Freestanding Electric Range Control Guide

FEATURE GUIDE

WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.
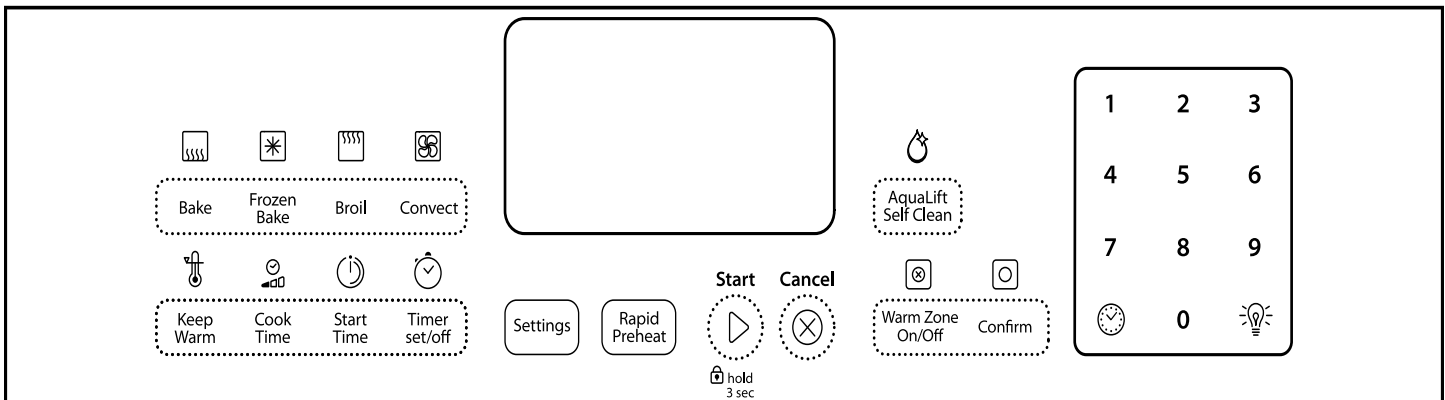
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at **www.whirlpool.com** for more detailed instructions. In Canada, reference the Customer Service section at **www.whirlpool.ca.**

⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

KEYPAD	FEATURE	INSTRUCTIONS
CLOCK	**Clock**	This clock can use a 12 or 24 hour cycle. 1. Press CLOCK. 2. Press "3" for AM or "6" for PM. 3. Press the number keypads to set the time of day. 4. Press CLOCK or START.
Oven LIGHT	**Oven cavity light**	While the oven door is closed, press the OVEN LIGHT keypad to turn the light on and off. The oven light will come on when the oven door is opened.
TIMER SET/OFF	**Oven timer**	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. 1. Press TIMER. 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 or START to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press TIMER twice to cancel the Timer and return to the Time of Day. Do not press the Cancel keypad because the oven will turn off. 5. If the Kitchen Timer is running, but not in the display, press TIMER to display the countdown for 5 seconds.
START	**Cooking start**	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	**Range function**	The Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.

KEYPAD	FEATURE	INSTRUCTIONS
BAKE	**Baking and roasting**	1. Press BAKE. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. (Between 170°F and 500°F (75°C and 260°C).) 3. Press START. 4. To change the temperature, repeat step 2. Press START for the change to take effect. 5. Press CANCEL when finished.
FROZEN BAKE	**Prepackaged food**	1. Position the food on a flat rack in the oven on rack position 4. See the "Positioning Racks and Bakeware" section. **IMPORTANT:** Cook only 1 package of frozen food at a time when using FrozenBake™ Technology. 2. Press FROZEN BAKE. 3. Press FROZEN BAKE until the desired food option is displayed (1-pizza, 2-lasagna, 3-nuggets/fries, 4-pies). 4. Press the number keypads to set the temperature as recommended on the food packaging. 5. Press COOK TIME. 6. Press the number keypads to set the maximum cook time as recommended on the food packaging. 7. Press START. The range will calculate the best cook time based on the current oven temperature. **IMPORTANT:** 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. 8. At the end of the cook time, a beep will alert you to check the food's doneness. Follow the prompts on the display to select more time if desired. Unless more time is selected, the bake element turns off. 9. Press CANCEL when finished.
BROIL	**Broiling**	1. Press BROIL. 2. Select the broiling temperature by pressing 1-high, 2-medium, or 3-low. 3. Press START. 4. Position the cookware in the oven, and then close the door. 5. Press CANCEL when finished.
CONVECT	**Convection cooking**	1. Press CONVECT once to select convection baking, twice for convection roasting, or 3 times for convection broiling. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START. 4. To change the temperature, repeat step 2. Press START for the change to take effect. 5. Press OFF when finished.
KEEP WARM	**Hold warm**	Food must be at serving temperature before placing it in the warmed oven. 1. Press KEEP WARM. 2. Set temperature between 145°F (63°C) and 190°F (88°C) using the number keypads. The default temperature is 170°F (75°C). 3. Press START. 4. Press CANCEL when finished.
START TIME	**Delayed start**	The START TIME keypad is used to enter the starting time for an oven function with a delayed start.
COOK TIME	**Timed coking**	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. 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 "Cook Time" section.

