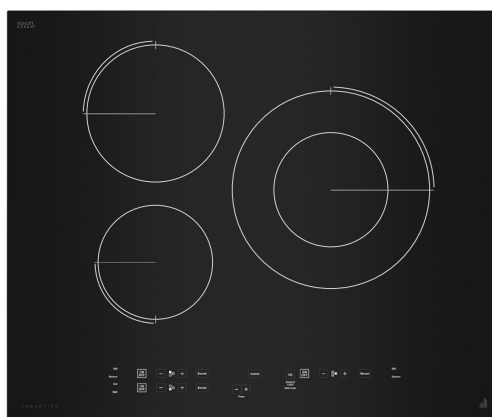
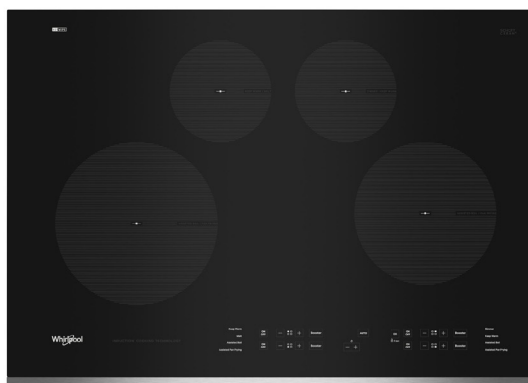


Multimedia
Enhanced

Whirlpool®

TECHNICAL MANUAL

Whirlpool®, KitchenAid®, and
JennAir® Induction Cooktop



W11461580 Rev C

FOREWORD

This Technical Manual (Part No. W11461580 Rev C), provides the In-Home Service Professional with service information for the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.” For specific operating information on the model being serviced, refer to the “Owner's Manual” and “Quick Start Guide” provided with the Induction Cooktop.

The Wiring Diagram used in this Technical Manual is typical and should be used for training purposes only. Always use the Wiring Diagram supplied with the product tech sheet when servicing the Induction Cooktop.

For specific operating and installation information on the model being serviced, refer to the literature provided with the Induction Cooktop.

GOALS AND OBJECTIVES

The goal of this Technical Manual is to provide information that will enable the In-Home Service Professional to properly diagnose malfunctions and repair the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.”

The objectives of this Technical Manual are to:

- Understand and follow proper safety precautions.
- Successfully troubleshoot and diagnose malfunctions.
- Successfully perform necessary repairs.
- Successfully return the cooktop to its proper operational status.

WHIRLPOOL CORPORATION assumes no responsibility for any repairs made on our products by anyone other than authorized In-Home Service Professionals.

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Notes

Section 1: General Information

This section provides general safety, parts, and information for the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.”

- Safety
- Theory of Operation
- Product Specifications
- Product Features
 - Cooktop
 - Control Panel
 - Functions
- Model Number Nomenclature
- Model Number and Serial Number Label and Tech Sheet Location

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.

IMPORTANT SAFETY INSTRUCTIONS

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

- **CAUTION:** Do not store items of interest to children in cabinets above a cooktop – Children climbing on the cooktop to reach items could be seriously injured.
- **Proper Installation** – Be sure your cooktop is properly installed and grounded by a qualified technician.
- **Never Use Your Cooktop for Warming or Heating the Room.**
- **Do Not Leave Children Alone** – Children should not be left alone or unattended in area where cooktop is in use. They should never be allowed to sit or stand on any part of the cooktop.
- **Wear Proper Apparel** – Loose-fitting or hanging garments should never be worn while using the cooktop.
- **User Servicing** – Do not repair or replace any part of the cooktop unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- **Storage on Cooktop** – Flammable materials should not be stored 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** – This cooktop 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.
- **Glazed Cooking Utensils** – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktop 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 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.

For units with ventilating hood –

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

For units with coil elements –

- **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, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- **Do Not Soak Removable Heating Elements** - Heating elements should never be immersed in water.
- **Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.**

SAVE THESE INSTRUCTIONS

Theory of Operation

Understanding the Makeup of a Magnet

Metals are available to us in many different shapes and make-up. Copper, Cast Iron, Tin, Aluminum, Stainless Steel and so on. They are all made up of positive and negatively charged electrons that distinguish metals from each other. In some materials it is possible for the positive and negatively charged electrons to end up more or less aligned. These electrons tend to separate into distinct areas of the material, called "domains." So, in some metals, all the positively charged electrons are grouped together and the negatively charged electrons are in another domain, separated from each other. This is the makeup of a magnet. Because the metal has defined positive and negative domains, it is possible to make the two metals attract each other. This is done by using the positively charged electrons of one metal and placing them in contact with the negatively charged electrons of another piece of metal. Let's remember, at one time in science class, we were taught that opposites attract. On the other hand, if you try to stick the metals together by using the positively charged side of one metal and the positive side of a second piece of metal, they will resist each other and make it impossible to put them together. Try it with two magnets, in one direction the magnets stick together because the negative electrons of one magnet are attracted to the positive charged electrons in the other magnet. But if you try to put the magnets together with the positive side of one magnet and the positive side of another magnet, it can't be done.

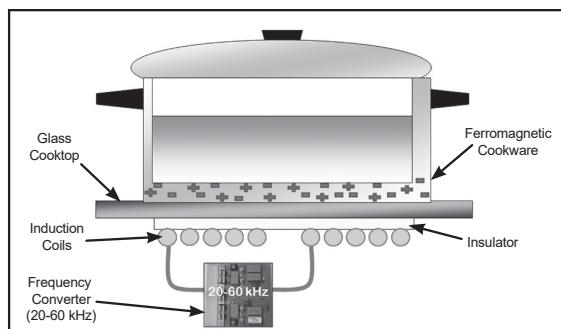
This is the theory behind induction cooking. We need to use the electrons in metals to create movement, friction and resistance causing heat. We talk about using ferromagnetic pots and pans to cook with induction.

What is Ferromagnetic Metal?

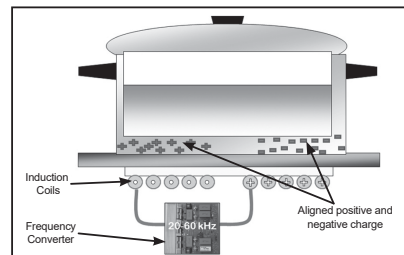
Metals with randomly arranged positive and negatively charged electrons in no particular order (as shown in below figure), providing the characteristic of a magnet but have no net magnetic ability. Because of that make-up, a ferromagnetic metal will attract to both the positive and the negative sides of a magnetic, meaning a magnet will attract or stick to ferromagnetic metal, but the ferromagnetic material will not attract other metals by itself. If we provide a stimulus to ferromagnetic metals, and arrange the electrons so that they form domains. Ferromagnetic pots and pans have the potential to work very well within a magnetic field.

The system will include a glass cooktop, induction coils, a frequency converter, an insulator between the coils and glass cooktop, and a ferromagnetic piece of cookware.

You can see in the ferromagnetic pan the positive and negative electrons move around freely. By providing a very strong electrical stimulus into the system (240 VAC), we can arrange the electrons in the pan to have the characteristics of a magnet. Remember, opposites attract and by providing voltage, the positive and negative charges in the induction coil create a tremendous magnetic field.



By providing a very strong electrical stimulus into the system (240 VAC), we can arrange the electrons in the pan to have the characteristics of a magnet.

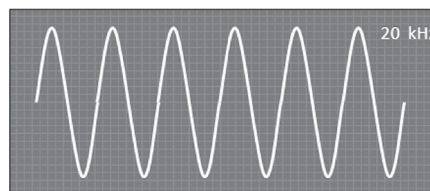


Remember, opposites attract and by providing voltage, the positive and negative charges in the induction coil create a tremendous magnetic field. The electrical circuit from our house supply is 240 VAC and 60 Hz. Meaning the positive and negative electrons, of a sine wave, shift back and forth 60 times a second. Now how do we make this movement happen quicker? We use a frequency converter to step up the 60 Hz frequency from our home power supply to between 20 and 60 kHz. Means, now the positive and negative electrons in the coil alternate back and forth 20000 times per second. What do you think the electrons in the pan are doing? (creating heat very quickly).

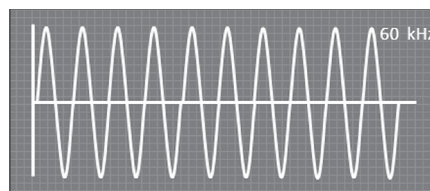
Induction cooking and the movement created in the cookware performs better at the lower frequency of 20 kHz. Changing the frequency upwards to 60 kHz reduces the efficiency of induction operation. This is how we regulate the performance between a high, medium and low setting at the cooktop. By speeding up the alternating current in the induction coil, the electrons in the pan will move very quickly and provide instant heat to cook food. This magnetic field that we produced works in the 2-3 cm of the bottom of the cookware, creating heat in just the bottom of the cookware. You always see the dollar bill trick where they put a dollar bill between the cooktop glass and the pan being heated, well now you know how it works. The paper money does not contain the electrons (like in metal) to stimulate and will not provide any heat. Same thing with the glass cooktop, the glass doesn't get hot (except from the heat provided from the hot cookware) because it doesn't contain the material makeup that the metals do to stimulate movement and friction in the glass.

The range of the frequency converter is 20 to 60 kHz.

Induction cooking reacts better with a lower frequency, so 20 kHz produces the most energy.



60 kHz is not as efficient an operation as 20 kHz, so as the frequency rises the efficiency of the induction operation decreases.



Product Specifications

Whirlpool® 30" (76.2 cm) and 24" (61 cm) Induction Cooktop Models

Dimensions	
Cutout Depth Min (IN, inches)	20½
Cutout Width Min (IN, inches)	20½
Depth (IN, inches)	21¼ or 22
Height (IN, inches)	3'⅙
Width (IN, inches)	25⅝ or 30¾ or 30'⅙
Maximum Height (IN, inches) - For Models WCI55US0JS, WCI55US0JB, and UCIG245KBL Only	4
Description	
Combinations with Oven	WOS31ES7, WOS31ES0, WOS51EC0, WOS51EC7, WOS72EC0 WOS72EC7, WOS92EC0, WOS92EC7, WOS97EC0, WOSA2EC0
Cooktop Type	Standard
Fuel Type	Electric Induction
Size (IN, inches)	24 or 30
Controls	
Control Type	Tap Touch
Location of Controls	Front
Features	
Automatic Pan Detection	Yes
Automatic Pan Size Adjustment	Yes
Digital Display	Yes
Griddle	NA
Heating Element on Indicator Light	Yes
Hot Surface Indicator Light	Yes
Installs Over Built-In Oven	Yes
Power Boost	Yes
Cooktop Details	
Cooktop Configuration	All Burners
Cooktop Element Style	Induction
Cooktop Surface Color	Black
Ignition Type	Electronic Button
Number of Cooking Element-Burners	4
Cooktop Surface Material	Glass
Number of Open Bays	NA
Left Front Element-Burner Power	1500 W/1800 W or 2300 W/3000 W Boost
Left Front Element-Burner Size (IN, inches)	6 or 10
Left Front Element-Burner Type	Round
Left Rear Element-Burner Power	1500 W/1800 W or 2300 W/3000 W Boost
Left Rear Element-Burner Size (IN, inches)	6 or 8
Left Rear Element-Burner Type	Round
Right Front Element-Burner Power	1800 W/2150 W or 2300 W/3000 W Boost
Right Front Element-Burner Size (IN, inches)	7 or 8
Right Front Element-Burner Type	Round
Right Rear Element-Burner Power	1500 W/1800 W Boost

GENERAL INFORMATION (CONT.)

Right Rear Element-Burner Size (IN, inches)	6 or 8
Right Rear Element-Burner Type	Round
Certifications	
ADA Compliant	ADA Height and Operation Compliant
Prop 65	Standard
UL	Yes
Electrical	
Amps	30
Hz	60
Power Cord Included	Yes
Volts	240
Watts	7920
208 V Compatible	Yes

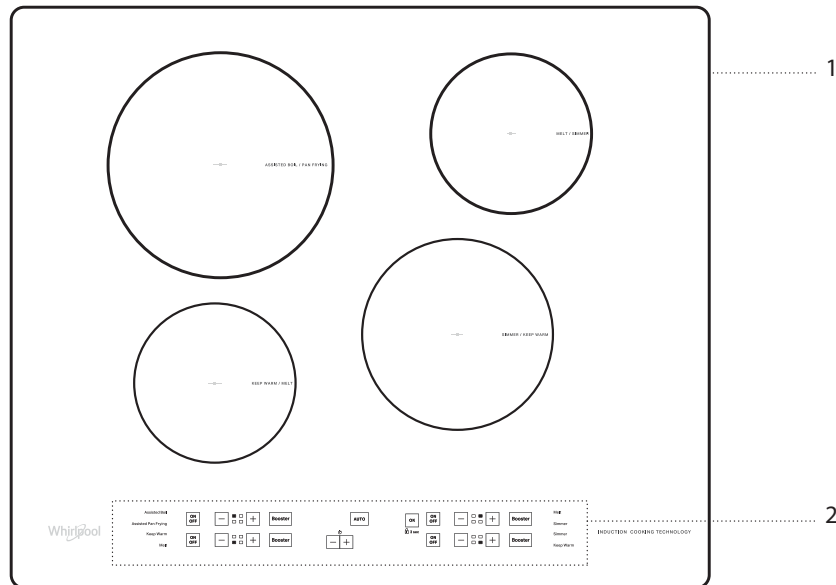
KitchenAid® 36" (91.4 cm) and 30" (76.2 cm) Induction Cooktop Models

Dimensions	
Cutout Depth Min (IN, inches)	20½
Cutout Width Min (IN, inches)	29½ or 35½
Depth (IN, inches)	21¼
Height (IN, inches)	3¹⁄₁₆
Width (IN, inches)	30¹³⁄₁₆ or 36¼
Maximum Height (IN, inches) - For Models KCIG956JBL and KCIG956JSS Only	4
Description	
Combinations with Oven	KOSE500, KOSE507, KOSE900, KOST100, KOST107
Cooktop Type	Standard or Commercial
Fuel Type	Electric Induction
Size (IN, inches)	30 or 36
Controls	
Control Type	Tap Touch
Location of Controls	Front
Features	
Automatic Pan Detection	Yes
Automatic Pan Size Adjustment	Yes
Digital Display	Yes
Griddle	NA
Heating Element on Indicator Light	Yes
Hot Surface Indicator Light	Yes
Installs Over Built-In Oven	Yes
Power Boost	Yes
True Flush Installation - For Models KCIG950JBL, KCIG956JBL, KCIG550JBL and KCIG556JBL only	Yes
Cooktop Details	
Cooktop Configuration	All Burners
Cooktop Element Style	Induction
Cooktop Surface Color	Black or Black on Stainless
Ignition Type	Electronic Button

Number of Cooking Element-Burners	5
Cooktop Surface Material	Glass
Number of Open Bays	NA
Center Front Element-Burner Power	2300 W/3000 W or 3600 W/4000 W Boost
Center Front Element-Burner Size (IN, inches)	10 or 11 or 12
Center Front Element-Burner Type	Round
Left Front Element-Burner Power	1500 W/1800 W or 4000 W/4400 W or 2300 W/3000 W Boost
Left Front Element-Burner Size (IN, inches)	6 or 8 or 9 (9x15 when bridge)
Left Front Element-Burner Type	Bridge or Round
Left Rear Element-Burner Power	1500 W/1800 W or 2100 W/2150 W or 4000 W/4400 W Boost
Left Rear Element-Burner Size (IN, inches)	6 or 7 or 9 (9x15 when bridge)
Left Rear Element-Burner Type	Bridge or Round
Right Front Element-Burner Power	1500 W/1800 W Boost
Right Front Element-Burner Size (IN, inches)	6
Right Front Element-Burner Type	Dual or Round
Right Rear Element-Burner Power	1500 W/1800 W or 1800 W/2150 W or 2300 W/3000 W Boost
Right Rear Element-Burner Size (IN, inches)	6 or 7 or 8
Right Rear Element-Burner Type	Round
Certifications	
ADA Compliant	ADA Height and Operation Compliant
UL	Yes
Electrical	
Amps	30 or 40 or 50
Hz	60
Power Cord Included	Yes
Volts	240
Watts	9790 or 10560 or 11880
208 V Compatible	Yes

Product Features

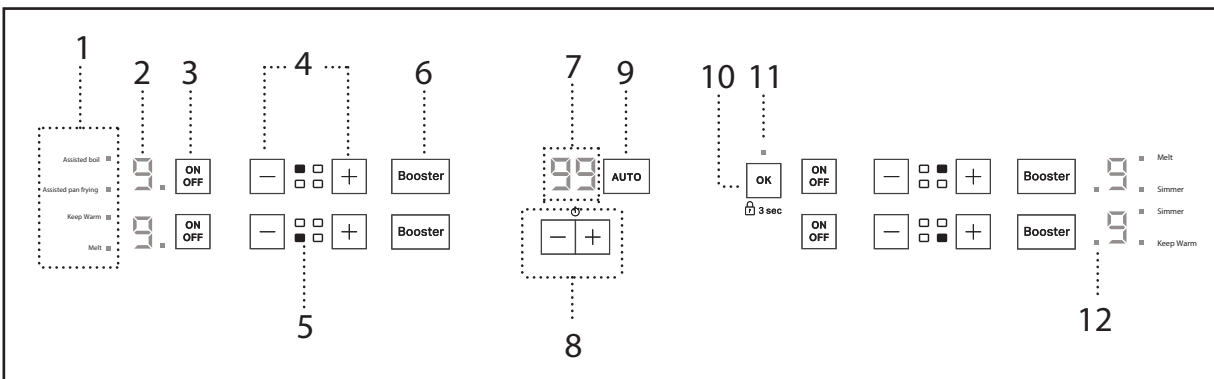
Whirlpool® 24" (61 cm) Induction Cooktop with Assisted Cooking Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Activation of Special Functions

