

Freestanding Gas Range Control Guide

FEATURE GUIDE

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

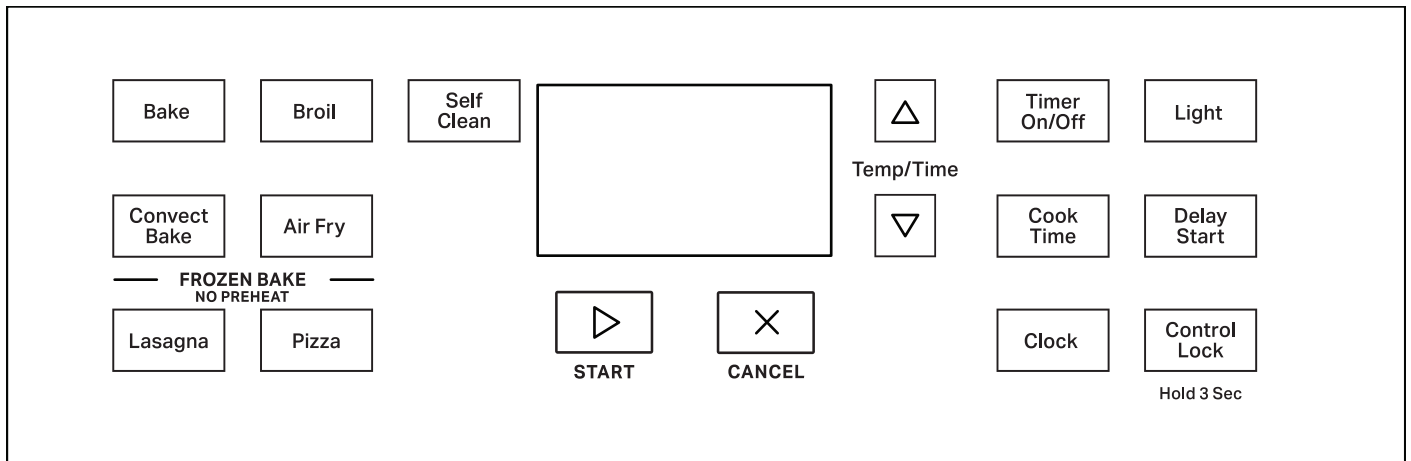
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at www.whirlpool.com/owners for more detailed instructions. In Canada, reference the Customer Service section at www.whirlpool.ca/owners.



⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.



KEYPAD	FEATURE	INSTRUCTIONS
Clock	Clock	<p>The Clock uses a 12 hour cycle.</p> <ol style="list-style-type: none"> 1. Check that the oven is off. 2. Press Clock. 3. Press the Temp/Time up or down arrow keypad to set the hours. Press Clock to switch to the minutes. Press the Temp/Time up or down arrow keypad to set the minutes. 4. Press Clock or the Start keypad.
Light	Oven cavity light	<p>While the oven door is closed, press Light to turn the light on and off. The oven light will come on when the oven door is opened. The oven light will not come on during the Self-Cleaning cycle.</p>
Timer On/Off	Oven timer	<p>The Timer can be set in hours or minutes up to 9 hours and 59 minutes.</p> <ol style="list-style-type: none"> 1. Press Timer On/Off. 2. Press the Temp/Time up or down arrow keypad to set the length of time. 3. Press the Start keypad to begin the countdown. If enabled, end-of-cycle tones will sound at end of countdown. 4. Press Timer On/Off to cancel the Timer. Do not press the Cancel keypad because the oven will turn off.
START 	Cooking start	<p>The Start keypad begins any oven function. If the Start keypad is not pressed within 10 seconds, a tone will sound and The Start keypad will blink until pressed or canceled. If Start is not pressed within 30 seconds after pressing a keypad, the function is canceled and the time of day is displayed.</p>
CANCEL 	Range function	<p>The Cancel keypad stops any function except the Timer and Oven Control Lockout.</p>