KEYPAD	FEATURE	INSTRUCTIONS
RAPID PREHEAT	RAPID oven preheating	Provides the fastest preheat time for the BAKE function. 1. Press RAPID PREHEAT. 2. Press the number keypads in response to the scrolling text "Default is OFF for Bake; Press 1 to turn ON". 3. Press START. 4. A reminder tone will sound when the preheat temperature is reached. Place food inside the oven. **NOTE:** This feature should only be used for one-rack baking. Unused racks should be removed prior to Rapid Preheat. A standard rack should be used for Rapid Preheat. If preheating for the Bake cycle has already started, Rapid Preheat may be started directly by pressing RAPID PREHEAT.
WARMING ZONE ON/OFF	Warming zone	1. Press COOKTOP WARM ZONE ON/OFF to select the warming element on the cooktop, and then press COOKTOP WARM ZONE CONFIRM. 2. Press COOKTOP WARM ZONE ON/OFF again to turn off the warming element.
AQUALIFT SELF CLEAN	Aqualift® self-clean cycle	See the "Clean Cycle" section in the Owner's Manual.
CONTROL LOCK hold 3 sec. to lock	Oven control lockout	No keypads will function with the controls locked. 1. Check that the oven and the Kitchen Timer are off. 2. Press and hold CONTROL LOCK keypad for 3 seconds. 3. If enabled, a tone will sound, and "CONTROL LOCKED" will be displayed. 4. Repeat to unlock.
SETTINGS	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven Use" section.

AquaLift® Self-Cleaning Technology

AquaLift® Self-Cleaning Technology is a first-of-its-kind cleaning solution designed to minimize the time, temperature and odors that ordinarily come with traditional self-cleaning methods. With AquaLift® Self-Cleaning Technology, an exclusive coating on the interior of the oven is activated with heat and water to release baked-on soil. To use AquaLift® Self-Cleaning Technology, simply wipe out loose debris, pour water into the oven bottom and run the AquaLift® Self-Cleaning cycle. When the cycle finishes in under 1 hour at a lower temperature than traditional self-cleaning methods, just wipe out the remaining water and loose debris. See the "Clean Cycle" section in the Owner's Manual for more detailed instructions. For additional information, frequently asked questions and videos on using AquaLift® Self-Cleaning Technology, visit our website at **http://whirlpoolcorp.com/aqualift**.

Surface Temperature

When the range is in use, all range surfaces may become hot, such as the knobs and oven door.

Storage Drawer, or Baking Drawer (On Some Models)
When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

Oven Vent
The oven vent releases hot air and moisture from the oven, and should not be blocked or covered. Do not set plastics, paper or other items that could melt or burn near the oven vent.

Cooktop Use

⚠ WARNING

Fire Hazard

Turn off all controls when done cooking.

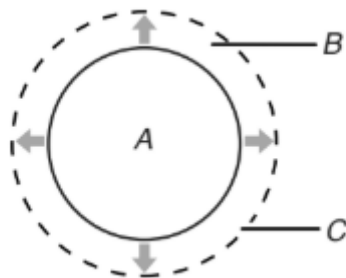**Failure to do so could result in death or fire.**

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

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

Clean the cooktop after each use to help avoid scratches, pitting, abrasions and to condition the glass surface. Ceramic glass cooktop cleaner and a cooktop scraper are also recommended for stubborn soils. Do not use abrasive cleaners, cleaning pads or harsh chemicals for cleaning. The Cooktop Care Kit Part Number 31605 contains all of the items needed to clean and condition your ceramic glass cooktop. Refer to the "Range Maintenance and Care" section in the Owner's Manual for additional information.