2. Cooking Level Selected

3. Cooking Zone ON/OFF Button

4. Power Adjustment Buttons

5. Identifying the Cooking Zone

6. Quick Heat Button

7. Timer Indicator

8. Timer Buttons

9. Auto Function Button

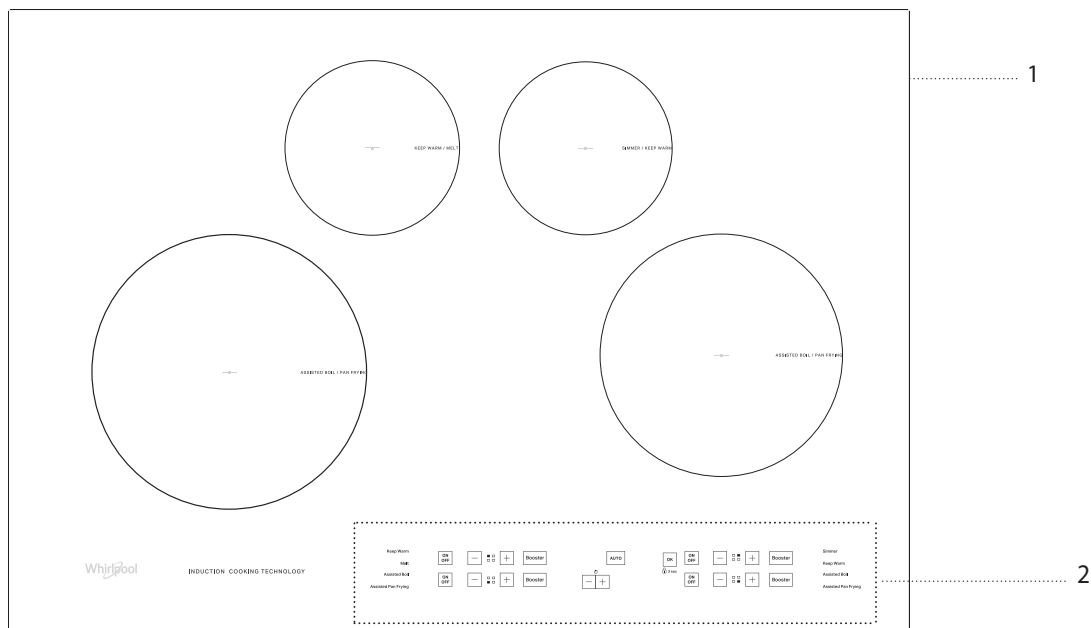
10. OK/Key Lock Button - 3 Seconds

11. Key Lock Indicator Light

12. Zone Selection Indicator

Whirlpool® 30" (76.2 cm) Induction Cooktop with Assisted Cooking

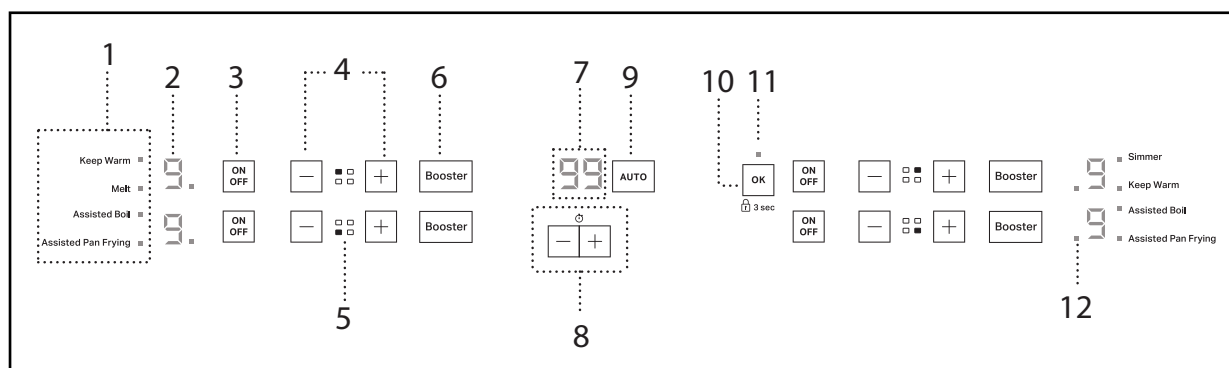
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Activation of Special Functions

2. Cooking Level Selected

3. Cooking Zone ON/OFF Button

4. Power Adjustment Buttons

5. Identifying the Cooking Zone

6. Quick Heat Button

7. Timer Indicator

8. Timer Buttons

9. Auto Function Button

10. OK/Key Lock Button - 3 Seconds

11. Key Lock Indicator Light

12. Zone Selection Indicator

Whirlpool® 30" (76.2 cm) and 24" (61 cm) Induction Cooktop with Assisted Cooking Functions



Auto

The "Auto" button activates the special functions. Place the pot in position and turn on the cooking zone.

Press the "Auto" button. "A" will appear on the display. The indicator for the first special feature available for the cooking zone will light up. Select the desired special function by pressing the "Auto" button one or more times. The function is activated once the "OK" button has been pressed to confirm.

The power level is not editable. The cooktop sets a default power level.

To deactivate the special functions, press the "ON/OFF" Button. If you want to change the special function press the "ON/OFF" button and repeat the procedure.

Melt

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food without risk of burning. This method does not damage delicate foods such as chocolate, and helps prevent food sticking to the pot/pan.

Keep Warm

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete, or when reducing liquids very slowly. Ideal for serving foods at the perfect temperature.

Simmer

This function is ideal for maintaining a simmering temperature, allows you to cook food for long periods. Ideal for long-cooking recipes (rice, sauces, soups) with liquid base.

Assisted Boil

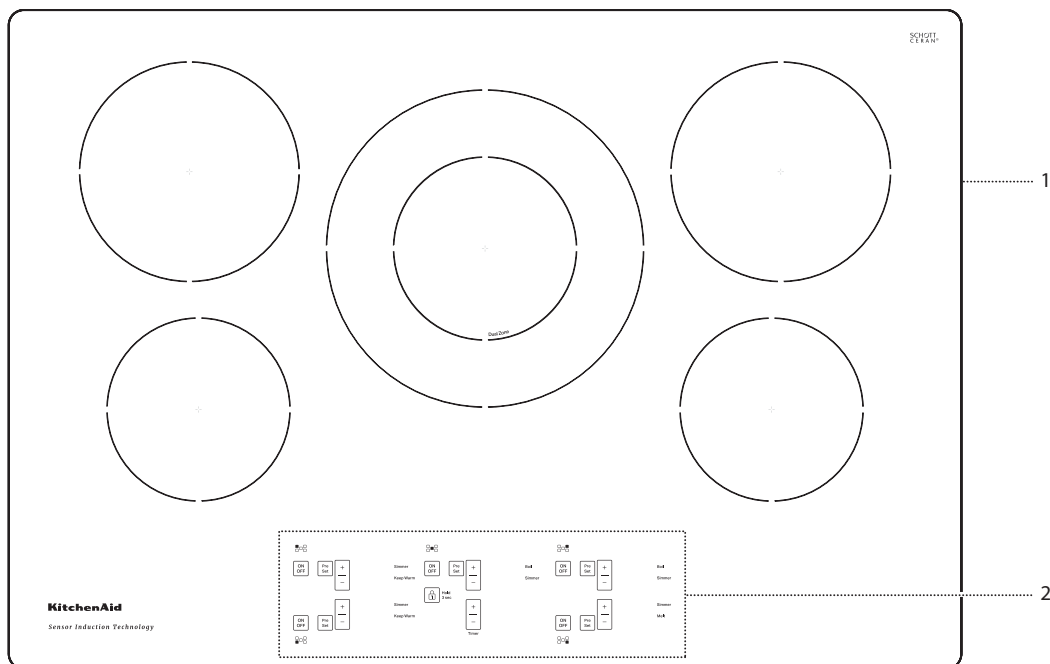
The ideal function to manage the heating of water 6-20 cups (1.5 L-5 L) to a boiling temperature. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. Press the "OK" button to confirm that the food is going to be placed in the pot and the cooktop will move to the next stage. The system is able to monitor most of the cooking process, but it is always necessary to stay present while the cooktop is in use and adjust the power level, if necessary. It is recommended to use this function with the suggested accessory (See "Assistance or Service" section from Use and Care Guide to order accessories).

Assisted Pan Frying

The ideal function for preheating an empty pan (or a pan with oil up to a maximum height of 3/8" [1 cm]) to the best temperature for frying. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. The cooktop will stabilize the temperature and if necessary, adjust to keep consistent. Press the "OK" button to confirm that the food is going to be placed in the pan, then the cooktop will move to the next stage. It is best to use this function when both the pan and oil are at room temperature. It is recommended to use this function with the suggested accessory (See "Assistance or Service" section from Use and Care Guide to order accessories).

KitchenAid® 30" (76.2 cm) Five Zone Sensor Induction Cooktop

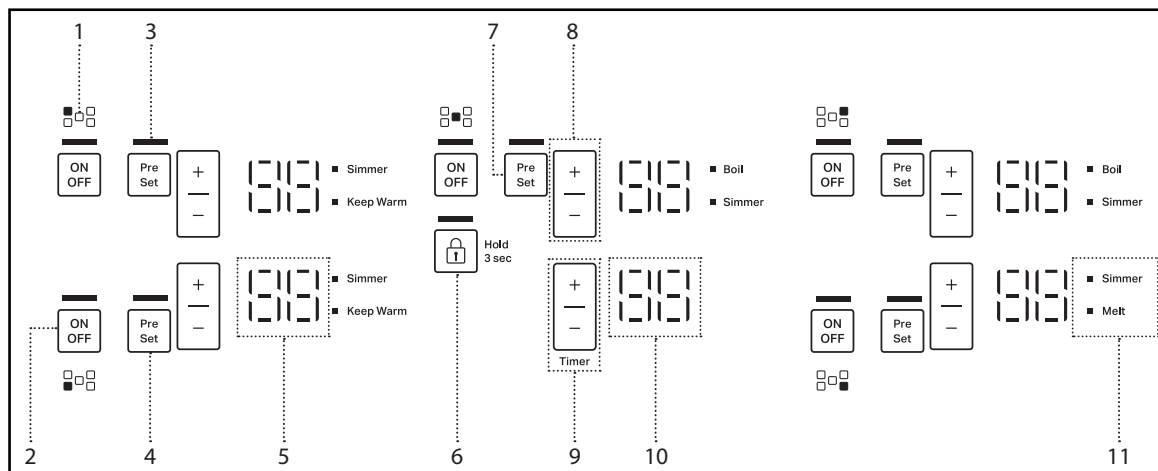
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Identifying the Cooking Zone

2. Cooking Zone ON/OFF Button

3. Function Active Indicator

4. Preset Function Button

5. Cooking Level Selected

6. Key Lock Button - 3 Seconds

7. Preset Function Button

8. Power Adjustment Buttons

9. Timer Buttons

10. Timer Indicator

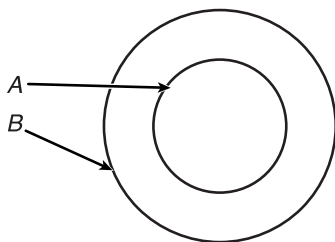
11. Activation of Special Functions

GENERAL INFORMATION (CONT.)

KitchenAid® 30" (76.2 cm) Five Zone Sensor Induction Cooktop Functions

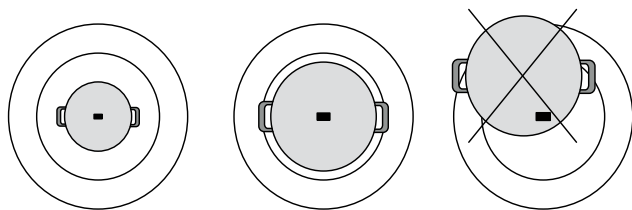
Extendable Zone (Double Zone)

Depending on the diameter of the container, the zone adapts itself automatically, turning on partially (inner zone) or completely (outer zone).



A. Single Size B. Dual Size

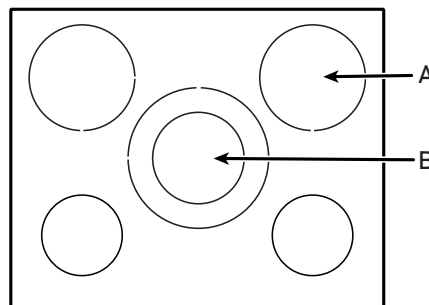
IMPORTANT: Place the pot making sure that its center corresponds to the center of the cooking zone in use.



Pre
Set

Boil (Smart Boiling)

This function allows you to bring water to a boil and keep it boiling. The water (preferably at room temperature) should be placed in the pot and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly. The quantity of the water is defined in the image below on the dimension of the burner.



A. 8 Cups (2 L) B. 21 Cups (5 L)

Keep Warm

This function allows you to keep your food at an ideal serving temperature, usually after cooking is complete, or can maintain an ideal temperature for reducing liquids very slowly.

Pre
Set

Preset

The "Preset" button activates the special functions. Place the pot in position and turn on the cooking zone. Press the "Preset" button. "A" will appear on the display. The indicator for the first special feature available for the cooking zone start to blink and to move it to the second one press another time "Preset." If no button is pressed the function is activated automatically after three (3) seconds.

The power level is not editable. The cooktop sets a default power level.

To deactivate the special functions, press "ON/OFF" button or press "Preset" button until a dash "-" is visible on the display.

Pre
Set

Melt

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food. This method does not damage delicate foods such as chocolate, and helps prevent food sticking to the pot/pan.

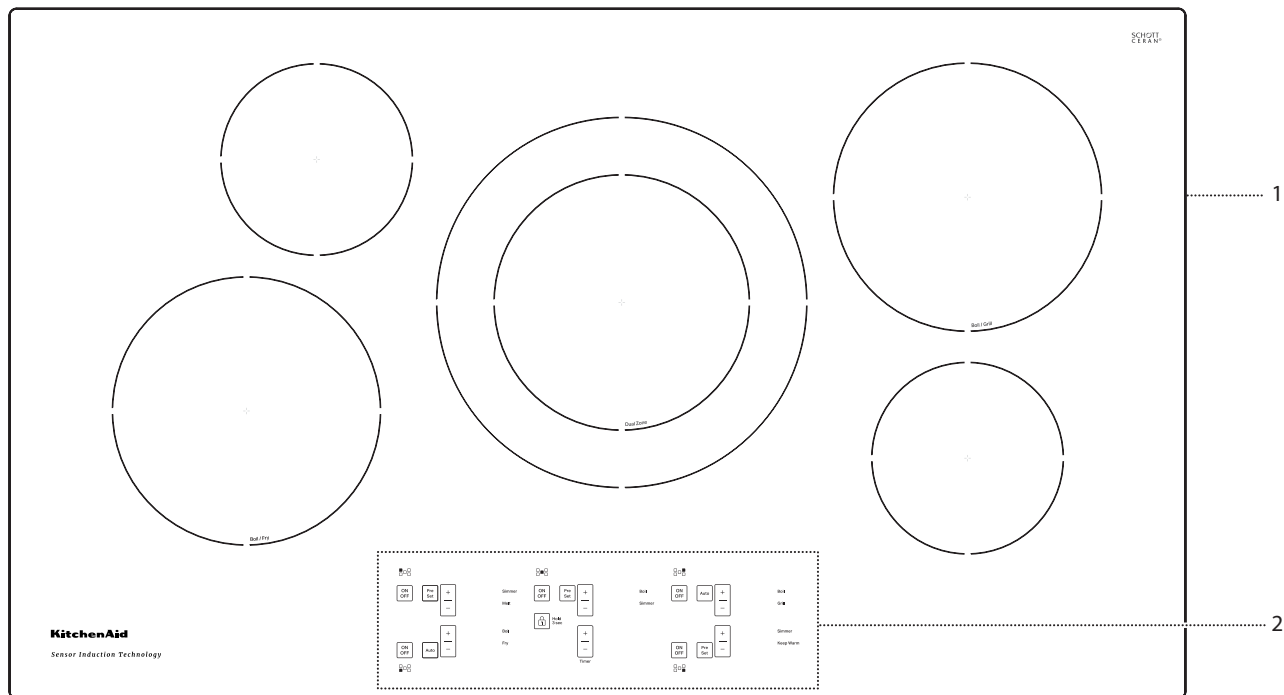
Pre
Set

Simmer

This function is ideal for maintaining a simmering temperature, allows you to cook food for long periods. Ideal for long-cooking recipes (rice, sauces, soups) with liquid base.

KitchenAid® 36" (91.4 cm) Five Zone Sensor Induction Cooktop

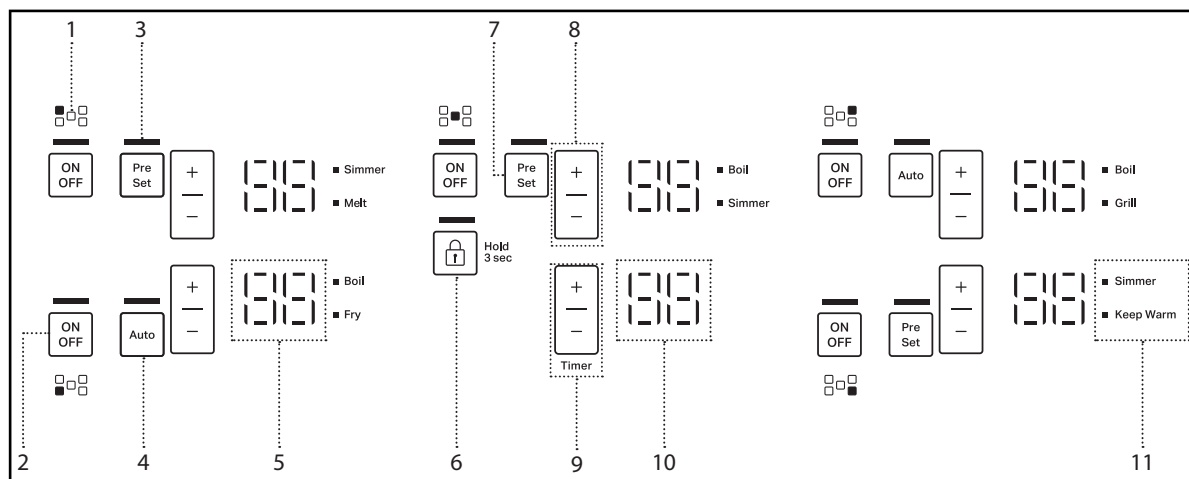
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Identifying the Cooking Zone

2. Cooking Zone ON/OFF Button

3. Preset Function Button

4. Auto Sensor Function Button

5. Cooking Level Selected

6. Key Lock Button - 3 Seconds

7. Preset Function Button

8. Power Adjustment Buttons

9. Timer Buttons

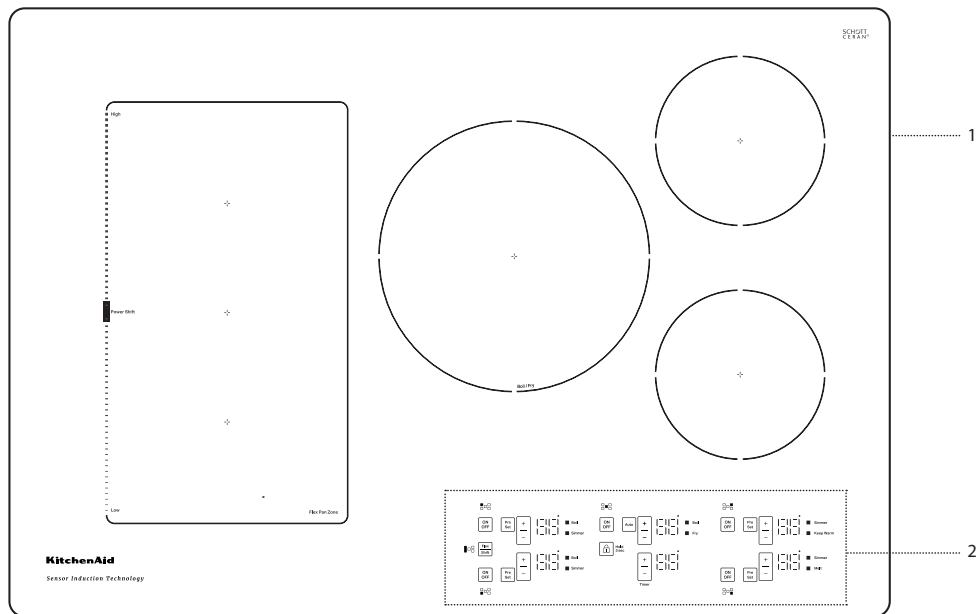
10. Timer Indicator

11. Activation of Special Functions

GENERAL INFORMATION (CONT.)