KEYPAD	FEATURE	INSTRUCTIONS
Temp/Time	Temperature and time adjust	The Temp/Time up and down arrow keypads are used to adjust time and temperature settings.
Bake	Baking and roasting	<ol style="list-style-type: none"> 1. Press Bake. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. To change the temperature, repeat Step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
Convect Bake	Convection baking and roasting	<ol style="list-style-type: none"> 1. Press Convect Bake. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. To change the temperature, repeat Step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
FROZEN BAKE (NO PREHEAT)	Prepackaged food	<ol style="list-style-type: none"> 1. Position the food on a flat rack in the oven on rack position 3 or 4. See the “Positioning Racks and Bakeware” section. NOTE: Cook only 1 package of frozen food at a time when using Frozen Bake™ Technology. 2. Press FROZEN BAKE Lasagna or Pizza. 3. Press the Temp/Time up or down arrow keypad to set the temperature as recommended on the food packaging. 4. Press Cook Time. 5. Press the Temp/Time up or down arrow keypad to set the maximum cook time as recommended on the food packaging. 6. Press the Start keypad. The range will calculate the best cook time based on the current oven temperature. NOTE: The cook time that appears in the display is the estimated required cook time as calculated by the oven control. It may be different than the time you entered. A beep will alert you to check the food’s doneness with at least 2 minutes remaining on the timer. Follow the prompts on the display to select more time if desired. 7. Press the Start keypad to start the calculated time. 8. At the end of the cook time, a beep will alert you to check the food’s doneness. When “End” is displayed and is flashing, you can add more time, if desired. Press the up or down arrow keypad to set the time, then press START. If more time is not added, the bake element will turn off. NOTE: Pressing Cancel will exit the Frozen Bake™ cycle. 9. Press the Cancel keypad when finished. NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.
Broil	Broiling	<ol style="list-style-type: none"> 1. Press Broil. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. To change the temperature, repeat Step 2 and press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>

KEYPAD	FEATURE	INSTRUCTIONS
Air Fry	Air Frying	<ol style="list-style-type: none"> 1. Press Air Fry. 2. Press the Temp/Time up or down arrow keypad until desired temperature is reached. A tone will sound if the minimum or maximum temperature is reached. 3. Press the Start keypad. 4. To change the temperature, repeat Step 2. Press the Start keypad. 5. Press the Cancel keypad when finished. <p>NOTE: The convection fan will shut off when the oven door is opened. If the oven door remains open for too long, the heating elements will shut off until the oven door is closed. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.</p>
Delay Start	Delayed start	<p>Delay Start is used to enter the starting time for an oven function with a delayed start. Delay Start should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section.</p>
Cook Time	Timed cooking	<p>Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see “Cook Time” section.</p>
Self Clean	Self-Cleaning cycle	See the “Self-Cleaning Cycle” section in the Owner’s Manual.
Control Lock (Hold 3 Sec)	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the oven and cooktop are off. 2. Press and hold Control Lock for 3 seconds. 3. A tone will sound and a lock will be displayed. 4. Repeat to unlock. No keypads will function with the controls locked.

Surface Temperatures

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

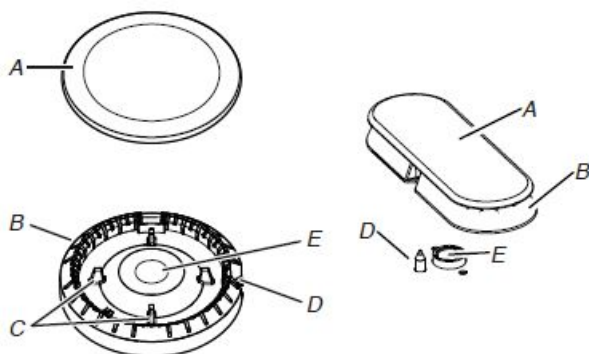
Baking, Warming or Storage Drawer

When the oven is in use, the drawer may become hot. Do not store plastics, cloth, or other items that could melt or burn in the drawer.

Oven Vent

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

Sealed Surface Burners



A. Burner cap
B. Burner base
C. Alignment pins
D. Igniter
E. Gas tube opening

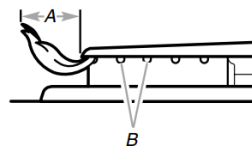
NOTE: The oval burner base is permanently attached to the burner cap.

IMPORTANT: Do not obstruct the flow of combustion and ventilation air around the burner grate edges.

Burner cap: Always keep the burner cap in place when using a surface burner. A clean burner cap will help avoid poor ignition and uneven flames. Always clean the burner cap after a spillover and routinely remove and clean the caps according to the “General Cleaning” section.

Alignment: Be sure to align the gas tube opening in the burner base with the orifice holder on the cooktop and the igniter electrode with the notch in the burner base.

