

Slide-In Induction Range Quick Start Guide

OPERATING INSTRUCTIONS

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.

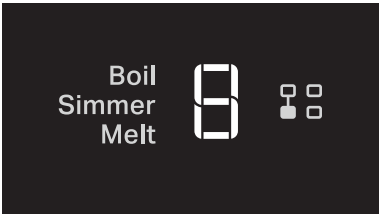
Using Your Oven

- Step 1.** Select oven function.
- Step 2.** Set the temperature.
- Step 3.** Press Start.
- Step 4.** Place food inside the oven once set temperature is reached. Close the oven door.
- Step 5.** (Optional) Enter time to cook.
- Step 6.** The Cancel button can be used to cancel the function during or after cook time.
- NOTE:** For more detailed instructions on specific functions, see the online Control Guide.

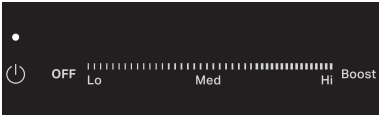
Using Your Range

⚠WARNING

Fire Hazard
Turn off all controls when done cooking.
Failure to do so could result in death or fire.



To use press power, touch respective display area to turn on the desired heating element.



Select a heat setting from “Lo” through “Hi” by touching/sliding on the power slider.

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

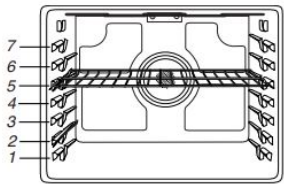
POSITIONING RACKS AND BAKEWARE

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

Racks

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

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

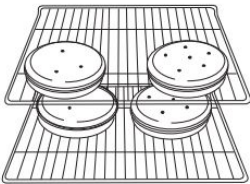


For hamburger patties to have a well-seared exterior and a rare interior, use a flat rack in rack position 7. Side 1 should cook for approximately 2½ to 3½ minutes. Side 2 should cook for approximately 4 to 5 minutes. Expect a moderate degree of smoke when broiling.

BAKING COOKIES AND LAYER CAKES ON 2 RACKS

Baking Layer Cakes

For best results when baking cakes on 2 racks, use the Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5. Place the cakes on the racks as shown. Keep at least 3" (7.6 cm) of space between the front of the racks and the front cakes.



Baking Cookies

For best results when baking cookies on 2 racks, use the Convection Bake function, a flat rack in rack position 3, and a roll-out rack in rack position 5.

ALUMINUM FOIL

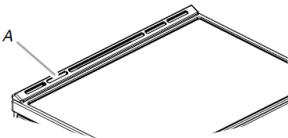
IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

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

IMPORTANT: Do not allow aluminum foil and meat probes to contact heating elements.

OVEN VENT

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



A. Oven vent

OVEN LIGHT

The oven light is a 40 W halogen bulb. Before replacing, make sure the oven and cooktop are cool and the control knobs are in the Off position.

To Replace:

1. Disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Remove bulb from socket.
4. Replace bulb, using tissue or wearing cotton gloves to handle bulb. To avoid damage to or decreasing the life of the new bulb, do not touch bulb with bare fingers.
5. Replace bulb cover by turning clockwise.
6. Reconnect power.

IMPORTANT: Do not use lamps rated higher than 40 W.

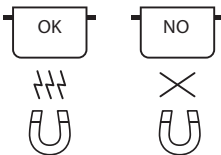
SABBATH MODE:

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

For guidance on usage and a complete list of models with Sabbath Mode, visit www.star-k.org or contact us as per the information provided above.

Induction Ready Cookware

POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction cooktop:

- Enameled steel.
- Cast iron
- Stainless steel designed for induction cooktops.

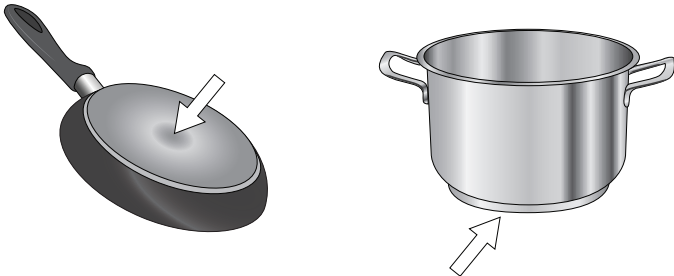
To determine whether a pot is suitable, a magnet may be used to check whether pots are magnetic.

The quality and the structure of the pot base can alter cooking performance. Some indications for the diameter of the base do not correspond to the actual diameter of the ferromagnetic surface.

Some pots and pans have only a part of the bottom in ferromagnetic material, with parts in another material that is not suitable for induction cooking. These areas may heat up at different levels or with lower temperatures. In certain cases, where the bottom is made mainly of non-ferromagnetic materials, the cooktop might not recognize the pan and therefore not switch on the cooking zone.



To ensure optimum efficiency, always use pots and pans with a flat bottom that distributes the heat evenly. If the bottom is uneven, this will affect power and heat conduction.



Empty pots or pots with a thin base

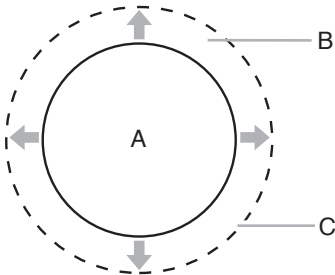
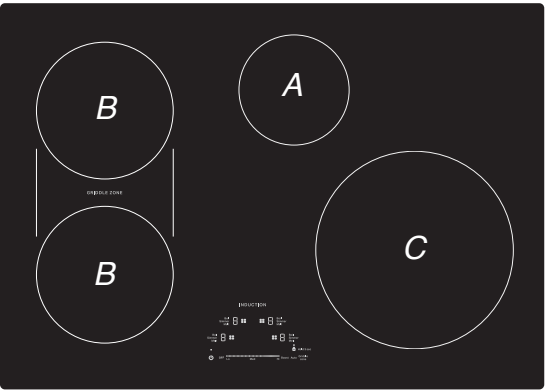
Do not use empty pots or pans when the cooktop is on.

Proper size of pot/pan base for the different cooking areas

To ensure that the cooktop functions properly, use pots of a suitable minimum diameter.

Always use the cooking zone that best corresponds to the minimum diameter of the bottom of the pot.

Place the pot making sure it is well centered on the cooking zone in use. 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

Minimum recommended pot diameters

- A. 4¾" (12 cm) minimum
- B. 5¹¹⁄₁₆" (14.5 cm) minimum
- C. 7¹⁄₁₆" (18 cm) minimum

Online Ordering Information

For detailed installation instruction and maintenance information, winter storage, and transportation tips, please see the Owner’s Manual included with your machine.

For information on any of the following items, the full cycle guide, warranty, detailed product dimensions, or for complete instructions for use and installation, please visit <https://www.whirlpool.com/owners>, or in Canada <https://www.whirlpool.ca/owners>. This may save you the cost of a service call.



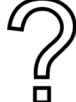
MAJOR APPLIANCES
SCHEDULE SERVICE



QUICKSTART GUIDES



PRODUCT REGISTRATION



PRODUCT HELP



MY APPLIANCES



HOW TO FIND MY
MODEL NUMBER



FIND REPLACEMENT
PARTS

However, if you need to contact us, use the information listed below for the appropriate region.

United States:
1-866-698-2538

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

Canada:
1-800-807-6777

Whirlpool Brand Home Appliances
Customer eXperience Centre
200-6750 Century Ave.
Mississauga, Ontario L5N 0B7

IMPORTANT: Retain this guide for future use.