KitchenAid® 36" (91.4 cm) and 30" (76.2 cm) Flex Element Sensor Induction Cooktop

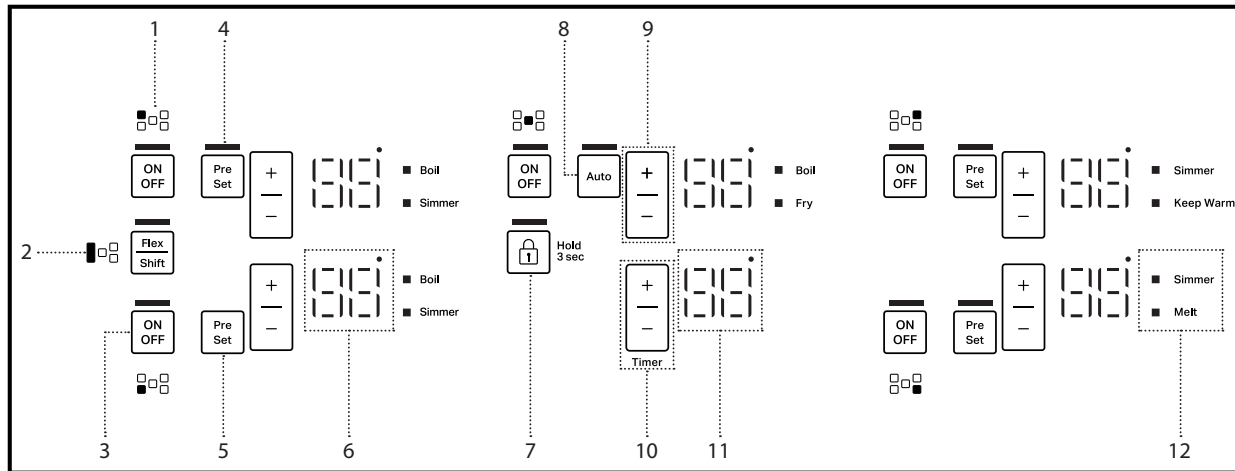
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Function Active Indicator

2. Flex and French Plaque Button

3. Cooking Zone ON/OFF Button

4. Function Active Indicator

5. Preset Function Button

6. Cooking Level Selected

7. Key Lock Button - 3 Seconds

8. Auto Sensor Function Button

9. Power Adjustment Buttons

10. Timer Buttons

11. Timer Indicator

12. Activation of Special Functions

KitchenAid® 36" (91.4 cm) Five Zone Sensor, 36" (91.4 cm) and 30" (76.2 cm) Flex Element Sensor Induction Cooktop Functions

Auto Auto Sensor Cooking

The "Auto" button activates the special sensor cooking functions. Place the pot in position and turn on the cooking zone. Press the "Auto" button. "A" will appear on the display.

The indicator for the first special feature available for the cooking zone start to blink and to move it to the second one press another time "Auto."

If no button is pressed the function is activated automatically after three (3) seconds.

The user has to confirm the passage to second phase pressing "Auto" button when the cooktop sounds.

To deactivate the special functions, press "ON/OFF" button or press "Auto" button until a dash "-" is visible on the display.

Auto Auto Sensor Fry or Auto Stir Fry

The ideal function for preheating an empty pan (or a pan with oil up to a maximum height of 3/8" (1 cm) to the best temperature for frying. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. The cooktop will stabilize the temperature and, if necessary, adjust to keep consistent. Press the "Auto" button to confirm that the food is going to be placed in the pan then the cooktop will move to the next stage.

It is best to use this function when both the pan and oil are at room temperature. For best results, it is recommended to use this function with the suggested accessory (See "Assistance or Service" section from Use and Care Guide to order accessories).

Auto Auto Sensor Boil

The ideal function to manage the heating of water 6-20 cups (1.5 L-5 L) to a boiling temperature and help prevent over boiling during the cooking process. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. Press the "Auto" button to confirm that the food is going to be placed in the pot and the cooktop will move to the next stage. The system is able to monitor most of the cooking process to help prevent over boiling, but it is always necessary to stay present while the cooktop is in use and adjust the power level, if necessary. For best results, it is recommended to use this function with the suggested accessory (See "Assistance or Service" section from Use and Care Guide to order accessories).

Auto Auto Sensor Grill - For Five Zone Sensor Only

The ideal function for heating a griddle at the best temperature. At the end of the heating stage, the cooktop will emit an acoustic signal to alert you that it is time to move to the next cooking stage. The cooktop will stabilize the temperature and, if necessary, adjust to keep it consistent. Press the "Auto" button to confirm that the food is going to be placed on the griddle then the cooktop will move to the next stage. It is best to use this function when both the griddle and fat are at room temperature. For best results, it is recommended to use this function with the suggested accessory (See "Assistance or Service" section from Use and Care Guide to order accessories).

Auto Auto

The "Auto" button activates the special functions. Place the pot in position and turn on the cooking zone.

Press the "Auto" button. "A" will appear on the display.

The indicator for the first special feature available for the cooking zone start to blink and to move it to the second one press another time "Auto" button. If no button is pressed the function is activated automatically after three (3) seconds. The power level is not editable. The cooktop sets a default power level.

Pre Set Melt or **Auto** Melt

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food. This method does not damage delicate foods such as chocolate, and helps prevent food from sticking to the pot/pan.

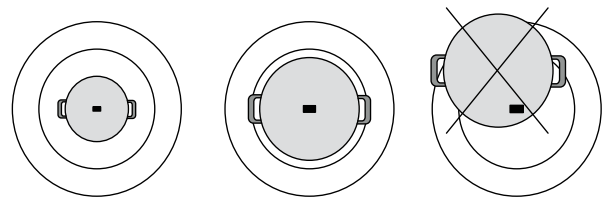
Pre Set Simmer or **Auto** Simmer

This function is ideal for maintaining a simmering temperature, allows you to cook food for long periods. Ideal for long-cooking recipes (rice, sauces, soups) with liquid base.

Extendable Zone (Double Zone) - For Five Zone Sensor Only

Depending on the diameter of the container, the zone adapts itself automatically, turning on partially (inner zone) or completely (outer zone).

IMPORTANT: Place the pot making sure that its center corresponds to the center of the cooking zone in use.



GENERAL INFORMATION (CONT.)

Pre
Set

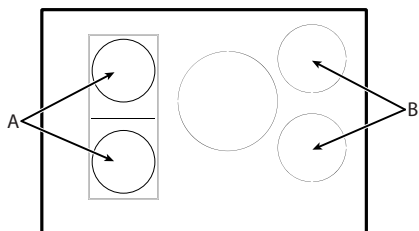
Boil or

Auto

Boil (Smart Boiling)

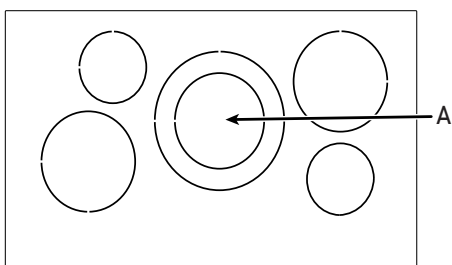
This function allows you to bring water to the boil and keep it boiling. The water (preferably at room temperature) should be placed in the pot and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly. The quantity of the water is defined in the images below on the dimension of the burner.

For Flex Element Sensor



A. 13 Cups (3 L) B. 2 Cups (0.5 L)

For Five Zone Sensor



A. 25 Cups (6 L)

Keep Warm

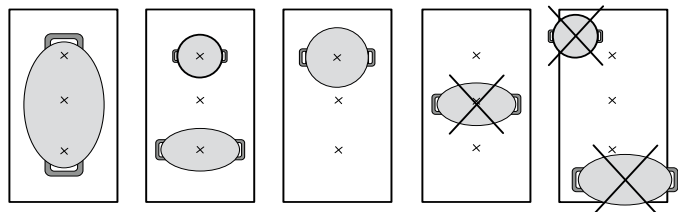
This function allows you to keep your food at an ideal serving temperature, usually after cooking is complete, or can maintain an ideal temperature for reducing liquids very slowly.

Flex - For Flex Element Sensor Only

By selecting the “Flex” button, you can combine two cooking zones and use them at the same power level by covering the entire surface with a large griddle or partially cover it with a round or oval pot/pan. The entire flex zone will remain active, and if only using one pot/pan, it can be placed anywhere within the area. When in use, either upper or lower power controls on the left side can be used to adjust the power of the entire zone. Ideal for cooking with oval or rectangular pots with pan supports. Press “Flex” button to deactivate flex function.

By pressing “ON/OFF” button, the relative cooking zone will turn off and the flex function will be deactivated.

IMPORTANT: Place the pot in the centre of the cooking zone so that they cover at least one of the reference point.

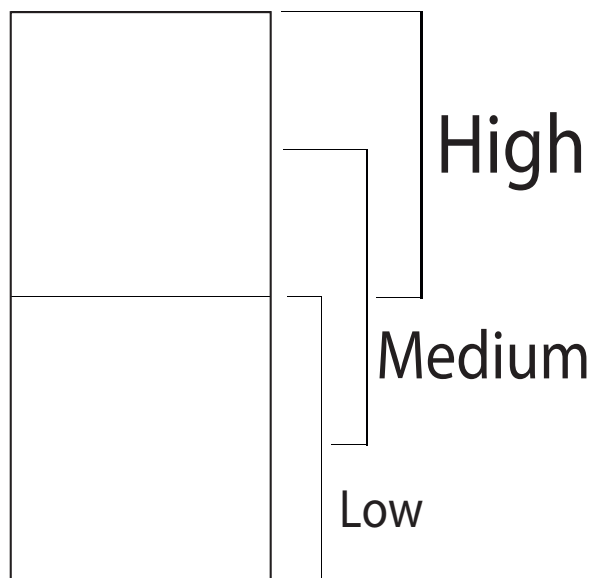


French Plate Style - For Flex Element Sensor Only

By pressing the “Flex” button twice you can activate the French Plate.

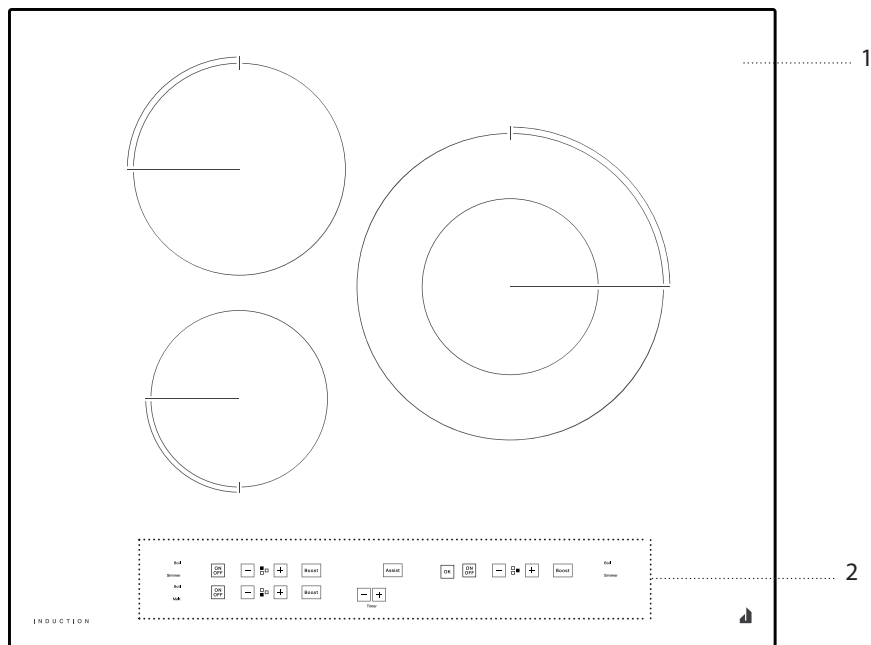
Both the cooking zones on the left side will turn on and “FP” will appear on the display.

This area consists in three cooking zones (see below figure). When in use, preset power levels (high, medium, low) will activate depending on the position of the pot/pan. By moving the pot/ pan over the surface you will activate different temperatures without having to adjust the touch controls. Press the “Flex” button to switch from French Plate function to flex function. By pressing “ON/OFF” button, the selected cooking zone will turn off and the flex function will be then deactivated.



JennAir® 24" (61 cm) Induction Cooktop

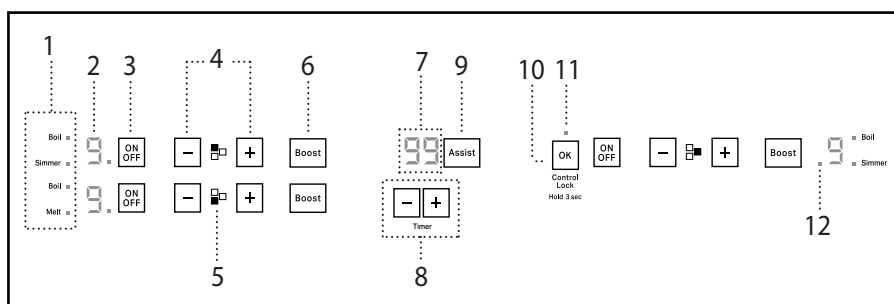
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Activation of Special Functions

2. Cooking Level Selected

3. Cooking Zone ON/OFF Button

4. Power Adjustment Buttons

5. Identifying the Cooking Zone

6. Boost Button

7. Timer Indicator

8. Timer Buttons

9. Assisted Cooking Function Button

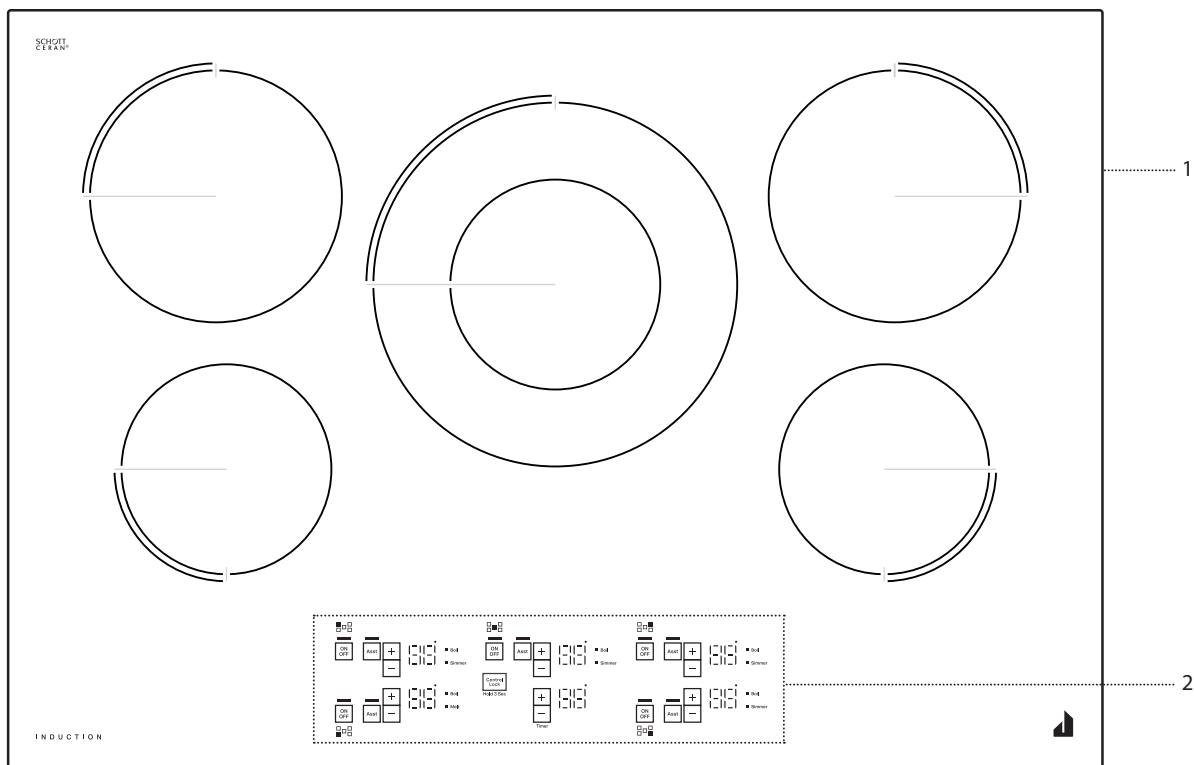
10. OK/Key Lock Button - 3 Seconds

11. Key Lock Indicator Light

12. Zone Selection Indicator

JennAir® 30" (76.2 cm) Five Zone Induction Cooktop

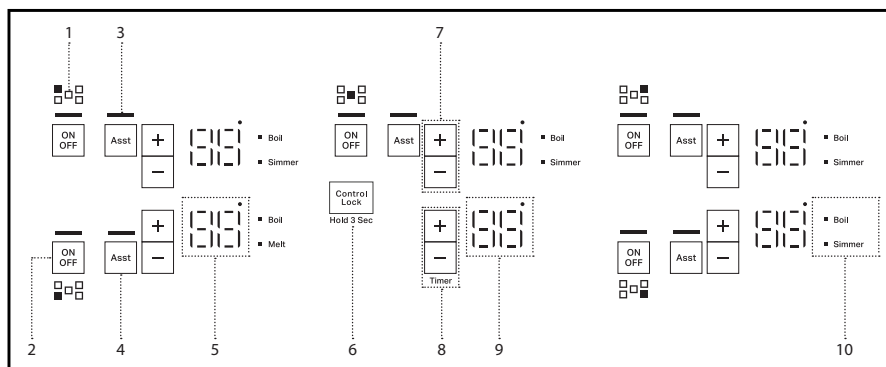
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Identifying the Cooking Zone

6. Key Lock Button - 3 Seconds

2. Cooking Zone ON/OFF Button

7. Power Adjustment Buttons

3. Function Active Indicator

8. Timer Buttons

4. Assisted Cooking Function Button

9. Timer Indicator

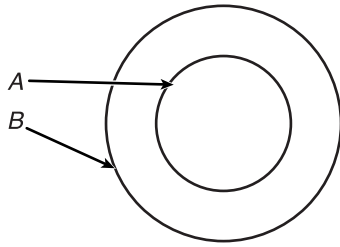
5. Cooking Level Selected

10. Activation of Special Functions

JennAir® 24" (61 cm) and 30" (76.2 cm) Five Zone Induction Cooktop Functions

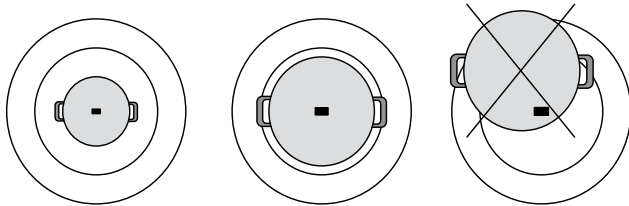
Extendable Zone (Double Zone)

Depending on the diameter of the container, the zone adapts itself automatically, turning on partially (inner zone) or completely (outer zone).