Gas tube opening: Gas must flow freely throughout the gas tube opening for the burner to light properly. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the gas tube opening. Keep spillovers out of the gas tube opening by always using a burner cap.



A. 1-1/2" (2.5-3.8 cm)
B. Burner ports

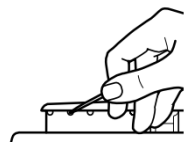
Burner ports: Check burner flames occasionally for proper size and shape as shown in the previous illustration. A good flame is blue in color, not yellow. Keep this area free of soil and do not allow spills, food, cleaning agents, or any other material to enter the burner ports.

To Clean:

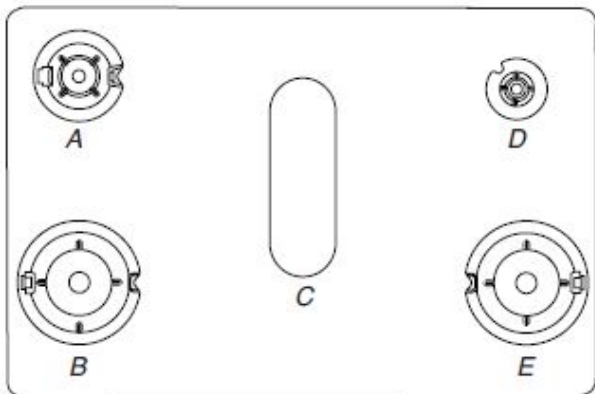
IMPORTANT: Before cleaning, make sure all controls are OFF and the cooktop is cool. Do not use oven cleaners, bleach, or rust removers.

1. Remove the burner cap and the burner base, and clean according to “General Cleaning” section in the Owner’s Manual.
2. Clean the gas tube opening with a damp cloth.

- Clean clogged burner ports with a straight pin as shown. Do not enlarge or distort the port. Do not use a wooden toothpick. If the burner needs to be adjusted, contact a trained repair specialist.

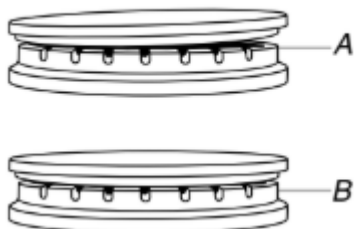


- Replace the burner base. Each round burner base is marked with a letter indicating the burner size. See the following illustration for burner positions.



- A. Medium (Semi Rapid) D. Small (Auxiliary)
 B. Large (Ultra Rapid) E. Large (Ultra Rapid)
 C. Oval (OV)

- Replace the burner cap, making sure the alignment pins are properly aligned with the burner cap.



- A. Incorrect
 B. Correct

- Place the burner caps on the appropriate burner bases.

IMPORTANT: The bottom of the small and medium caps are different. Do not put the wrong size burner cap on the burner base.



Small cap (Auxiliary)

Medium cap (Semi Rapid)

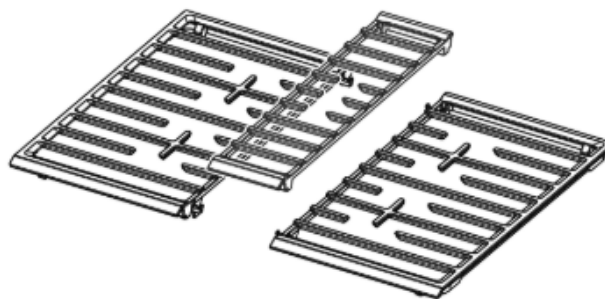
Large cap (Ultra Rapid)

- Turn on the burner. If the burner does not light, check cap alignment. If the burner still does not light, do not service the sealed burner yourself. Contact a trained repair specialist.

Grates

Models WFG525, WFG550, and WFG535

The grates on this range cover the full width of the cooktop. The three grates interlock, using the hook formed into the grates. The flat end of the middle grate drops onto the hooks on the other grates as shown in the following illustration.



To install the grates, place the grate embossed "Left" on the left side of the cooktop. Place the grate embossed "Right" on the right side of the cooktop. Place the middle grate last, as shown in the previous illustration.

Cookware

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

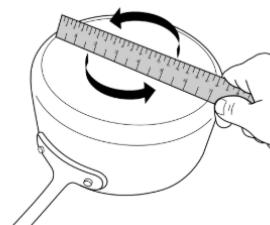
Ideal cookware should have a flat bottom, straight sides and a well-fitting lid, and the material should be of medium-to-heavy thickness.

