



Whirlpool Electric Range User Guide

Contents

1 FEATURE GUIDE

1.1 Cooktop Use

1.2 Cookware

1.3 Home Canning

2 OVEN USE

2.1 Electronic Oven Controls

2.2 Sabbath Mode

2.3 Keep Warm

2.4 Positioning Racks and Bakeware

2.5 Baking and Roasting

2.6 Broiling

2.7 Convection Baking and Roasting

2.8 Cook Time (on some models)

3 Documents / Resources

[3.1 References](#)

[3.2 Download manual](#)

FEATURE GUIDE

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

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

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking. Doing so can result in food poisoning or sickness.

KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	Clock	This clock can use a 12 our cycle. 1. Check that the oven is off. 2. Press CLOCK. 3. Press the Temp/Time up or down arrow keypad to set the hours. Press CLOCK to switch to the minutes. Press the Temp/Time up or down arrow keypad to set the minutes. 4. Press CLOCK or the Start keypad.
LIGHT	Oven cavity light	While the oven door is closed, press LIGHT to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self- Cleaning cycle.
TIMER SET/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. 1. Press TIMER SET/OFF. 2. Press the Temp/Time up or down arrow keypad to set the length of time. 3. Press the Start keypad to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER SET/OFF again to cancel the Timer. Do not press the Cancel keypad because the oven will turn off.
START	Cooking start	The Start keypad begins any oven function. If the Start keypad is not pressed within 10 seconds, a tone will sound and the Start keypad will blink until pressed or canceled. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	Range function	The Cancel keypad stops any function except the Timer and Oven Control Lockout.
TEMP/TIME	Temperature and time adjust	The Temp/Time up and down arrow keypads are used to adjust time and temperature settings.

BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press Start keypad. 4. To change the temperature, repeat step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
CONVECT BAKE	Convection baking and roasting	<ol style="list-style-type: none"> 1. Press CONVECT BAKE. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. To change the temperature, repeat Step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
FROZEN BAKE	Prepackages food	<ol style="list-style-type: none"> 1. Position the food on a flat rack in the oven on rack position 3 or 4. See the "Positioning Racks and Bakeware" section. <p>NOTE: Cook only 1 package of frozen food at a time when using Frozen Bake™ Technology.</p> <ol style="list-style-type: none"> 2. Press FROZEN BAKE LASAGNA or PIZZA. 3. Press the Temp/Time up or down arrow keypad to set the temperature as recommended on the food packaging. 4. Press COOK TIME 5. Press the Temp/Time up or down arrow keypad to set the maximum cook time as recommended on the food packaging. 6. Press the Start keypad. The range will calculate the best cook time based on the current oven temperature. <p>NOTE: The cook time that appears in the display is the estimated required cook time as calculated by the oven control. It may be different than the time you entered. A beep will alert you to check the food's doneness with at least 2 minutes remaining on the timer. Follow the prompts on the display to select more time if desired.</p> <ol style="list-style-type: none"> 7. Press the Start keypad to start the calculated time. 8. At the end of the cook time, a beep will alert you to check the food's doneness. When "End" is displayed and is flashing, you can add more time, if desired. Press the up or down arrow keypad to set the time, then press START. If more time is not added, the bake element will turn off. <p>NOTE: Pressing Cancel will exit the Frozen Bake™ cycle</p> <ol style="list-style-type: none"> 9. Press the Cancel keypad when finished.

BROIL	Broiling	<ol style="list-style-type: none"> 1. Press BROIL. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. Preheat the oven for two minutes, unless otherwise recommended by recipe. Position cookware in the oven and close the oven door. 5. To change the temperature, repeat Step 2 and press the Start keypad. 6. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
KEEP WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press KEEP WARM. 2. Temperature is set at 170°F (75°C). Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press START keypad. 4. Press CANCEL keypad when finished. <p>NOTE:</p> <ul style="list-style-type: none"> ■ The oven will automatically turn off after 60 minutes. ■ The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.
DELAY START	Delayed start	<p>The Delay Start keypad is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly. To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. To set a Timed Cook or a Delayed Timed Cook, see "Cook Time" section.</p>
CLEAN	Self-Cleaning cycle	<p>See the "Clean Cycle" section in the Owner's Manual.</p>
CONTROL LOCK (Hold 3 sec)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven and cooktop are off. 2. Press and hold CONTROL LOCK for 3 seconds. 3. A tone will sound and a lock will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.

Cooktop Use

Fire Hazard

Turn off all controls when done cooking.

Failure to do so could result in death or fire.

Ceramic Glass

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

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

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

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

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.

- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and cause pitting and permanent marks.
- To avoid scratches, do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- To avoid damage to the cooktop, do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1/2" (13 mm) outside the area.

A. Surface cooking area

B. Cookware/canner

C. 1/2" (1.3 cm) maximum overhang

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

Cooktop On Indicator Light

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

Hot Surface Indicator Light

On ceramic glass models, the hot surface indicator light is located on the console panel.

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

area is turned off.

Dual Zone Cooking Element (on some models)

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

A. Dual

B. Single

Melt Cooking Element (on some models)

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

A. Melt option

B. Hi heat option

Cookware

Do not leave empty cookware on a hot surface cooking area,

element or surface burner.

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

Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base, they can leave permanent marks on the surfaces.

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

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

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

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

COOKWARE	CHARACTERISTICS
Aluminum	<ul style="list-style-type: none">■ Heats quickly and evenly.■ Suitable for all types of cooking.■ Medium or heavy thickness is best for most cooking tasks.■ May leave aluminum residues, which may be diminished if cleaned immediately after cooking.