A. Single Size. B. Dual Size

IMPORTANT: Place the pot making sure that its center corresponds to the center of the cooking zone in use (as shown in below figure).



Asst Assisted Melt or Assisted Melt

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food. This method does not damage delicate foods such as chocolate, and helps prevent food sticking to the pot/pan.

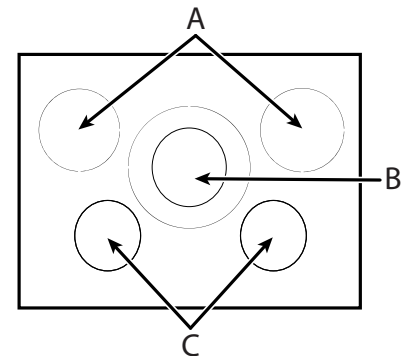
Asst Assisted Simmer or Assisted Simmer

This function is ideal for maintaining a simmering temperature, allows you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid base.

Asst Assisted Boil or Assisted Boil

This function allows you to bring water to the boil and keep it boiling. The water (preferably at room temperature) should be placed in the pot, and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly. The quantity of the water is defined in the images below on the dimension of the burner.

For Five Zone Induction Cooktop

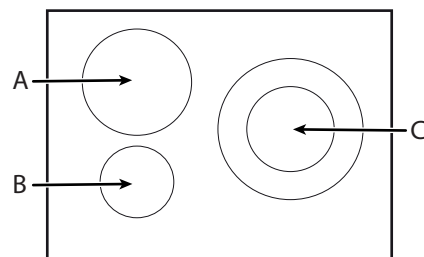


A. 8 Cups (2 L)

B. 21 Cups (5 L)

C. 2 Cups (0.5 L)

For 24" (61 cm) Cooktop



A. 8 Cups (2 L)

B. 2 Cups (0.5 L)

C. 20 Cups (5 L)

Asst Assisted Cooking - For Five Zone Only

The "Asst" button activates the special assisted functions. Place the pot in position and turn on the cooking zone. Press the "Asst" button. "A" will appear on the display.

The indicator for the first special feature available for the cooking zone start to blink and to move it to the second one press another time "Asst" button.

If no button is pressed the function is activated automatically after three (3) seconds.

To deactivate the special functions, press "ON/OFF" button or press "Sensor" until a dash "-" is visible on display.

The power level is not editable. The cooktop sets a default power level.

Assist Assisted Cooking - For 24" (61 cm) Model Only

The "Assist" button activates the special functions. Place the pot in position and turn on the cooking zone. Press the "Assist" button. "A" will appear on the display.

The indicator for the first special feature available for the cooking zone will light up.

Select the desired special function by pressing the "Assist" button one or more times.

The function is activated once the "OK" button has been pressed to confirm.

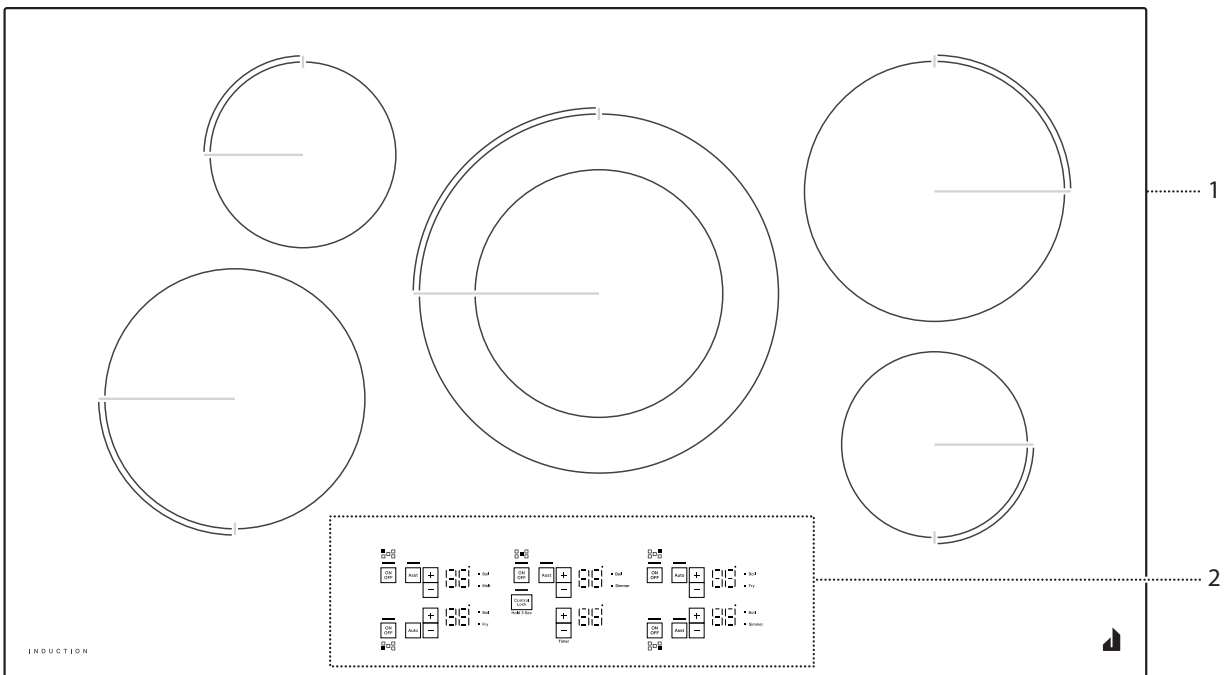
To deactivate the special functions, press "ON/OFF" button.

If you want to change the special function press the "ON/OFF" button and repeat the procedure.

GENERAL INFORMATION (CONT.)

JennAir® 36" (91.4 cm) Five Zone Induction Cooktop

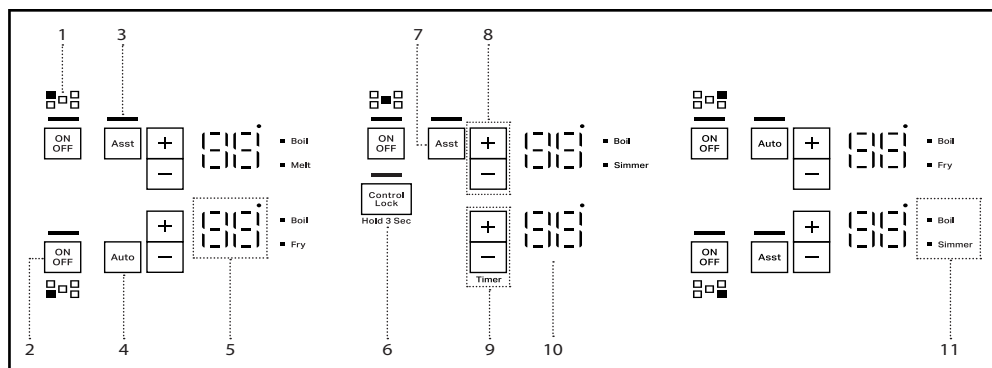
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Identifying the Cooking Zone

2. Cooking Zone ON/OFF Button

3. Function Active Indicator

4. Auto Sensor Function Button

5. Cooking Level Selected

6. Key Lock Button - 3 Seconds

7. Assisted Cooking Function Button

8. Power Adjustment Buttons

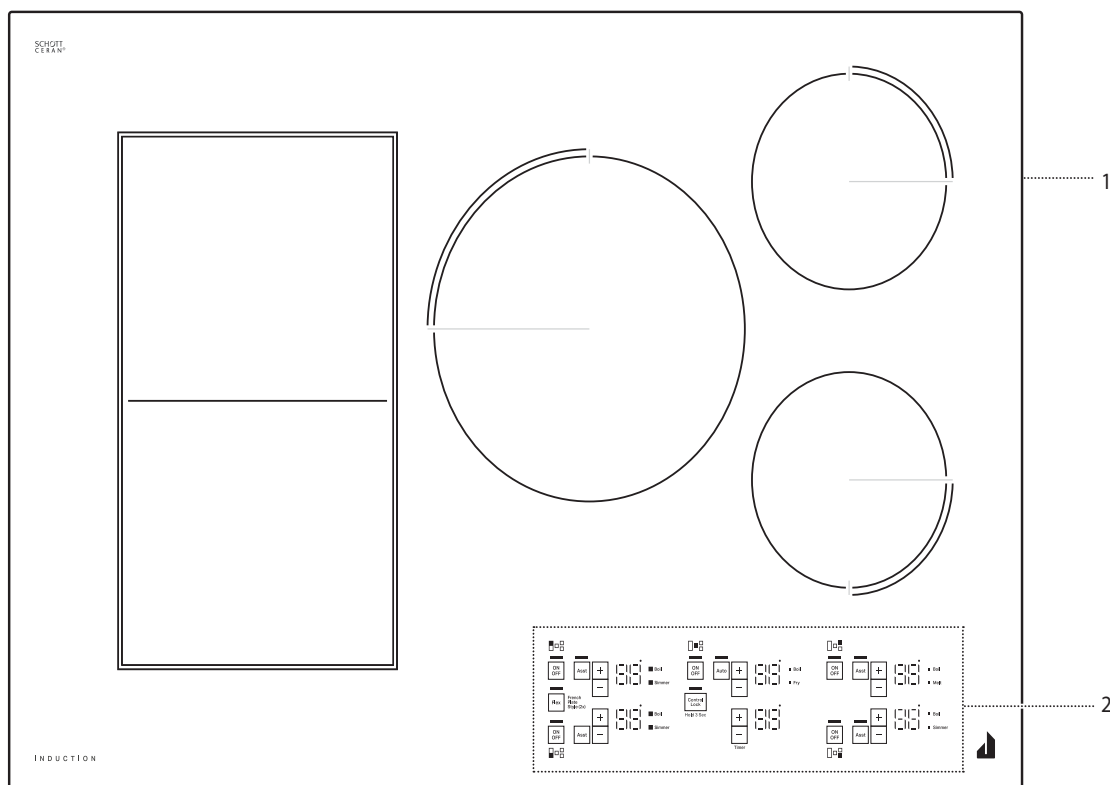
9. Timer Buttons

10. Timer indicator

11. Activation of Special Functions

JennAir® 36" (91.4 cm) and 30" (76.2 cm) Hybrid Induction Cooktop

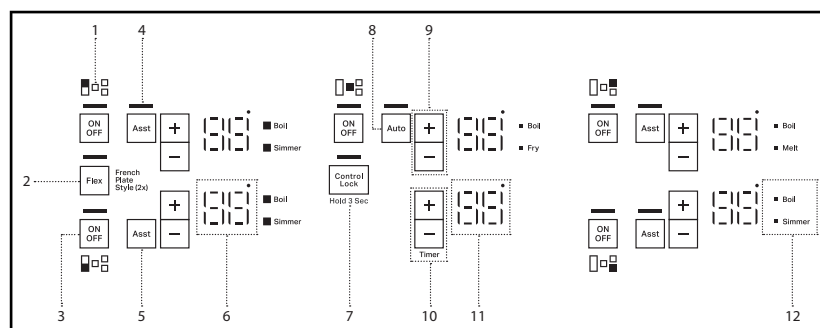
Cooktop



1. Cooktop

2. Control Panel

Control Panel



1. Identifying the Cooking Zone

2. Flex and French Plate Button

3. Cooking Zone ON/OFF Button

4. Function Active Indicator

5. Assisted Cooking Function

6. Cooking Level Selected

7. Key lock button - 3 seconds

8. Auto Sensor Function Button

9. Power Adjustment Buttons

10. Timer Buttons

11. Timer Indicator

12. Activation of Special Functions

JennAir® 36" Five Zone, 36" (91.4 cm) and 30" (76.2 cm) Hybrid Induction Cooktop Functions

Auto Auto Sensor Cooking

The "Auto" button activates the special sensor cooking functions. Place the pot in position and turn on the cooking zone. Press the "Auto" button. "A" will appear on the display. The indicator for the first special feature available for the cooking zone will light up. In order to skip to the next one press the "Auto" button again. If no button is pressed the function is activated automatically after three (3) seconds.

Confirm the selection by pressing the "Auto" button when the cooktop sounds.

The power level is not editable. The cooktop sets a default power level. To deactivate the special functions, press "ON/OFF" or press "Auto" button until a dash "-" is visible on the display.

Auto Auto Sensor Fry

The ideal function for preheating an empty pan (or a pan with oil up to a maximum height of 3/8" (1 cm) to the best temperature for frying. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. The cooktop will stabilize the temperature and, if necessary, adjust to keep consistent. Press the "Auto" button to confirm that the food is going to be placed in the pan then the cooktop will move to the next stage.

It is best to use this function when both the pan and oil are at room temperature. For best results, it is recommended to use this function with the suggested accessory (See Assistance or Service section from Use and Care Guide to Order Accessories).

Auto Auto Sensor Boil

The ideal function to manage the heating of water 6-20 cups (1.5 L-5 L) to a boiling temperature and help prevent over boiling during the cooking process. At the end of the heating stage, the cooktop will make a sound to alert you that it is time to move to the next cooking stage. Press the "Auto" button to confirm that the food is going to be placed in the pot and the cooktop will move to the next stage. The system is able to monitor most of the cooking process to help prevent over boiling, but it is always necessary to stay present while the cooktop is in use and adjust the power level, if necessary. For best results, it is recommended to use this function with the suggested accessory (See Assistance or Service section from Use and Care Guide to Order Accessories).

Asst Assisted Cooking

The "Asst" button activates the assisted cooking functions. Place the pot in position and turn on the cooking zone. Press the "Asst" button. "A" will appear on the display.

The indicator for the first assisted cooking feature available for the cooking zone will light up.

Select the desired assisted cooking function by pressing the "Asst" button one or more times. If no button is pressed the function is activated automatically after three (3) seconds.

The power level is not editable. The cooktop sets a default power level.

To deactivate the special functions, press "ON/OFF" button or press "Asst" button until a dash "-" is visible on the display.

Asst Assisted Melt

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food. This method does not damage delicate foods such as chocolate, and helps prevent food from sticking to the pot/pan.

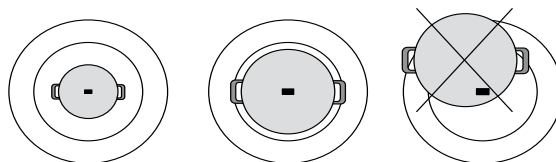
Asst Assisted Simmer

This function is ideal for maintaining a simmering temperature, allows you to cook food for long periods. Ideal for long-cooking recipes (rice, sauces, soups) with liquid base.

Extendable Zone (Double Zone) - For Five Zone Only

Depending on the diameter of the container, the zone adapts itself automatically, turning on partially (inner zone) or completely (outer zone).

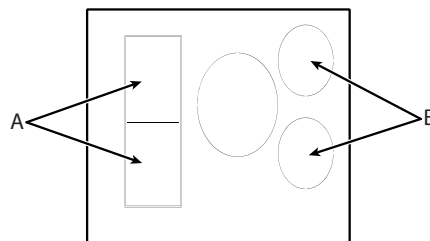
IMPORTANT: Place the pot making sure that its center corresponds to the center of the cooking zone in use.



Asst Assisted Boil

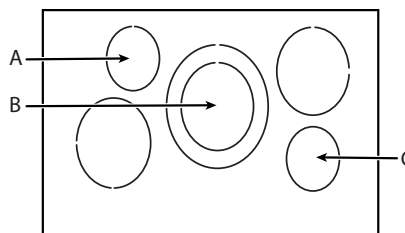
This function allows you to bring water to boil and keep it boiling. The water (preferably at room temperature) should be placed in the pot and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly. The quantity of the water is defined in the images below on the dimension of the burner.

For Hybrid Induction Cooktop



A. 13 Cups (3 L) B. 2 Cups (0.5 L)

For Five Zone Induction Cooktop



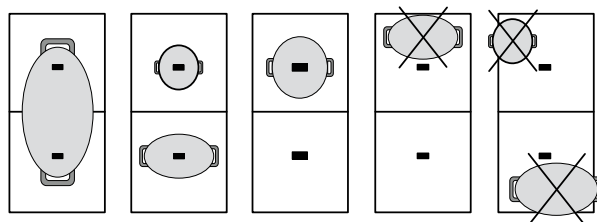
A. 2 Cups (0.5 L) B. 25 Cups (6 L) C. 2 Cups (0.5 L)

Flex - For Hybrid Induction Cooktop Only

After turning on one of the two cooking zones on the left side by pressing the “Flex” button, you can combine two cooking zones and use them at the same power level by covering the entire surface with a large griddle or partially cover it with a round or oval pot/pan. The entire flex zone will remain active, and if only using one pot/pan, it can be placed anywhere within the area. When in use, either upper or lower power controls on the left side can be used to adjust the power of the entire zone. Ideal for cooking with oval or rectangular pots with pan supports.

Press “Flex” button to deactivate flex function. The cooking zones will remain active separately with the power level selected. By pressing “ON/OFF” button, both cooking zones will turn off and the flex function will be deactivated.

IMPORTANT: Place the pot in the centre of the cooking zone so that they cover at least one of the reference point.

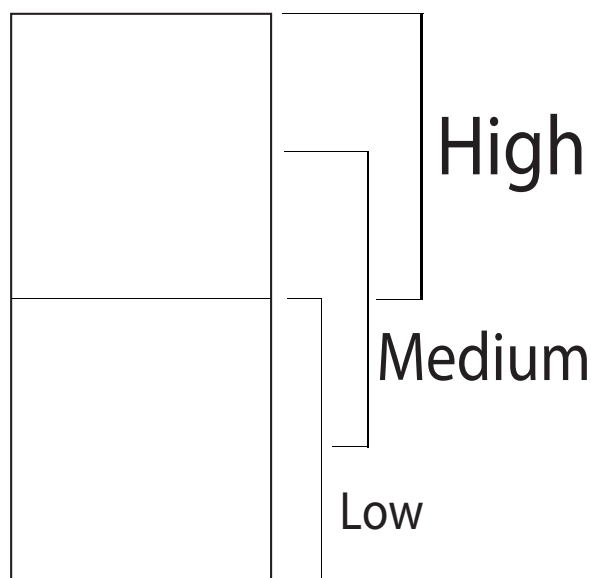


French Plate Style - For Hybrid Induction Cooktop Only

After turning on one of the two cooking zones on the left side by pressing the “Flex” button twice you can activate the French Plate. Both the cooking zones on the left side will turn on and “FP” will appear on the display.