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

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

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

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



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

Cookware	Characteristics
Aluminum	<ul style="list-style-type: none"> Heats quickly and evenly. Suitable for all types of cooking. Medium or heavy thickness is best for most cooking tasks.
Cast iron	<ul style="list-style-type: none"> Heats slowly and evenly. Good for browning and frying. Maintains heat for slow cooking.

Cookware	Characteristics
Ceramic or Ceramic glass	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Heats slowly, but unevenly. ■ Ideal results on low to medium heat settings.
Copper	<ul style="list-style-type: none"> ■ Heats very quickly and evenly. ■ May leave copper residues, which may be diminished if cleaned immediately after cooking.
Earthenware/ Stoneware	<ul style="list-style-type: none"> ■ Follow manufacturer's instructions. ■ Use on low heat settings.
Porcelain enamel-on-steel or cast iron	<ul style="list-style-type: none"> ■ See stainless steel or cast iron.
Stainless steel	<ul style="list-style-type: none"> ■ Heats quickly, but unevenly. ■ A core or base of aluminum or copper on stainless steel provides even heating.

For best results, the cookware should be centered above the burner with the bottom sitting level on the grate. The flame should be adjusted so that it does not extend up the sides of the pan.



Home Canning

When canning for long periods, alternate the use of surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate above the burner.
- Do not place canner on 2 surface burners at the same time.
- For more information, contact your local agricultural extension office or refer to published home canning guides. Companies that manufacture home canning products can also offer assistance.

Oven Use

The normal operation of the range will include several noises that may be heard each time the Bake or Broil burners ignite during the cooking cycle:

- Gas valves may make a “popping” sound when opening or closing.
- Igniters will “click” several times until a flame is sensed.
- A “poof” sound is heard when a bake or broil burner ignites.

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

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

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

Electronic Oven Controls

Control Display

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

Fahrenheit and Celsius

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

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

To exit mode, press the Cancel keypad.

Keypress Tones

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

To change: Press and hold Light for 5 seconds. Repeat to change back.

To exit mode, press the Cancel keypad.

Demo Mode

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

To change: Press the Cancel keypad, the Cancel keypad, the Temp/Time up arrow keypad, and Timer On/Off. Repeat to change back and end Demo mode.

Tones

Tones are audible signals, indicating the following:

One Tone

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

Three Tones

- Invalid keypad press

Four Tones

- End of cycle

On some models: Use the clock keypad to change the tone settings.

Oven Temperature Offset Control

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

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

To Adjust Oven Temperature:

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

Sabbath Mode

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

The Sabbath mode sets the oven to remain on in a Bake setting until turned off. A Timed Bake can also be set to keep the oven on for only part of the Sabbath. The Oven Control Lockout feature will be disabled during the Sabbath mode. After the Sabbath mode is set, no tones will sound, the display will not show the temperature, the Kitchen Timer mode will be canceled (if active), and only the following keypads will function:

- Temp/Time up and down arrow keypads
- CANCEL

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

When power is restored after a power failure, the oven will return to Sabbath mode and remain Sabbath compliant with the bake elements off until the CANCEL keypad is pressed.

Pressing the CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

Before entering the Sabbath mode, it must be decided if the oven light is to be on or off for the entire Sabbath mode period. If the light is on when entering Sabbath mode, it will remain on for the entire time Sabbath mode is in use. If the light is off when entering Sabbath mode, it will remain off for the entire time Sabbath mode is in use. Opening the oven door or pressing Light will not affect the oven light once Sabbath mode has been entered.

On the Holiday, the oven temperature can be changed once the oven is in Sabbath mode by pressing the Temp/Time up or down arrow keypad. The oven temperature will change 25°F (14°C) each time the Temp/Time up and down arrow keypads are pressed. Press the START keypad to activate the new temperature. The display will not change and there will be no sounds during this adjustment.

To Activate and Bake Using Sabbath Mode:

1. Press Bake.
2. Press the Temp/Time up or down arrow keypad.
3. Press the START keypad.
4. Press and hold Timer On/Off for 5 seconds. "SAb" will flash in the display.
5. Press the START keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant.

Pressing the CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath compliant).

NOTE: On some models: If "SAb" does not appear in your display, the Sabbath mode is not active. After Sabbath mode is deactivated, you must activate Sabbath mode by completing steps 1 through 5.