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

Use flat-bottomed cookware for best cooking results and energy efficiency. The cookware should be about the same size as the cooking area outlined on the cooktop. Cookware should not extend more than 1/2" (1.3 cm) outside the area.

Home Canning

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

- Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend

more than 1/2" (1.3 cm) beyond the surface cooking area or element.

- Do not place canner on 2 surface cooking areas or elements at the same time.
- On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.
- For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

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

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

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

Electronic Oven Controls

Control Display

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

Fahrenheit and Celsius

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

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

To exit mode, press CANCEL.

Keypress Tones

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

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

To exit mode, press CANCEL.

Demo Mode

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

To change: Press CANCEL, CANCEL, Temp/Time "up" arrow

keypad, TIMER SET/OFF. Repeat to change back and end Demo mode.

Tones

Tones are audible signals, indicating the following:

Basic Functions

One Tone

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

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

Oven Temperature Control

Do not use a thermometer to measure oven temperature.

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

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

To Adjust Oven Temperature:

1. Press and hold the Temp/Time "down" arrow keypad for 5 seconds until the oven display shows the current setting, for example "0°F CAL" or "00".
2. Press the Temp/Time "up" or "down" arrow keypad to increase or decrease the temperature in 5°F (3°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press START.

Sabbath Mode

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

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

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

- Temp/Time "up" and "down" arrow keypads
- Cancel

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

When power is restored after a power failure, the oven will return to Sabbath mode and remain Sabbath compliant with the bake elements off until the Cancel keypad is pressed. Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant). Before entering the Sabbath mode, it must be decided if the oven light is to be on or off for the entire Sabbath mode period. If the light is on when entering Sabbath mode, it will remain on for the entire time Sabbath mode is in use. If the light is off when entering Sabbath mode, it will remain off for the entire time Sabbath mode is in use. Opening the oven door or pressing LIGHT will not affect the oven light once Sabbath mode has been entered.

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

to be OFF during the Sabbath mode, the light bulb must be removed from the oven prior to entering the Sabbath mode. Not performing these steps will cause the oven light to turn on when the oven door is opened, resulting in the oven being not Sabbath compliant.

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

To Bake Using Sabbath Mode:

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad.
3. Press the Start keypad.
4. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
5. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant.
Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

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

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press the Start keypad.
6. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
7. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The Bake, On, and Cook Time indicator lights will be displayed. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle. Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

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

1. Press BAKE.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.

3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press DELAY START. The Delay indicator light will light up.
6. Press the Temp/Time up or down arrow keypad to enter a start time.
7. Press the Start keypad.
8. Press and hold TIMER SET/OFF for 5 seconds. "SAb" will flash in the display.
9. Press the Start keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The On and Delay indicator lights will be displayed.
When the start time is reached, the Bake, On, and Cook Time indicator lights will automatically turn on. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle. Pressing the Cancel keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

Keep Warm

NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers,

including any active Cook Time or Timed Cook functions, will continue to count down.

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

To Use:

1. Press KEEP WARM.
2. Press Temp/Time "up" or "down" arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached.
3. Press the Start Keypad.
4. Place food in the oven.
5. Press the Cancel Keypad when finished.

NOTE: The temperature may be changed at any time by pressing the Temp/Time up or down arrow keypad to reach the desired temperature and then pressing the Start keypad.

Positioning Racks and Bakeware

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

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

Multiple Rack Cooking

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

Bakeware

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

Baking and Roasting

Preheating

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

Oven Temperature

While in use, the oven elements will cycle on and off as needed to

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

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

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

Temperature Management System

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

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

Broiling

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

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

Close the door to ensure proper broiling temperature.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting is, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish, and poultry may cook better at lower broil settings. Use racks 4 or 5 for broiling. Refer to the "Positioning Racks and Bakeware" section for more information.

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

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. Please refer to the Quick Start Guide for contact information.

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

Convection Baking and Roasting

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

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

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

Cook Time (on some models)

To Set a Timed Cook:

1. Press BAKE. The Bake indicator light will light up.
2. Press the Temp/Time "up" or "down" arrow keypad to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the Temp/Time "up" or "down" arrow keypad to enter

the length of time to cook.

5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL keypad to clear the display.

To Set a Delayed Timed Cook:

Before setting, make sure the clock is set to the correct time of day. See the "Clock" keypad feature in the "Feature Guide" section.

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

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

cancel the feature and repeat steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press CANCEL keypad to clear the display.

Documents / Resources

References

[Home, Kitchen & Laundry Appliances & Products | Whirlpool](#)

[Shop Innovative Kitchen & Laundry Appliances | Whirlpool](#)

[Kosher Certificates | Kosher Certification | Star-K](#)

Download manual

Here you can download full pdf version of manual, it may contain additional safety instructions, warranty information, FCC rules, etc.

[Download Whirlpool Electric Range User Guide](#)

Need Assistance?

Do you have a question about the Electric Range that isn't answered in the manual?
Leave your question here.



Stay updated with the latest solutions
Submit your question

Related Manuals for Whirlpool Electric Range

[Whirlpool WFG320M0MS - 5.1 Cu. Ft. Freestanding Gas Range with Broiler Drawer Manual](#)

(article)

[Whirlpool WEE510S0FB - 4.8 cu. ft. Guided Electric Front Control Range With The Easy-Wipe Ceramic Glass Cooktop Manual](#)

(article)