This area consists in three cooking zones (see below figure). When in use, preset power levels (high, medium, low) will activate depending on the position of the pot/pan. By moving the pot/pan over the surface you will activate different temperatures without having to adjust the touch controls.

Press the “Flex” button to switch from French Plate function to Flex function. By pressing “ON/OFF” button, the selected cooking zone will turn off and the flex function will be then deactivated.



Model Number Nomenclature

Whirlpool® Model Number Nomenclature

MODEL NUMBER	W	C	I	55US	0	J	S
Brand W = Whirlpool							
Platform C = Cooktop							
Sub-Platform/Fuel E = Electric (Radiant Ceran) G = Gas I = Induction							
Feature Set 55US-97US The higher the number the more features available.							
Cooktop Size 0 = 30 Inch 6 = 36 Inch							
Year J = 2019							
Color S = Stainless Steel B = Black							

KitchenAid® Model Number Nomenclature

MODEL NUMBER	K	C	I	G	95	0	J	BL
Brand K = KitchenAid								
Category C = Cooktop								
Configuration/Fuel E = Electric G = Gas I = Induction								
Product Details C = Commercial Style D = Downdraft S = Stainless Surface G = Smoothtop (Glass) U = Updraft (Standard Metal)								
Feature Pack 70 -99 = Clear Coat (Gas), Tap Touch (Electric) NOTE: Second Digit is Number of Burners/Elements								
Capacity/Width 5 = 15 Inch 0 = 30 Inch 6 = 36 Inch 8 = 48 Inch								
Year J = 2020								
Color BL = Black								

JennAir® Model Number Nomenclature

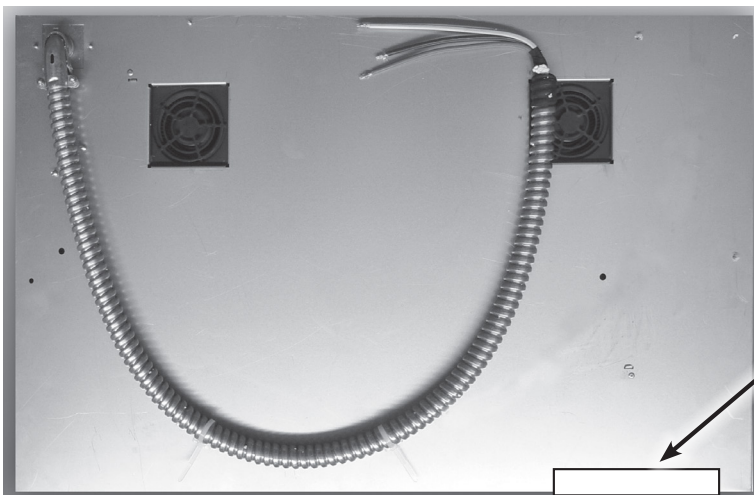
MODEL NUMBER	J	I	C	4	5	36	K	B
Brand J = JennAir								
Category G = Gas E = Electric I = Induction								
Configuration C = Cooktop (Updraft) D = Cooktop (Downdraft) F = Electric Griddle								
Installation 3 = Knob 4 = Tap Touch								
Product Detail 5 = Burner/Element 7 = Flexi 8 = Full Flexi (Cook Anywhere)								
Size (Width) 15 = 15 Inch 24 = 24 Inch 30 = 30 Inch 36 = 36 Inch								
Year K = 2020								
Color B = Black								

GENERAL INFORMATION

Model Number and Serial Number Label and Tech Sheet Location

The Model Number and Serial Number Label and Tech Sheet location is as shown below:

Tech Sheet
Location
(On Bottom
of Cooktop in
Plastic Bag)



Model Number
and Serial
Number Label
Location

Section 2: Diagnostics and Troubleshooting

This section provides diagnostics and troubleshooting information for the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.”

- Safety
- Activating Service Diagnostics Mode
- Failure/Error Display Codes

For Service Technician Use Only

Safety

DANGER



Electrical Shock Hazard

Only authorized technicians should perform diagnostic voltage measurements.

After performing voltage measurements, disconnect power before servicing.

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

WARNING



Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

Voltage Measurement Safety Information

When performing live voltage measurements, you must do the following:

- Verify the controls are in the off position so that the appliance does not start when energized.
- Allow enough space to perform the voltage measurements without obstructions.
- Keep other people a safe distance away from the appliance to prevent potential injury.
- Always use the proper testing equipment.
- After voltage measurements, always disconnect power before servicing.

For Service Technician Use Only

Activating Service Diagnostics Mode

NOTE: The following operations are allowed only during the first minute after the power cycle.

1. Press the timer “+” and “-” keys in the sequence “- > + > - > + > Key Lock” to enter Diagnostics mode.
2. Press the timer “+” and “-” keys to scroll the different modes and press “Key Lock” to confirm.
3. To exit the Service Diagnostics mode, press any of the “ON/OFF” buttons. The system also automatically returns to the idle screen if no button is pressed for 60 seconds.

Failure/Error Display Codes

Before testing any of the components, perform the following checks:

- The most common cause for control failure is corrosion on connectors. Therefore, disconnecting and reconnecting wires will be necessary throughout test procedures.
- All tests/checks should be made with a VOM or DVM having a sensitivity of 20,000 Ω per VDC, or greater.
- Check all connections before replacing components, looking for broken or loose wires, failed terminals, or wires not pressed into connectors far enough.
- Resistance checks must be made with wiring harness or connectors disconnected.

Display Code	Description	Possible Causes	Solution
F0E1	Cookware is detected but it is not compatible with requested operation	The cookware is not well positioned on the cooking zone, or it is not compatible with one or more cooking zones.	Press ON/OFF button twice to remove the F0E1 code and restore the functionality of the cooking zone. Then, try to use the cookware with a different cooking zone, or use different cookware.
F0E2	Main relay stuck closed	Main relay is stucked to close position and cannot get open.	1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Replace IPC. Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.
F0E4	Inverter under current	Coil not connected	1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check for coil connection: ■ If coil connection is broken, replace coil ■ If coil connection is ok, replace IPC Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.

For Service Technician Use Only

Display Code	Description	Possible Causes	Solution
FOE6	Product supply error	■ Fuse track action ■ Mains line frequency ■ Vbus undervoltage ■ Vbus overvoltage ■ Vbus stability ■ 15 V supply dropped ■ ADC self-diagnostics failure	Check the frequency of the phase connected to the IPC. If the frequency is not (60 ± 2) Hz, problem might not be in the appliance. If frequency is ok: 1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Replace IPC. Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.
FOE7	Wrong power cord connection	The power supply connection is not exactly as indicated in "Make Electrical Connection" section in the Installation Instructions.	Adjust the power supply connection according to "Make Electrical Connection" section in the Installation Instructions.
FOE8	Wrong IPC configuration	IPC replaced and not re-configured	Follow "Parts Configuration" instructions to configure the product. If this does not fix: 1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Replace IPC. Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.
FOEA	The control panel switches OFF because of excessively high temperatures or coil NTC short.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again. 1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check coil NTC for short circuit: ■ If coil NTC is bad, replace coil ■ If coil NTC is OK, replace IPC Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.

For Service Technician Use Only

Display Code	Description	Possible Causes	Solution
F0EC	Coil NTC open	Coil NTC open	Wait for the hob to cool down before using it again. 1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check coil NTC connection: ■ If NTC is disconnected, reconnect and check if problem still present ■ If NTC is connected but bad, replace coil ■ If NTC and connection is OK, replace IPC Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.
F1E1	Inverter checks failure	■ FPWM output test failed ■ Blue button failure ■ NTC stuck ■ Coil NTC short ■ IGBT NTC short ■ IGBT NTC open ■ PWM gate driver fault ■ Main relay stuck open ■ PWM output short test failed	An issue in the SW algorithm can cause a unique F1E1 error. To avoid replacing boards unnecessarily, check to see if the F1E1 comes up after the first cycle. F1E1 can occur on initial use after power reset due to algorithm. The algorithm is not used after the first cycle, so if F1E1 comes up after initial cycle on that coil, it is a legit F1E1 error goes in F1E1 error code box, what is in there now stays. Wait for the hob to cool down before using it again. 1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check coil NTC for short circuit: ■ If coil NTC is bad, replace coil ■ If coil NTC is OK, replace IPC Replace all parts and panels before operating. 4. Reassemble the product. 5. Plug in cooktop or reconnect power. 6. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 7. Verify operation is normal.

For Service Technician Use Only

Display Code	Description	Possible Causes	Solution
F6E1	Communication error	IPC, HMI or wiring are damaged	1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check communication harness/wires are well connected in the related connectors. 4. If this does not fix the appliance, then check for faulty HMI or IPC: ■ Replace the HMI with new one Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. ■ If problem still present replace also IPC Replace all parts and panels before operating. 5. Reassemble the product. 6. Plug in cooktop or reconnect power. 7. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 8. Verify operation is normal.
F7E5/ F7E6	Fan speed error/Fan blocked	Fan may be clogged or obstructed	1. Unplug cooktop or disconnect power. 2. Remove the glass to access the inside of the cooktop. 3. Check if fan can rotate properly, if this is not ok then: ■ Replace the fan, if this is not fixing then; ■ Replace IPC 4. Replace all parts and panels before operating. 5. Reassemble the product. 6. Plug in cooktop or reconnect power. 7. Make sure to configure again the product before to verify operation accessing to Configuration Menu and set the correct configuration number. 8. Verify operation is normal.

Section 3: Component Testing

This section provides the wiring diagram, component testing, and component location for the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.”

- Safety
- Wiring Diagram
- Component Testing
- Component Location

For Service Technician Use Only
Safety

⚠ DANGER



Electrical Shock Hazard

Only authorized technicians should perform diagnostic voltage measurements.

After performing voltage measurements, disconnect power before servicing.

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

⚠ WARNING



Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

Voltage Measurement Safety Information

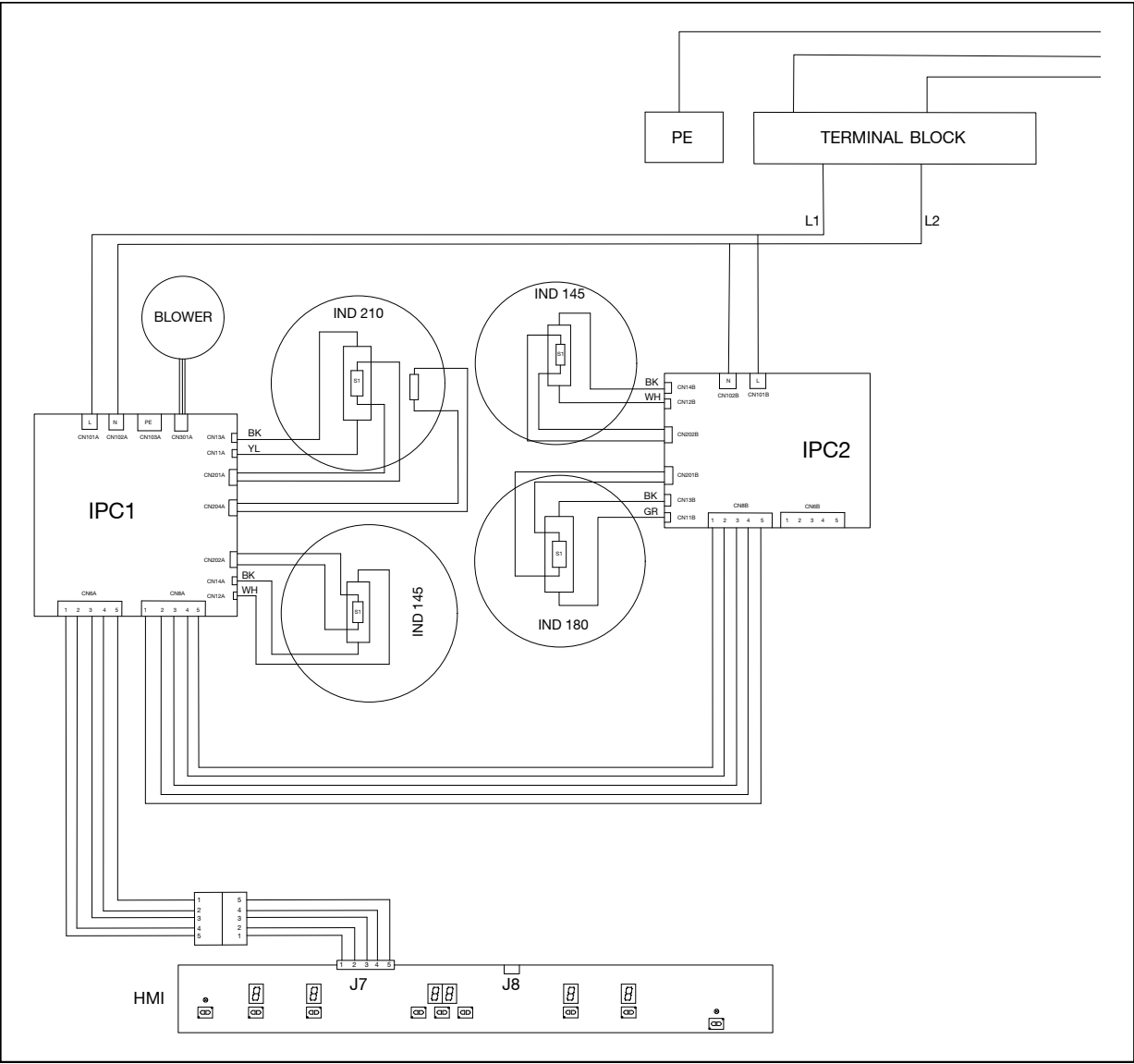
When performing live voltage measurements, you must do the following:

- Verify the controls are in the off position so that the appliance does not start when energized.
- Allow enough space to perform the voltage measurements without obstructions.
- Keep other people a safe distance away from the appliance to prevent potential injury.
- Always use the proper testing equipment.
- After voltage measurements, always disconnect power before servicing.