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

1. Press Bake.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press Cook Time. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press the START keypad.
6. Press and hold Timer On/Off for 5 seconds. "SAb" will flash in the display.
7. Press the START keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The Bake, On, and Cook Time indicator lights will be displayed.

When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

NOTE: If "SAb" does not appear in your display, the Sabbath mode is not active. After Sabbath mode is deactivated, you must activate Sabbath mode by completing steps 1 through 5.

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

1. Press Bake.
2. Press the Temp/Time up or down arrow keypad to enter a temperature other than the one displayed.
3. Press Cook Time. The Cook Time oven indicator light will light up.
4. Press the Temp/Time up or down arrow keypad to enter a cook time length.
5. Press Delay Start. The Delay indicator light will light up.
6. Press the Temp/Time up or down arrow keypad to enter a start time.
7. Press the START keypad.
8. Press and hold Timer On/Off for 5 seconds. "SAb" will flash in the display.
9. Press the START keypad while "SAb" is flashing to enter Sabbath mode; otherwise, the entire cycle cancels out. "SAb" will stop flashing and remain on in the display. The oven is now in Sabbath mode and is Sabbath compliant. The On and Delay indicator lights will be displayed.

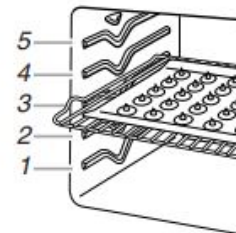
When the start time is reached, the Bake, On, and Cook Time indicator lights will automatically turn on. When the set cook time ends, the oven will shut off automatically and the indicator lights will turn off, indicating the end of the cycle.

Pressing the CANCEL keypad at any time returns the oven to the normal cooking mode (not Sabbath mode compliant).

NOTE: On some models: If "SAb" does not appear in your display, the Sabbath mode is not active. After Sabbath mode is deactivated, you must activate Sabbath mode by completing steps 1 through 5.

Positioning Racks and Bakeware

Use the following illustration as a guide.



Rack Positions

Rack 5: Toasting bread or broiling thin, non-fatty foods

Rack 4: two-rack baking and broiling

Rack 3: Air fry basket, most baked goods on a cookie sheet, muffin pan, or jelly roll pan; layer cakes; broiling chicken pieces

Rack 2: Pies, casseroles, yeast bread, quick breads, frozen convenience foods, and two-rack baking

Rack 1: Roasting large and small cuts of meat and poultry

Bakeware

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

Multiple Rack Cooking

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

Air Fry Basket

When using the Air Fry feature, position the air fry basket on top of a large baking sheet. Place basket and sheet in the middle of the oven to increase air flow and circulation. Avoid using more than one basket to avoid uneven cooking.

Baking and Roasting

Preheating

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

Oven Temperature

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

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

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

Temperature Management System

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

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

Broiling

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

When broiling, preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, then place it in the center of the oven rack.

IMPORTANT: Close the door to ensure proper broiling temperature.

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

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

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a broiler pan, one may be ordered. Please refer to the Quick Start Guide for contact information.

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

Convection Baking, Roasting and Air Frying

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

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

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

NOTE: The convection fan will turn on approximately 5 minutes into any convection cycle.

Cook Time

To Set a Timed Cook:

1. Press Bake. The Bake indicator light will light up.
2. Press the Temp/Time "up" or "down" arrow keypad to enter a temperature other than the one displayed.
3. Press Cook Time. The Cook Time oven indicator light will light up.
4. Press the Temp/Time "up" or "down" arrow keypad to enter the length of time to cook.
5. Press the START keypad. The display will count down the time. When the time ends, the oven will shut off automatically.
6. Press the CANCEL keypad to clear the display.

To Set a Delayed Timed Cook:

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

1. Press Bake.
2. Press the Temp/Time "up" or "down" arrow keypad to enter a temperature other than the one displayed.
3. Press Cook Time. The cook time oven indicator light will light up.
4. Press Temp/Time "up" or "down" arrow keypad to enter the length of time to cook.
5. Press Delay Start. The Delay Oven indicator light will light up.
6. Press Temp/Time "up" or "down" arrow keypad to enter the time of day to start.
7. Press the START keypad.

When the start time is reached, the oven will automatically turn on. The Temperature and/or Cook Time settings can be changed anytime after the oven turns on by repeating steps 2-4 and pressing the START keypad. To change to a different delay time, cancel the features and repeat steps 1-7. When the set cook time ends, the oven will shut off automatically.

8. Press the CANCEL keypad to clear the display.