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

- Avoid storing jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- To avoid damage to the cooktop, do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly. Then, while wearing oven mitts, remove the spills using a scraper while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and 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 1/2" (1.3 cm) 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.
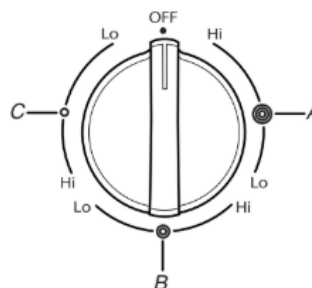
Hot Surface Indicator Light
On ceramic glass models, the hot surface indicator light is located on the console panel.

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.

Triple Zone Cooking Element
The Triple 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 and triple sizes combine the single, dual, and outer element and is recommended for larger cookware, larger quantities of food and home canning.
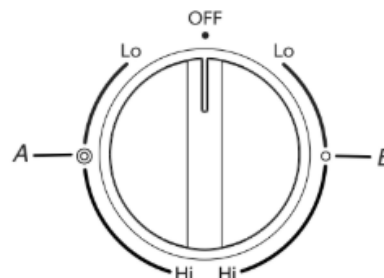

    A. Triple
    B. Dual
    C. Single

NOTE: On some models: Settings are marked on the control knob.
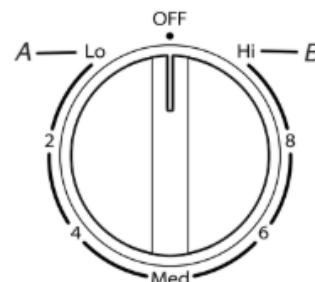
Dual Zone Cooking Element (on some models)
The Dual Zone Cooking Element offers flexibility depending on the size of the cookware. Single size can be used in the same way as a regular element. The dual size combines both the single and outer element and is recommended for larger size cookware.

    A. Dual
    B. Single
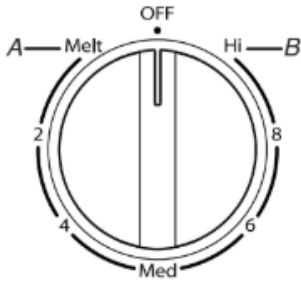
Rapid Boil Element (on some models)
The Rapid Boil Element offers additional cooking flexibility. The Rapid Boil element can be used to boil liquids faster. The lowest melt setting can be used to prepare sauces, to brown or sauté foods and to keep foods at a low temperature. Use cookware appropriate in size for the Rapid Boil Element.

    A. Lower heat option
    B. Rapid Boil option

Melt Element

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. To reduce the power setting, turn the knob clockwise. The Melt setting is designed for delicate foods that require low heat, such as when melting chocolate or holding sauces. Use cookware appropriate in size for the Melt Cooking element.

A. Melt option
B. Hi heat option

Warm Zone Element

Use the Cooktop Warm Zone element to keep cooked foods warm. One hour is the recommended maximum time to maintain food quality.

Do not use it to heat cold foods.

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

The Warm Zone element area will not glow red when cycling on. However, the Element On light will glow while the Cooktop Warm Zone element is in use.

- Use only cookware recommended for oven and cooktop use.
- Cover all foods with a lid or aluminum foil. When warming baked goods, allow a small opening in the cover for moisture to escape.
- To avoid damage to the cooktop, do not use plastic wrap to cover food because the plastic wrap may melt.
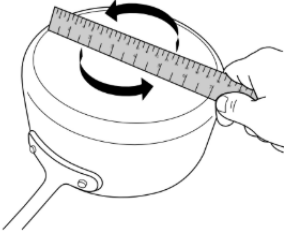- Use pot holders or oven mitts to remove food.

To Use:

1. Press COOKTOP WARM ZONE ON/OFF to select the warming element on the cooktop, and then press COOKTOP WARM ZONE CONFIRM.
2. Press COOKTOP WARM ZONE ON/OFF again to turn off the warming element.