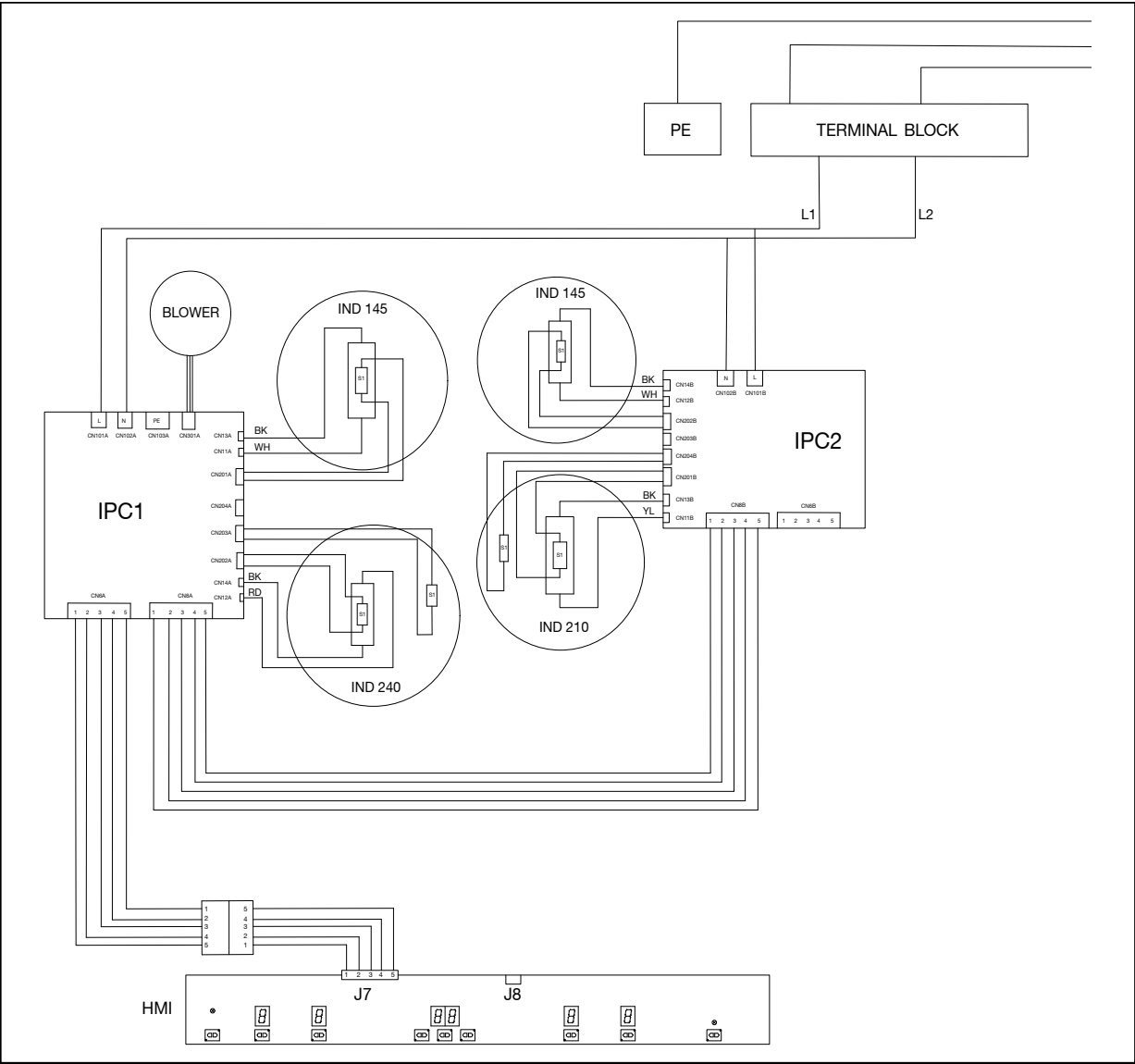
For Service Technician Use Only

Wiring Diagram

Whirlpool® 24" (61 cm) Induction Cooktop with Assisted Cooking

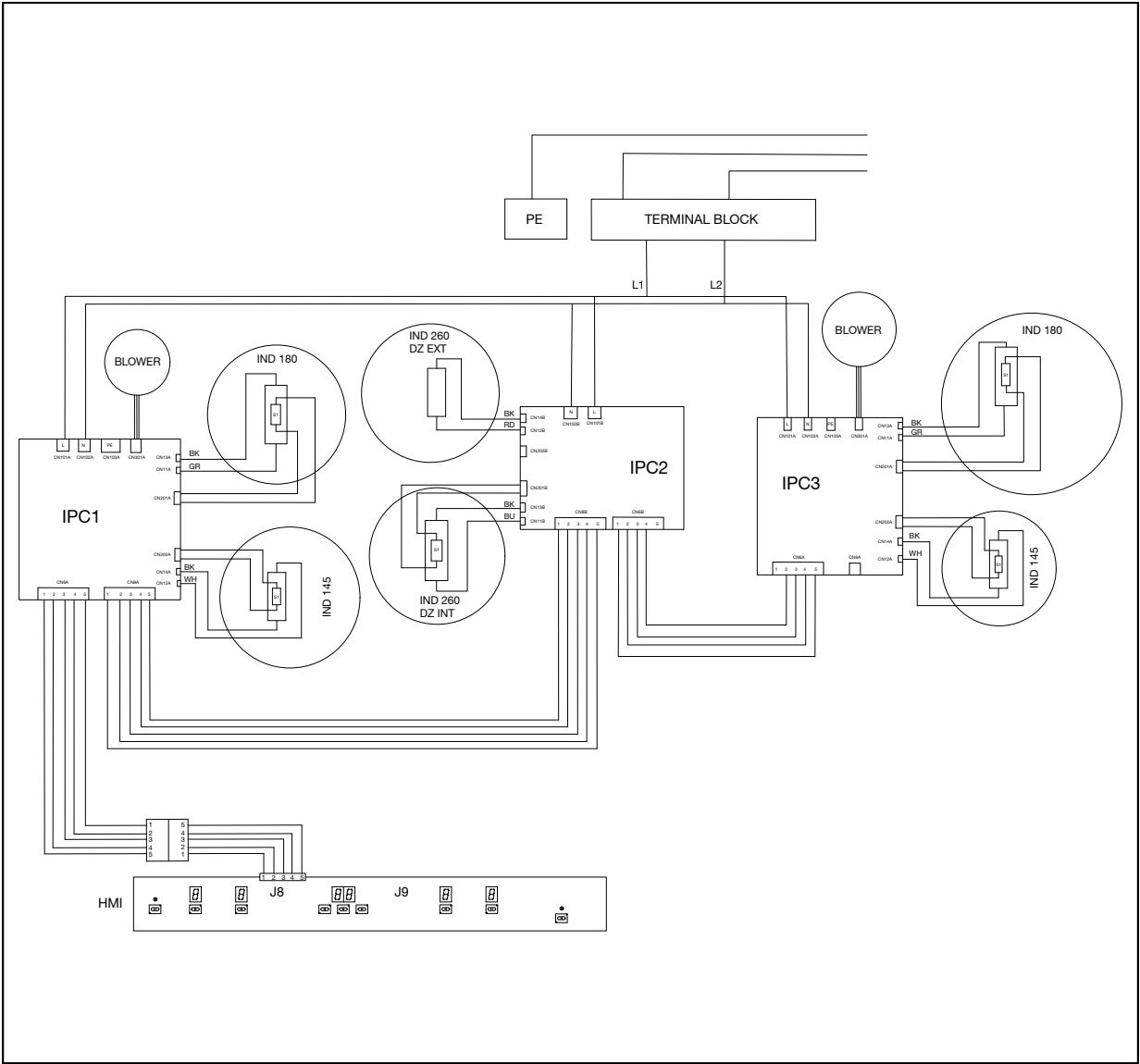


Whirlpool® 30" (76.2 cm) Induction Cooktop with Assisted Cooking

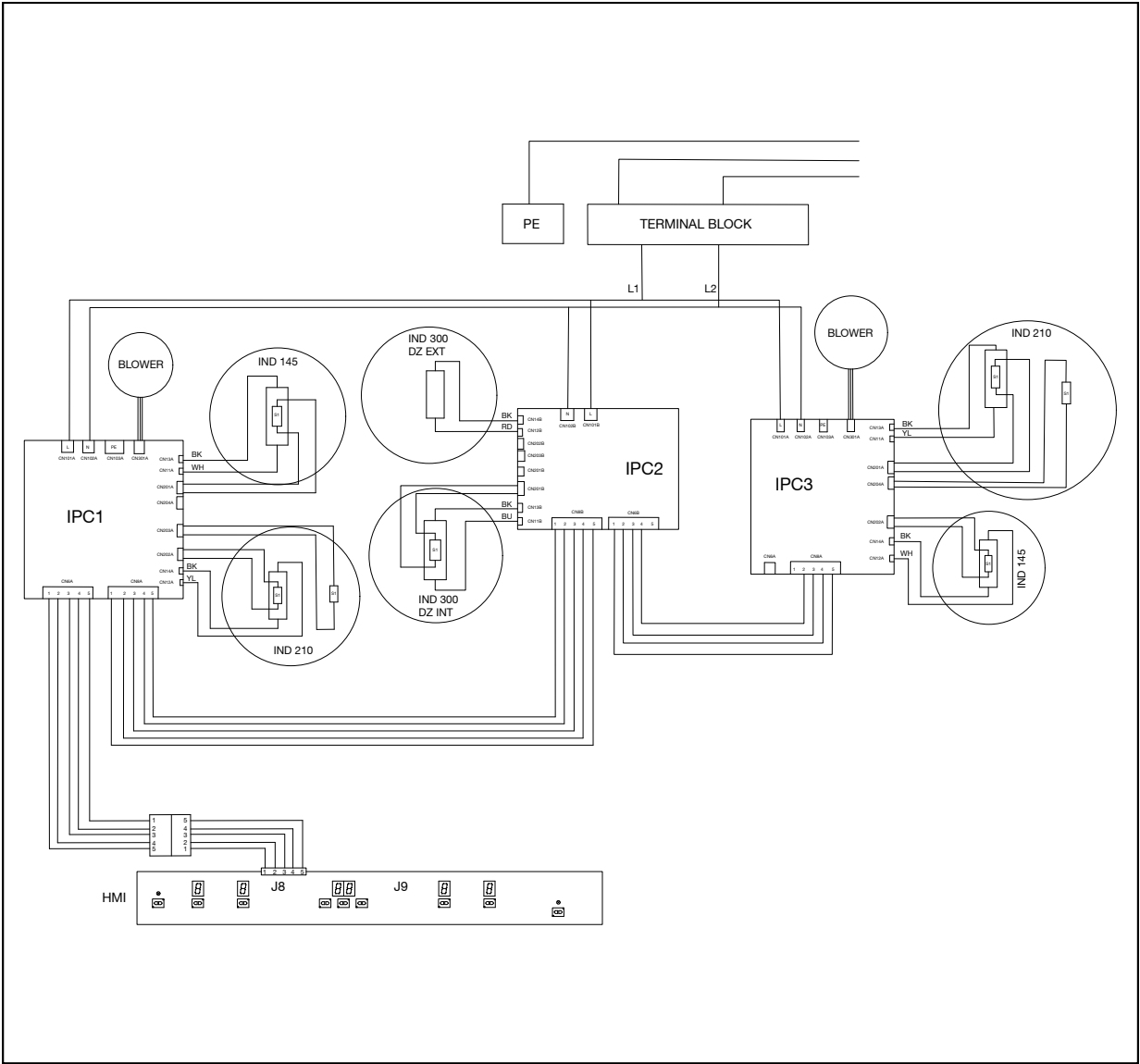


For Service Technician Use Only

KitchenAid® 30" (76.2 cm) Five Zone Sensor Induction Cooktop

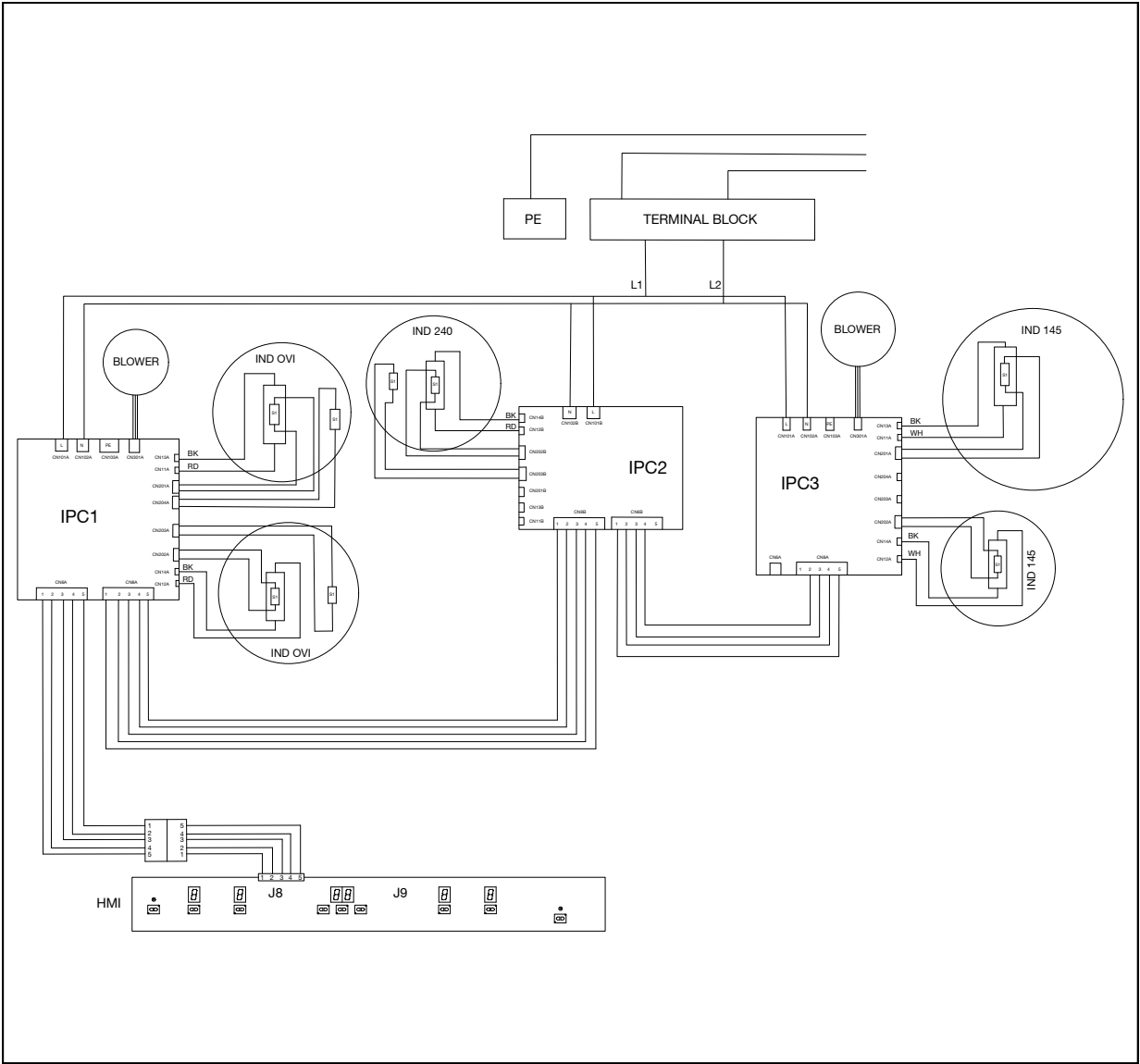


KitchenAid® 36" (91.4 cm) Five Zone Sensor Induction Cooktop

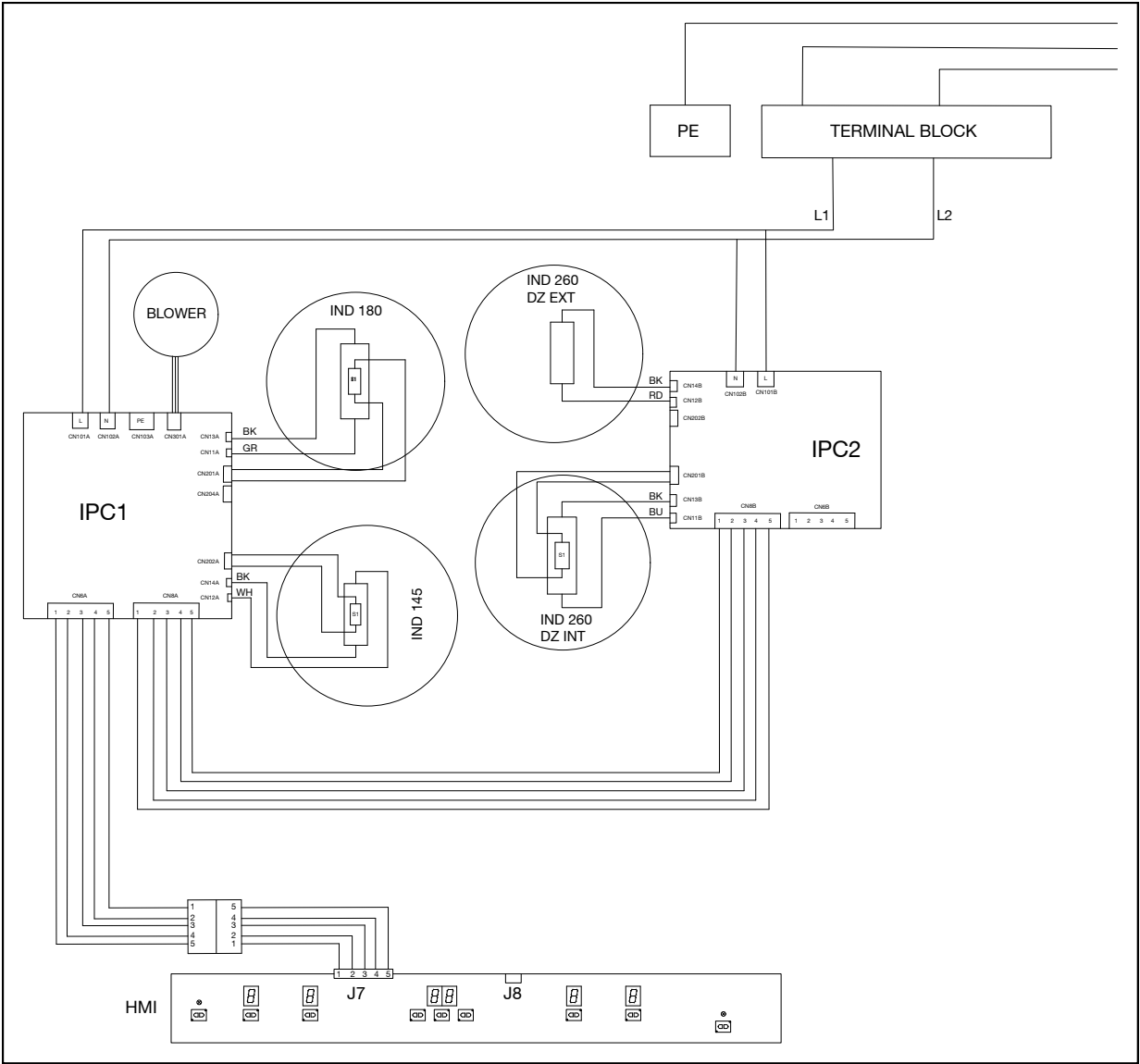


For Service Technician Use Only

KitchenAid® 36" (91.4 cm) and 30" (76.2 cm) Flex Element Sensor Induction Cooktop

