps flashing, call for service. See “Assistance or Service” section.
-

Clock not displayed

- **Is the range in Energy Save Mode?**
See the “Energy Save” section.
-

No tones sound when keys are pressed

- **Have the tones been deactivated?**
See “Tones” in the “Settings” section.
-

Display shows messages

- **Is the display showing “12:00”?**
There has been a power failure. Clear the display. See “Display” section. On some models, reset the clock, if needed. See the “Clock” section.
 - **Is the display showing a letter followed by a number?**
Press any CANCEL to clear the display. See “Display” in the “Electronic Oven Controls” section. If it reappears, call for service. See “Assistance or Service” section.
-

Self-Cleaning cycle will not operate

- **Is the oven door open?**
Close the oven door all the way.
 - **Has the function been entered?**
See “Self-Cleaning Cycle” section.
 - **On some models, has a delay start Self-Clean cycle been set?**
See “Self-Cleaning Cycle” section.
 - **Has a delay start been set?**
See “Timed/Delay Cooking” section.
-

Oven cooking results not what expected

- **Is the range level?**
Level the range. See the Installation Instructions.
- **Is the proper temperature set?**
Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?**
See “Oven Temperature Control” section.
- **Was the oven preheated?**
See “Baking” and “Broiling” sections.
- **Is the proper bakeware being used?**
See “Bakeware” section.
- **Are the racks positioned properly?**
See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?**
See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?**
Check that batter is level in the pan.
- **Is the proper length of time being used?**
Adjust cooking time.
- **Has the oven door been opened while cooking?**
Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?**
Move rack to higher position in the oven.
- **Are pie crust edges browning early?**
Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call us or your nearest Whirlpool designated service center.

In the U.S.A.

Call the Whirlpool Customer eXperience Center toll free: **1-800-253-1301** or visit www.whirlpool.com.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

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

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

Please include a daytime phone number in your correspondence.

Accessories

Accessories U.S.A.

To order accessories, visit our website at www.whirlpool.com/cookingaccessories.

affresh® Stainless Steel Cleaner

(stainless steel models)
Order Part Number W10355016

Cooktop Care Kit

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

affresh® Cooktop Cleaner

(ceramic glass models)
Order Part Number W10355051

Cooktop Cleaning Pads

(ceramic glass models)
Order Part Number W10391473

Cooktop Protectant

(ceramic glass models)
Order Part Number 31463A

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Cooktop Scraper

(ceramic glass models)
Order Part Number WA906B

Broiler Pan and Roasting Rack

Order Part Number W10123240
www.whirlpool.com/broilerpan

WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

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.

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.

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.

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

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," you may find additional help by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A., call **1-800-253-1301**. In Canada, call **1-800-807-6777**.

6/12

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

Dealer name _____

Address _____

Phone number _____

Model number _____

Serial number _____

Purchase date _____

Notes

