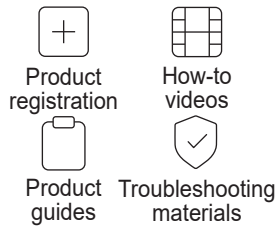


Freestanding Gas Range Quick Start Guide

PRODUCT REGISTRATION AND OWNER INFORMATION

YOUR QR CODE UNLOCKS



YOUR QR CODE UNLOCKS... product registration and warranty information, installation instructions, how-to videos, and additional accessories to get the most out of your product. If you purchased a smart appliance, your QR code will provide instructions on how to download the app and connect. You can access the full Installation, User Maintenance and Operating Instructions, Warranty details, and more by visiting our website at www.whirlpool.com/owners or www.whirlpool.ca/owners. This may save you the cost of a service call. To receive a free printed copy of the information online, call us at **1-866-698-2538** (U.S.A.) / **1-800-807-6777** (Canada) or write to us at:

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

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

Register to access warranty information and receive important notifications related to your product. Scan the Photo Registration Card or QR code to register your product.

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

Before setting a control knob, place filled cookware on the grate. Do not operate a burner using empty cookware or without cookware on the grate.

The flame should be adjusted so it does not extend beyond the edge of the pan.

NOTE: Visually check that the burner has lit. If the burner does not ignite, listen for a clicking sound. If you do not hear the igniter click, turn the burner off. Check for a tripped circuit breaker or blown household fuse. Check that the control knob is pressed completely down on the valve shaft. If the spark igniter still does not operate, call a trained repair specialist.

To Set:

- Push in and turn knob counterclockwise to the Ignite position.
- Turn knob to anywhere between Hi and Lo.

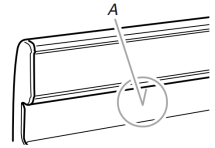
REMEMBER: When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

POWER FAILURE

In case of prolonged power failure, the surface burners can be lit manually. Hold a lit match near a burner and turn knob counterclockwise to the Ignite position. After the burner lights, turn knob to setting.

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.



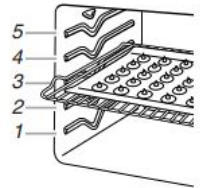
A. Oven vent

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.

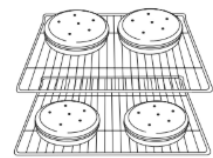


To move a rack, pull it out to the stop position, raise the front edge, and then lift out. Use the following illustrations as a guide.

BAKING COOKIES AND LAYER CAKES ON TWO RACKS

Baking Layer Cakes

For best results when baking cakes on two racks, use the Bake function, a flat rack in rack position 4, and a flat rack in rack position 2. 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 on Two Racks

For best results when baking cookies on two racks, use the Convection Bake function and place flat racks in positions 2 and 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 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:

- Disconnect power.
- Turn the glass bulb cover in the back of the oven counterclockwise to remove.
- Remove bulb from socket.
- 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.
- Replace bulb cover by turning clockwise.
- Reconnect power.

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

SABBATH MODE:

The Sabbath Mode sets the oven to remain on the 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.

WARNING

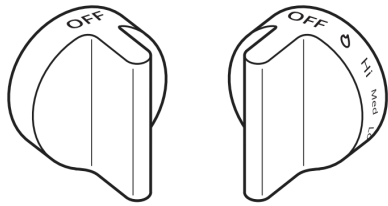


Fire Hazard

Do not let the burner flame extend beyond the edge of the pan.

Turn off all controls when not cooking.

Failure to follow these instructions can result in death or fire.



Electric igniters automatically light the surface burners when control knobs are turned to (Ignite).

BURNER SIZE

Select a burner that best fits your cookware. See the following illustration and chart.

Burner Size	Recommended Use
Small	<ul style="list-style-type: none"> Low-heat cooking Melting chocolate or butter
Medium	<ul style="list-style-type: none"> Multipurpose burner
Large	<ul style="list-style-type: none"> For large cookware
Oval	<ul style="list-style-type: none"> For longer dishes