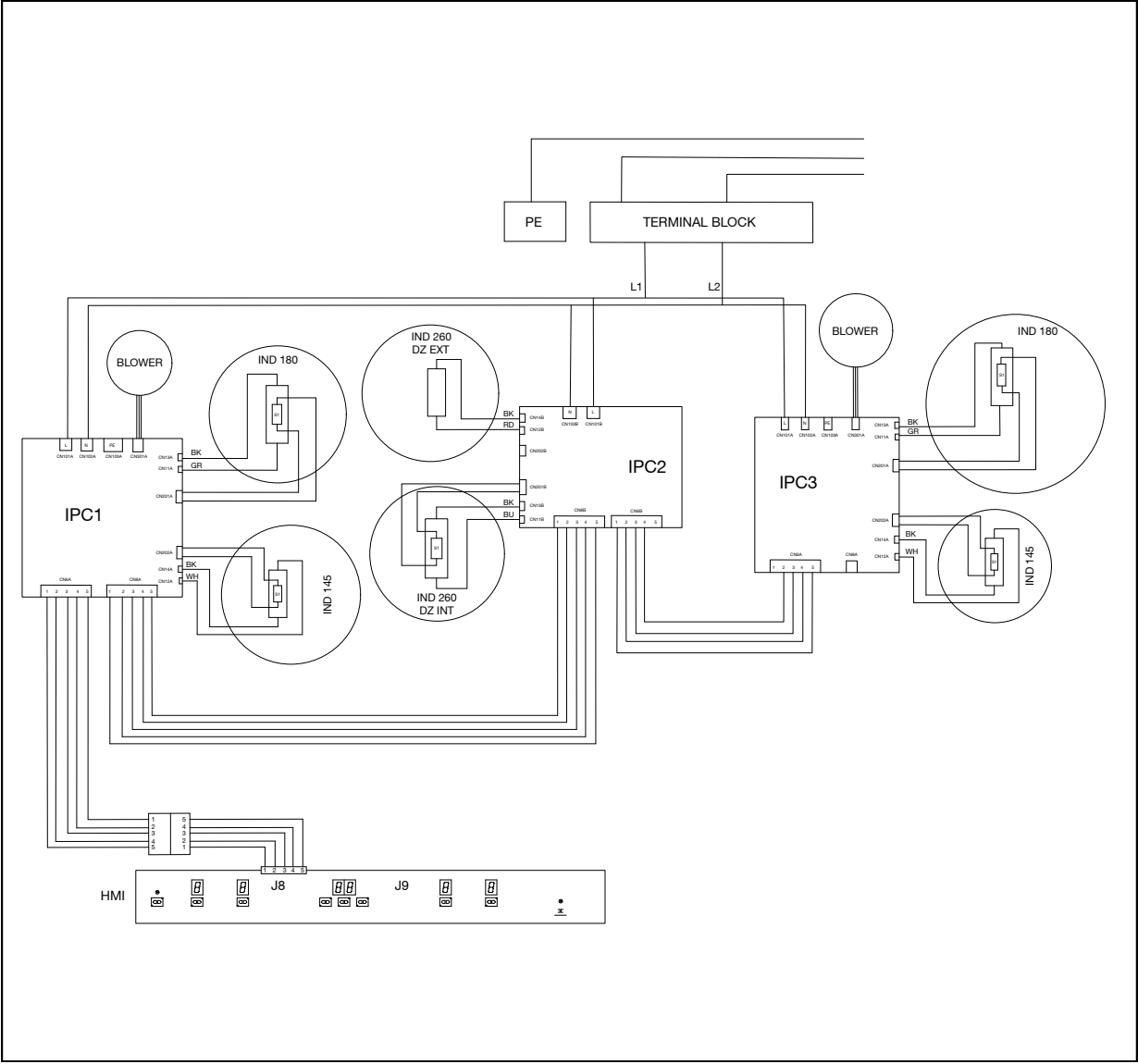


JennAir® 24" (61 cm) Induction Cooktop

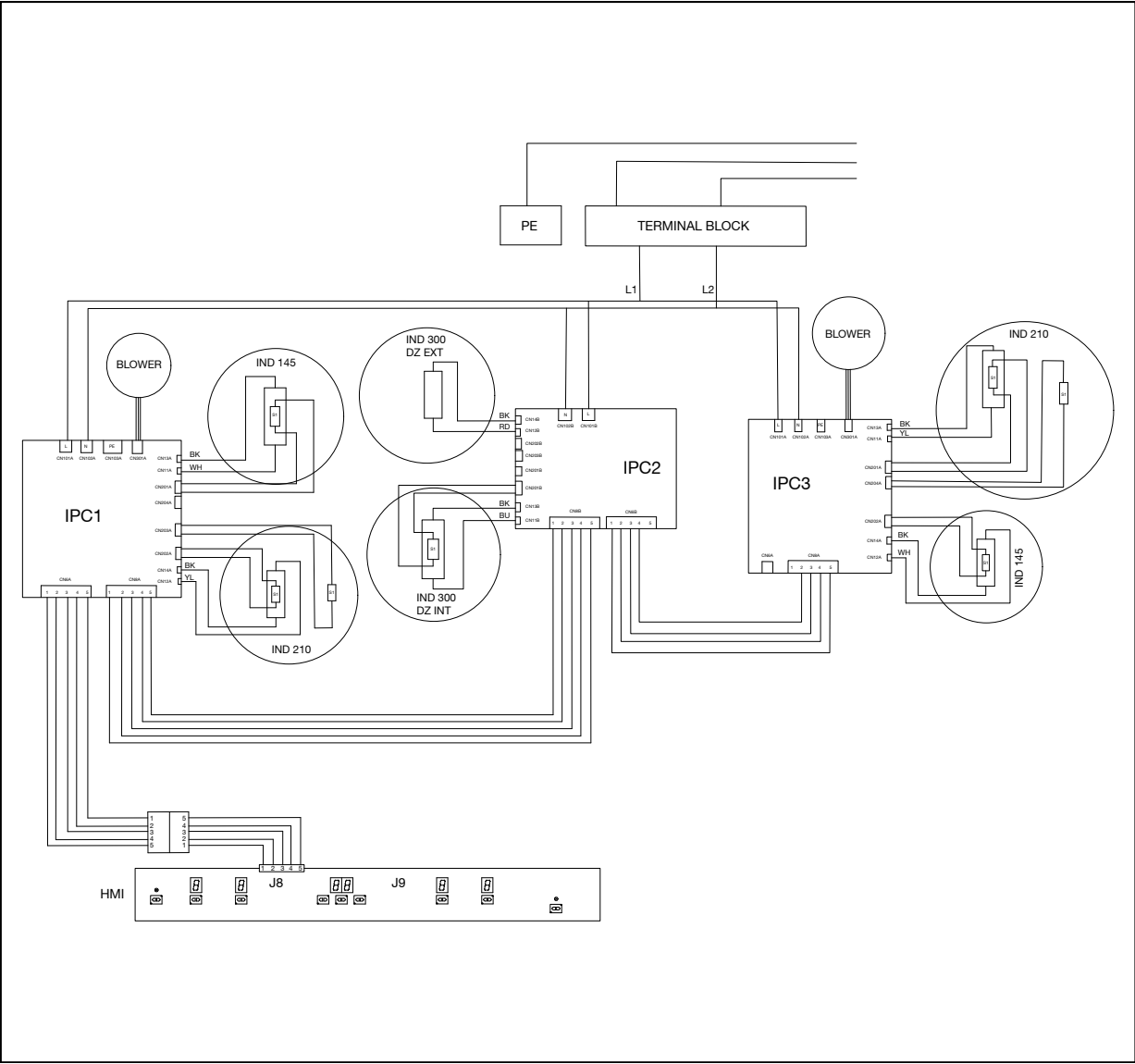


For Service Technician Use Only

JennAir® 30" (76.2 cm) Five Zone Induction Cooktop

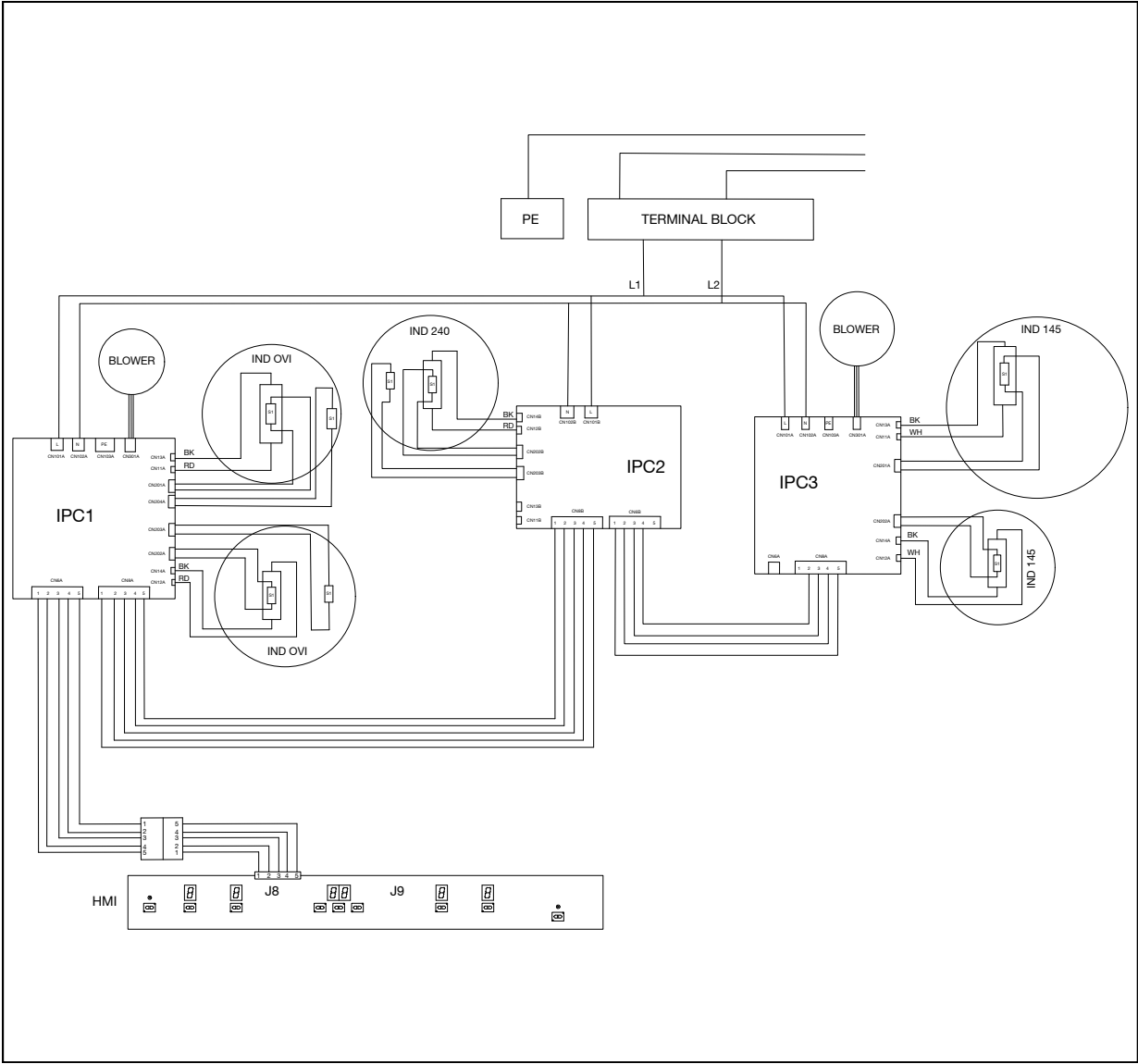


JennAir® 36" (91.4 cm) Five Zone Induction Cooktop

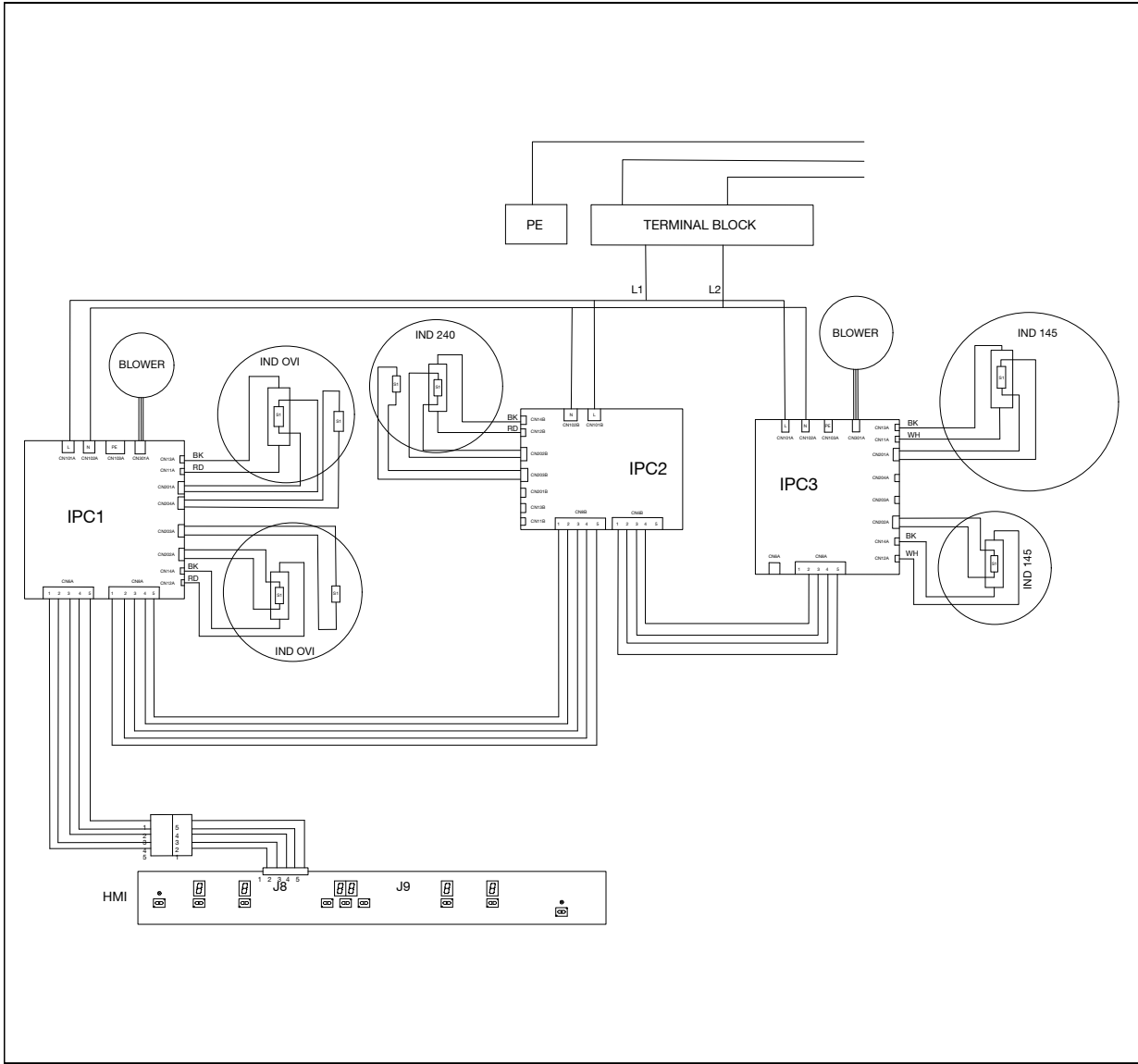


For Service Technician Use Only

JennAir® 30" (76.2 cm) Hybrid Induction Cooktop



JennAir® 36" (91.4 cm) Hybrid Induction Cooktop



For Service Technician Use Only

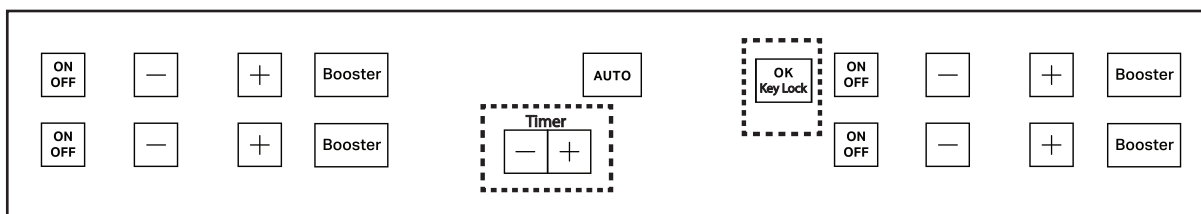
Component Testing

Before testing any of the components, perform the following checks:

- The most common cause for control failure is corrosion on connectors. Therefore, disconnecting and reconnecting wires will be necessary throughout test procedures.
- All tests/checks should be made with a VOM or DVM having a sensitivity of 20,000 Ω per VDC, or greater.
- Check all connections before replacing components, looking for broken or loose wires, failed terminals, or wires not pressed into connectors far enough.
- Resistance checks must be made with wiring harness or connectors disconnected.

IMPORTANT: The following operations are allowed only during the first 5 minutes after the power cycle.

Step No.	Keypad Pressed	Setting	Control Display	Diagnostics Mode Operation Descriptions
1	Press the timer “+” and “-” keys (see image below) in the following sequence: - > + > - > + > OK\Key Lock	1st	“CO”	Configuration Mode
2	Press the timer “+” and “-” keys to scroll the different modes and press “OK/Key Lock” to confirm.	2nd	“FS”	Failure Show
		3rd	“DE”	Delete Failure



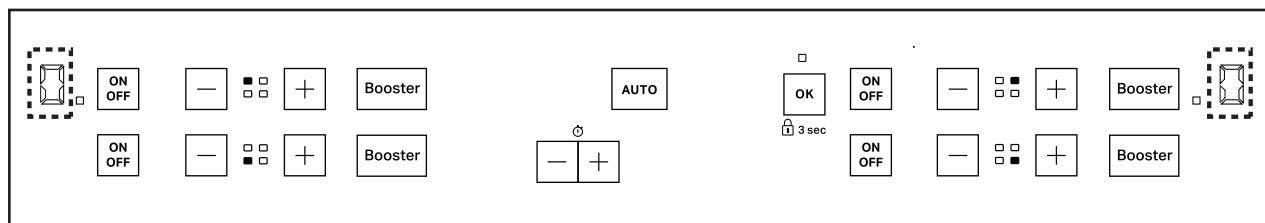
- Once any one of the modes “CO”, “FS” or “DE” is selected, it is possible to operate them or to exit them, and return to the Idle screen, by pressing any one of the ON/OFF buttons. The system also automatically returns to the Idle screen if no button is pressed for 60 seconds.

To Complete Configuration Procedure:

SW Configuration:

Commercial Code	SW Configuration	Commercial Code	SW Configuration
WCI55US4JB	53	WCI55US0JS	54
UCIG245KBL	53	JIC4324KB	55
WCI55US0JB	54		

- Enter in Configuration mode (CO), the digits of the top left and top right zones display “0” and “0.”



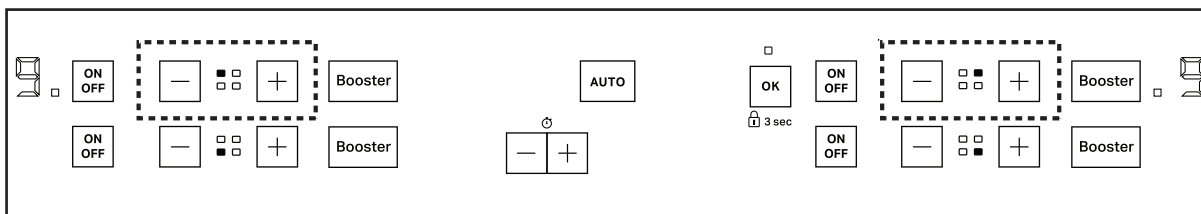
- The number displayed on the top left and top right zones represents the number of the configuration: The left digit represents the tenths, the right digit represents the units. Example - “3”, “5”, is configuration number 35.
- The numbers of the tenths and of the units are selected separately. The number selected is indicated by the Selection Dot. The digit with the selection dot ON (as shown in below image) is the digit selected. Only one digit at a time can be selected.

 Selection Dot

- When one of digit of the tenths or the units is selected, its value can be selected from 0 to 9 by using the “+” and “-” button of the timer.

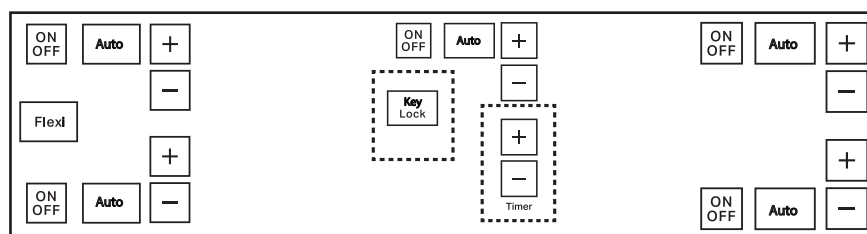
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5. In order to change the digit selected, press any one of the “-” or “+” buttons of the top left or top right zone. By pressing “+” or “-” of the top left zone the tenths digit will be selected; by pressing “+” or “-” of the top right zone the units digit will be selected.



6. Once the proper configuration number has been selected and visually by the timer digits, press “Key Lock” to confirm.
7. After that, the HMI starts the configuration of itself and the IPCs of the system (2 or 3 IPCs depending on the system configuration).
8. If the system configuration is completed:
- Successfully (i.e. all boards correctly configured), then the HMI resets;
 - Not successfully (i.e one or more boards not correctly configured), then the HMI generates the ERROR feedback. In case of error, turn off the system for at least 30 seconds and then repeat the procedure.

Step No.	Keypad Pressed	Setting	Control Display	Diagnostics Mode Operation Descriptions
1	Press the timer “+” and “-” keys (see image below) in the following sequence: -> + > - > + > Key Lock	1st	“CO”	Configuration Mode
2	Press the timer “+” and “-” keys to scroll the different modes and press “Key Lock” to confirm.	2nd	“FS”	Failure Show
		3rd	“DE”	Delete Failure



- 3 Once any one of the modes “CO”, “FS” or “DE” is selected, it is possible to operate them or to exit them, and return to the Idle screen, by pressing any one of the ON/OFF buttons. The system also automatically returns to the Idle screen if no button is pressed for 60 seconds.