Cookware

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

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

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

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

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

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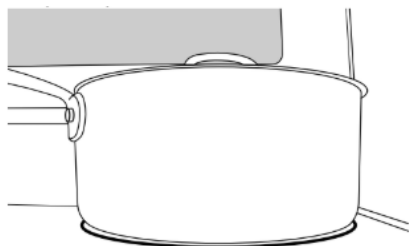

Use the following chart as a guide for cookware material characteristics.

COOKWARE	CHARACTERISTICS
Aluminum	- Heats quickly and evenly. - Suitable for all types of cooking. - Medium or heavy thickness is best for most cooking tasks. - May leave aluminum residues, which may be diminished if cleaned immediately after cooking.
Cast iron	- Heats slowly and evenly. - Good for browning and frying. - Maintains heat for slow cooking. - Rough edges or burrs may scratch the cooktop.
Ceramic or Ceramic glass	- Follow manufacturer's instructions. - Heats slowly, but unevenly. - Ideal results on low to medium heat settings. - May scratch the cooktop.
Copper	- Heats very quickly and evenly. - May leave copper residues, which may be diminished if cleaned immediately after cooking - Can leave a permanent stain or bond to the cooktop if overheated.
Earthenware	- Follow manufacturer's instructions. - Use on low heat settings. - May scratch the cooktop.

COOKWARE	CHARACTERISTICS
Porcelain enamel-on-steel or cast iron	■ See stainless steel or cast iron. ■ Porcelain enamel bakeware without the metal base may bond to the cooktop if overheated.
Stainless steel	■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

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

Home Canning

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

■ Center the canner on the largest surface cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the surface cooking area or element.

■ Do not place canner on 2 surface cooking areas or elements at the same time.

■ On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.

■ For more information, contact your local agricultural extension office, or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

OVEN USE

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

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

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

Tones
Tones are audible signals, indicating the following:

One Tone
■ Valid pad press
■ Oven is preheated (long tone).
■ Function has been entered.

■ Reminder (on some models), repeating each minute after the end-of-cycle tones.

Three Tones
■ Invalid keypad press

Four Tones
■ End of cycle

Use the Settings key to change the tone settings.

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

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

Press CANCEL to exit Settings.

Clock Time of Day
This clock can use a 12 or 24 hour cycle. To adjust, see "12/24 Hour Clock" in this section.

Check that the oven and Timer are off.

To Change Time of Day:
1. Press the Clock keypad.
2. Press "3" for AM or "6" for PM.
3. Press the number keypads to set the time of day.
4. Press START.

Oven Temperature Offset Control

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

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

To Adjust Oven Temperature:
1. Press SETTINGS until "TEMP CALIB" is displayed.
2. Press START keypad to adjust the oven temperature calibration. Wait 10 seconds for the display to change, and then continue with step 3.
3. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
4. Press START or CANCEL to exit and display the time of day.

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

To change:
1. Press SETTINGS until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Audible Tones Disable
Turns off all tones, including the end of cycle tone and key press tones. Reminder tones are still active when all tones are disabled.
1. Press SETTINGS until "SOUND" is displayed.
2. The current setting will be displayed.

3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

End of Cycle Tone
Activates or turns off the tones that sound at the end of a cycle.
1. Press SETTINGS until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Reminder Tones Disable
Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.
1. Press SETTINGS until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Key Press Tones
Activates or turns off the tones when a keypad is pressed.
1. Press SETTINGS until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Sound Volume
Sets the volume of the tone to either high or low.
1. Press SETTINGS until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Demo Mode
IMPORTANT: This feature is intended for use on the sales floor with 120 V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.
1. Press SETTINGS until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

12 Hour Shutoff
The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.
1. Press SETTINGS until "12Hr AUTO_OFF" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

12/24 Hour Clock
1. Press SETTINGS until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

Languages - Scrolling Display Text
Language options are English, Spanish and French.
1. Press SETTINGS until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

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

When the Sabbath mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound and the displays will not indicate temperature changes.

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

To Enable Sabbath Mode Capability (One Time Only):
1. Press SETTINGS until "SABBATH" is displayed.
2. The current setting will be displayed.
3. Press 1 to adjust the setting.
4. Press START or CANCEL to exit and display the time of day.

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

To Activate Sabbath Mode:
1. Press BAKE.
2. Press the number keypad to set a temperature other than 350°F (177°C).
3. Press START.
   For timed cooking in Sabbath Mode, press COOK TIME and then the number keypads to set the desired cook time.
4. Press SETTINGS/CLOCK. Then press "7." "SAb" will appear in the display.

To Adjust Temperature (When Sabbath Mode Is Running):
1. Press the number keypad as instructed by the scrolling text to select the new temperature.
   IMPORTANT: The temperature adjustment will not appear on the display. The scrolling text will be shown on the display as it was before the keypad was pressed.
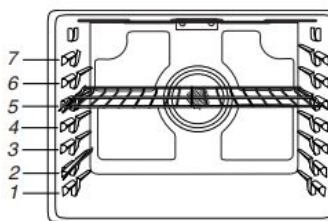2. Press START.

To Deactivate Sabbath Mode:
Press SETTINGS, then press "7" to return to regular baking or press CANCEL to turn off the range.
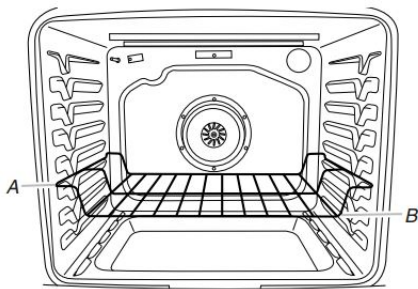
Positioning Racks and Bakeware
To position a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustration and charts as a guide.

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

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

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

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

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

Multiple Rack Cooking

2-rack: Use rack positions 2 and 5 for regular baking.

2-rack (convection only): Use rack positions 2 and 5; or 3 and 6.

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

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.

Split Oven Rack (on some models)

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

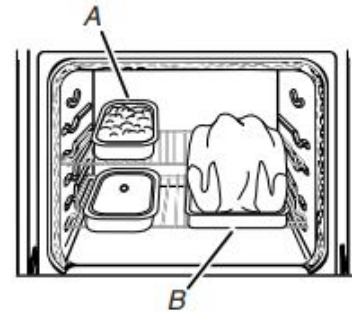The insert can also be used on the counter as a cooling rack.

A. Split-rack
B. Removable insert

If you would like to purchase a split-oven rack, one may be ordered. See the Quick Start Guide for ordering information.

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

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

Baking and Roasting
ACCUBAKE® Temperature Management System
The ACCUBAKE® system electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle on and off in intervals. On convection range models, the fan will run while preheating and may be cycled on and off for short intervals during 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 "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

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

Rapid Preheat
Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting Rapid Preheat. Press RAPID PREHEAT and follow the oven control prompts, or, if preheating has already started, simply press RAPID PREHEAT. The preheating cycle should be completed before placing food in the oven and should be used only for one-rack baking. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

Broiling

IMPORTANT: Close the door to ensure proper broiling temperature.

When broiling, preheat the oven for 2 minutes before putting food in, unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack.

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

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting 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 6 or 7 for broiling. Refer to the "Positioning Racks and Bakeware" section for more information.

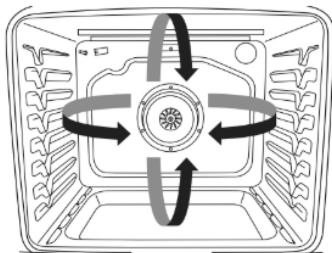On lower settings, the broil element will cycle on and off to maintain the proper temperature.

■ 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. Refer to the Quick Start Guide for ordering information.

Convection Cooking

TimeSavor™ Plus Convection cycles the bake, broil, and convection elements on and off in intervals while the fan circulates the hot air. This movement of hot air helps maintain a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

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

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

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

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

TimeSavor™ Plus Convection

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

Convect Options

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

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

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

Cook Time

To Set a Timed Cook:

1. Press BAKE, or press CONVECT once for Convection Baking or twice for Convection Roasting.
2. Press the number keypads to enter a temperature other than the one displayed.
3. Press COOK TIME. The Cook Time oven indicator light will light up.
4. Press the number keypads to enter the length of time to cook.
5. Press START. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press CANCEL for the desired oven to clear the display.

To Set a Delayed Timed Cook:

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

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

Whirlpool®