To Complete Configuration Procedure:

SW Configuration:

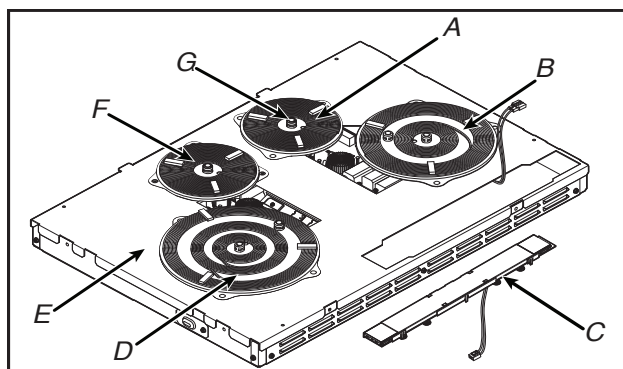
Commercial Code	SW Configuration	Commercial Code	SW Configuration
KCIG550JBL	01	KCIG556JBL	05
KCIG550JSS	01	KCIG556JSS	05
JIC4530KB	02	JIC4536KB	06
JIC4530KS	02	JIC4536KS	06
KCIG950JBL	03	KCIG956JBL	03
KCIG950JSS	03	KCIG956JSS	03
JIC4930KB	04	JIC4936KB	04
JIC4930KS	04	JIC4936KS	04

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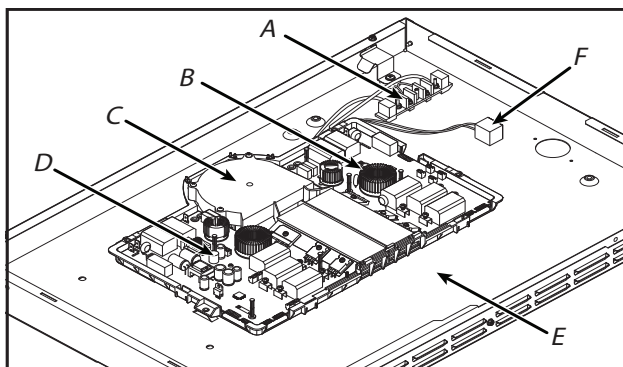
1. Enter in configuration mode (CO), the number displayed by the two timers represents the number of the configuration, e.g. "3", "5", is configuration number 35.
2. To select the requested configuration number, press, "+" button of the timer to increase by one unit, "-" button of the timer to decrease by one unit. It is possible to keep pressed "+" and "-" buttons for automatic increase/decrease.
3. Once the proper configuration number has been selected and visualized by the timer digits, press "Key Lock" to confirm.
4. After that, the HMI starts the configuration of itself and of the IPCs of the system (2 or 3 IPCs depending on the system configuration).
5. If the system configuration is completed:
 - Successfully (i.e. all boards correctly configured), then the HMI resets;
 - Not successfully (i.e. one or more boards not correctly configured), then the HMI generates the ERROR feedback. In case of error turn off the system for at least 30 seconds and then repeat the procedure.

For Service Technician Use Only

Component Location



- | | |
|--|---|
| <i>A. Right Rear Induction Element</i> | <i>B. Right Front Induction Element</i> |
| <i>C. User Interface</i> | <i>D. Left Front Induction Element</i> |
| <i>E. Aluminum Plate</i> | <i>F. Left Rear Induction Element</i> |
| <i>G. Coil Sensor</i> | |



- | | |
|------------------------------|-------------------------------------|
| <i>A. Terminal Block</i> | <i>B. Right Power Control Board</i> |
| <i>C. Cooling Fan/Blower</i> | <i>D. Left Power Control Board</i> |
| <i>E. Burner Box</i> | <i>F. Capacitor</i> |

For Service Technician Use Only

Notes



Multimedia Enhanced

Section 4: Component Access

This section provides service parts access, removal, and replacement instructions for the “Whirlpool®, KitchenAid®, and JennAir® Induction Cooktop.”

- Removal of Cooktop Glass
- Removal of User Interface
- Removal of an Induction Element
- Removal of Cooling Fan
- Removal of Power Control Board (IPC)
- Accessing the Terminal Block, Capacitor, Shunt Clip, and Thermofuses

Video Available  Look for this ICON through out Section 4.



Removal of Cooktop Glass

⚠ WARNING



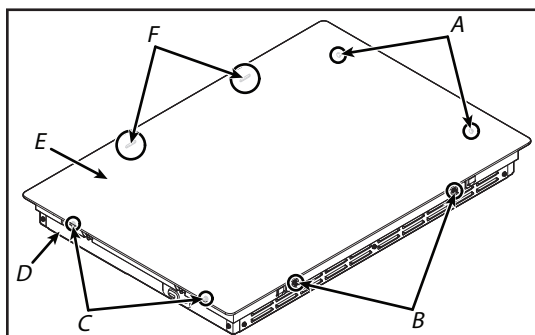
Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

1. Unplug cooktop or disconnect power.
2. Remove the cooktop from its mounting location (refer Installation Instructions [W11362912](#)). Position the cooktop so that you can access the bracket screws below the cooktop glass.
3. Remove the six (6) T20® Torx** head screws from the front, and side of ceramic glass brackets as shown in below figure.



A. Right Side Bracket Screws

B. Front Bracket Screws

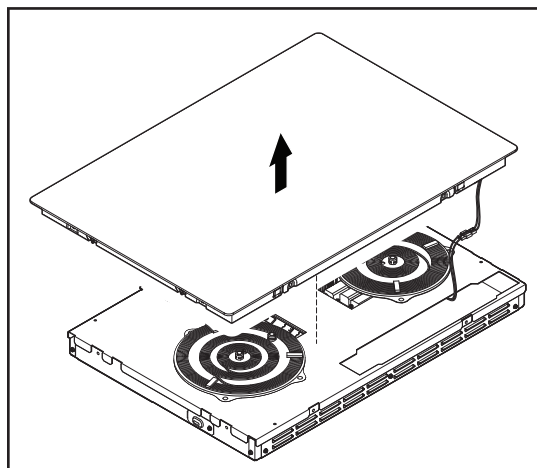
C. Left Side Bracket Screws

D. Cooktop Base

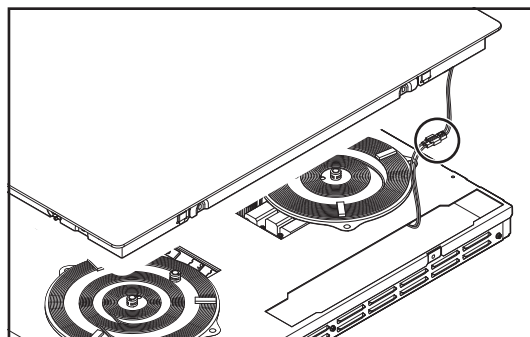
E. Cooktop Glass

F. Slots

4. Lift the ceramic glass from the cooktop base.



5. Disconnect the HMI harness to the user interface and remove cooktop glass from the base.



Removal of User Interface

⚠ WARNING



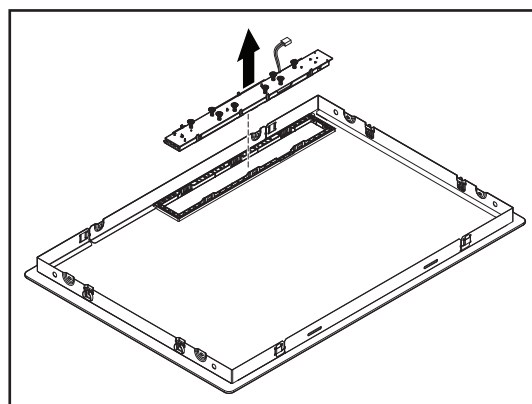
Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

1. Complete the steps 1-5 from section Removal of Cooktop Glass.
2. Tilt the cooktop glass to access the bottom surface and remove the user interface from the bottom of glass housing.



†®Torx and T20 are registered trademarks of Acument Intellectual Properties, LLC.

Removal of an Induction Element

⚠ WARNING



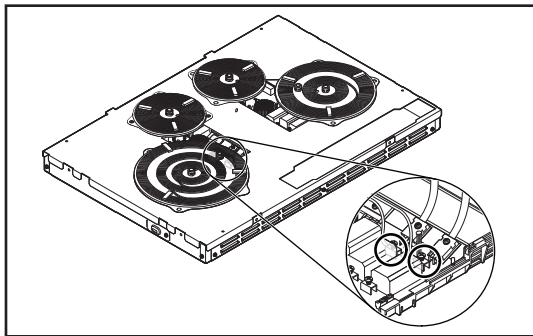
Electrical Shock Hazard

Disconnect power before servicing.

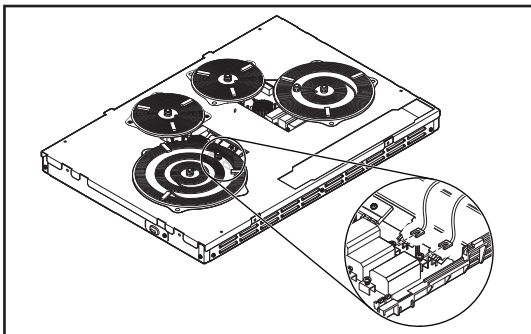
Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

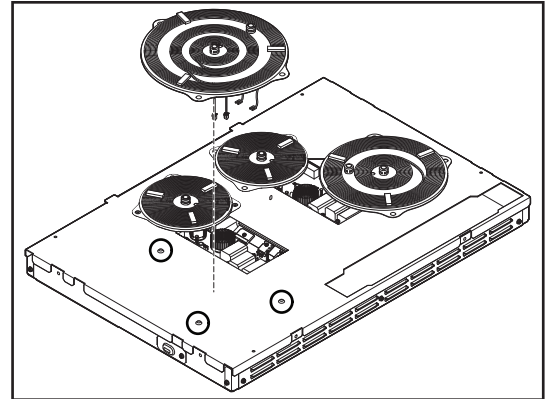
1. Complete the steps [1-5](#) from section Removal of Cooktop Glass.
2. The elements are connected to the right and left power boards by means of two centrally located openings in the aluminum cover plate, see below figure. To remove an element, loosen the connector screw for each of the two leads on the element.



3. Slip the "U" connector out. Disconnect the sensor connection from the power control board, and remove the element..



4. The elements are located on the cooktop by a series of tabs that engage corresponding openings in the element base. Remove the element by lifting the element from the tabs as shown in below figure.



Removal of Cooling Fan/Blower

⚠ WARNING



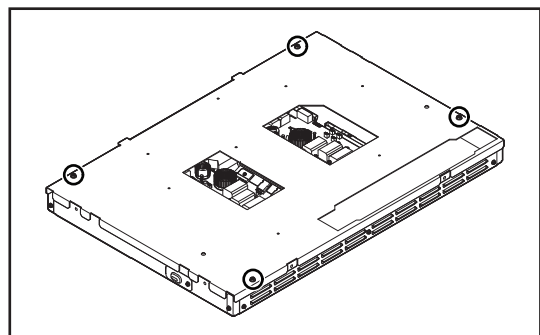
Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

1. Complete the steps [1-5](#) from section Removal of Cooktop Glass.
2. Complete the steps [1-2](#) from section Removal of User Interface.
3. Complete the steps 1-4 from section Removal of Induction Element.
4. Remove four (4) screws that mount the aluminum plate as shown in below image. Remove the aluminium plate. Now, you can access the power control boards and cooling fan/blower.



COMPONENT ACCESS (CONT.)

5. Disconnect the 3-wire fan connector from power control board as shown in below figure 1. Remove three (3) screws from the cooling fan/blower (see figure 2) and lift the fan from the power control board (see figure 3).

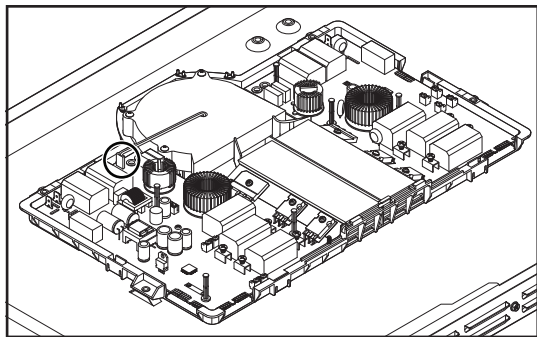


Figure 1

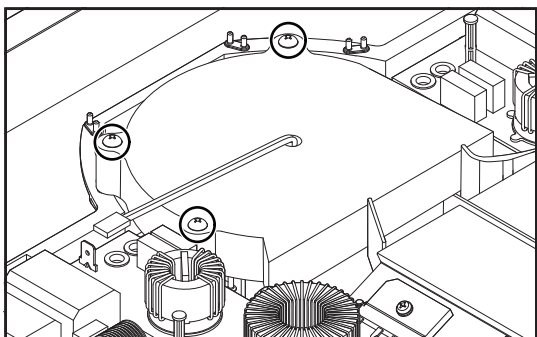
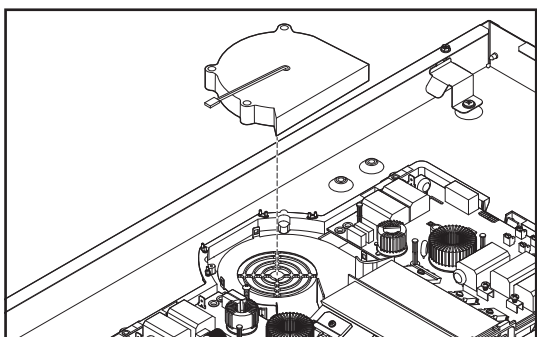


Figure 2



Removal of Power Control Boards

⚠ WARNING



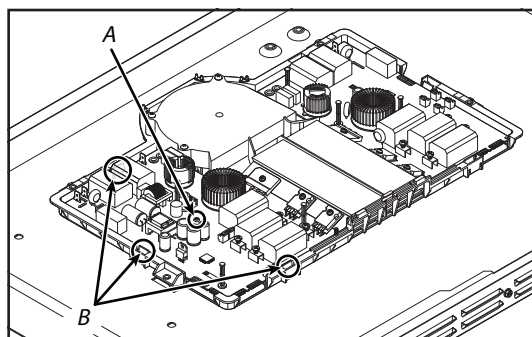
Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

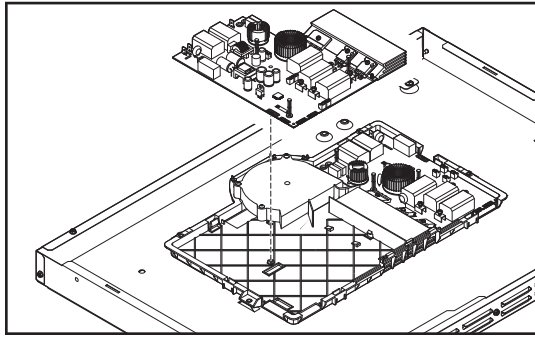
Failure to do so can result in death or electrical shock.

1. Complete the steps [1-5](#) from section Removal of Cooktop Glass.
2. Complete the steps [1-2](#) from section Removal of User Interface.
3. Complete the steps [1-4](#) from section Removal of Induction Element.
4. Complete the steps [1-5](#) from section Removal of Cooling Fan/Blower.
5. Disconnect the wires from the power control board terminals.
6. Remove one (1) screw which is at the center and press the three (3) tabs which are on each side as shown in below figure.

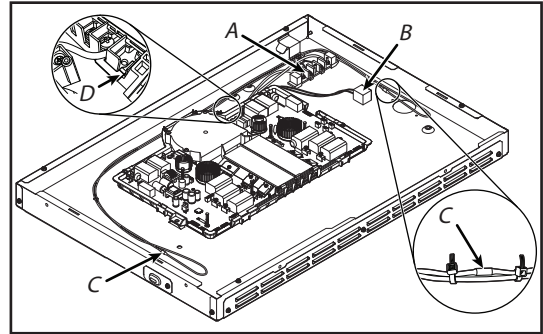


A. Screw
B. Tabs
Figure 3

- Slide the board (which is under the three tabs) on the interior side and lift the power control board from its holder, see figure below (left power control board shown). Repeat above steps to remove the right power control board.



- The terminal block, capacitor, shunt clip, and thermofuses are now accessible as shown in below figures.



- A. Terminal Block
- B. Capacitor
- C. Thermofuses (Detailed View)
- D. Shunt Clip (Detailed View)

Accessing the Terminal Block, Capacitor, Shunt Clip, and Thermofuses

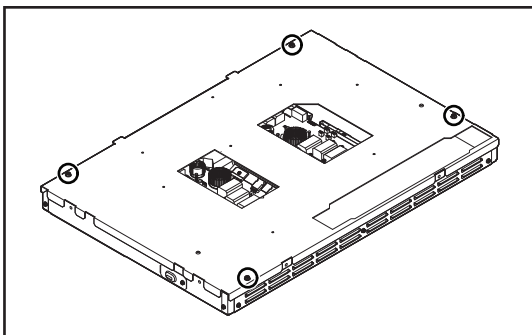
⚠ WARNING



Electrical Shock Hazard

Disconnect power before servicing.
Replace all parts and panels before operating.
Failure to do so can result in death or electrical shock.

- Unplug cooktop or disconnect power.
- Complete the steps [1-5](#) from section Removal of Cooktop Glass.
- Complete the steps [1-2](#) from section Removal of User Interface.
- Complete the steps [1-4](#) from section Removal of Induction Element.
- Remove screws that mount the aluminum plate as shown in below figure. Remove the aluminium plate.



Notes

PRODUCT SPECIFICATIONS & WARRANTY INFORMATION SOURCES

IN THE UNITED STATES:

FOR PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION CALL:

FOR WHIRLPOOL PRODUCTS: 1-800-253-1301

FOR TECHNICAL ASSISTANCE WHILE AT THE CUSTOMER'S HOME CALL:

THE TECHNICAL ASSISTANCE LINE: 1-800-832-7174

**HAVE YOUR STORE NUMBER READY TO IDENTIFY YOU AS AN
AUTHORIZED IN-HOME SERVICE PROFESSIONAL**

FOR LITERATURE ORDERS (CUSTOMER EXPERIENCE CENTER):

PHONE: 1-800-851-4605

FOR TECHNICAL INFORMATION AND SERVICE POINTERS:

www.servicematters.com

IN CANADA:

FOR PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION CALL:

1-800-461-5681

FOR TECHNICAL ASSISTANCE WHILE AT THE CUSTOMER'S HOME CALL:

THE TECHNICAL ASSISTANCE LINE: 1-800-488-4791

**HAVE YOUR STORE NUMBER READY TO IDENTIFY YOU AS AN
AUTHORIZED IN-HOME SERVICE PROFESSIONAL**

**Whirlpool®, KitchenAid®,
and JennAir® Induction
Cooktop**

W11461580 Rev C