



**CONSUMER SERVICES TECHNICAL
EDUCATION GROUP PRESENTS**

KR-32

**30" FREESTANDING
SELF-CLEANING
GAS RANGE**



**JOB AID
Part No. 8178025**



FORWARD

This Whirlpool Job Aid, “30” Freestanding Self-Cleaning Gas Range,” (Part No. 8178025), provides the technician with information on the installation and service of the Freestanding Self-Cleaning Gas Range. It is to be used as a training Job Aid and Service Manual. For specific information on the model being serviced, refer to the “Use and Care Guide,” or “Tech Sheet” provided with the gas range.

The Wiring Diagrams and Strip Circuits used in this Job Aid are typical and should be used for training purposes only. Always use the Wiring Diagram supplied with the product when servicing the unit.

GOALS AND OBJECTIVES

The goal of this Job Aid is to provide detailed information that will enable the service technician to properly diagnose malfunctions and repair the Whirlpool 30” Freestanding Self-Cleaning Gas Range.

The objectives of this Job Aid are to:

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

WHIRLPOOL CORPORATION assumes no responsibility for any repairs made on our products by anyone other than Authorized Service Technicians.

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GENERAL

IMPORTANT SAFETY INFORMATION

Your safety and the safety of others is very important.

Important safety messages have been provided in this Job Aid. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word “**WARNING.**”

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

WARNING

ELECTRICAL SHOCK HAZARD

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

WARNING

PERSONAL INJURY HAZARD

To prevent tipping, install range anti-tip bracket.
Save the installation instructions. If the range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.
Failure to follow these instructions could result in serious injury.

WARNING

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

ELECTROSTATIC DISCHARGE (ESD) SENSITIVE ELECTRONICS

ESD problems are present everywhere. ESD may damage or weaken the electronic control assembly. The new control assembly may appear to work well after repair is finished, but failure may occur at a later date due to ESD stress.

- Use an antistatic wrist strap. Connect the wrist strap to a green ground connection point or unpainted metal in the appliance; or touch your finger repeatedly to a green ground connection point or unpainted metal in the appliance.
- Before removing the part from its package, touch the antistatic bag to a green ground connection point or unpainted metal in the appliance.
- Avoid touching electronic parts or terminal contacts. Handle the electronic control assembly by the edges only.
- When repackaging the failed electronic control assembly in an antistatic bag, observe the above instructions.

WHIRLPOOL MODEL & SERIAL NUMBER DESIGNATIONS

MODEL NUMBER

MODEL NUMBER	S	F	3	4	1	B	E	K	W
INTERNATIONAL SALES IND. OR MARKETING CHANNEL IF PRESENT									
PRODUCT GROUP: R = ELECTRIC RANGES S = GAS RANGES G = WHIRLPOOL GOLD									
PRODUCT IDENTIFICATION: A = ACCESSORY K = KITS B = BUILT-IN M = MV COMBO C = COOKTOP S = SET-IN E = EYE-LEVEL W = SLIDE-IN GAS F = FREESTANDING Y = SLIDE-IN ELECTRIC H = HOODS									
MODEL SIZE: 0 = 20" OR 24" FREESTANDING 1 = 30" IMPERIAL SERIES FREESTANDING (1996 & LATER) 2 = 30" FREESTANDING (1996 & LATER) 3 = 30" FREESTANDING 4 = 40" FREESTANDING 5 = 36" FREESTANDING 6 = 30" SET-IN RANGES									
OVEN TYPES: 0 THRU 3 = STANDARD PORCELAIN 2 THRU 5 = CONTINUOUS CLEAN (BEFORE 1996) 4 THRU 9 = PYROLYTIC SELF-CLEAN									
FEATURE / VARIATIONS: ELECTRIC 0, 1, 2, 5, 7 = COIL ELEMENTS 4 = STANDARD PATTERN CERAMIC 6, 8, 9 = DELUXE PATTERN CERAMIC GAS 0, 1, 2, 3, 4, 6 = OPEN BURNER 5 & 7 = SEALED BURNER									
DOOR TYPE: B = SOLID BLACK GLASS L = LARGE WINDOW O = METAL OVEN DOOR P = STANDARD WINDOW GLASS									
FEATURE CODE: E = ELECTRONIC IGNITION (GAS ONLY) S = STANDING IGNITION (GAS ONLY) C = COLOR COORDINATED GLASS (BEFORE 1998) X = NOT DEFINED									
YEAR OF INTRODUCTION: H = 1999. J = 2000, K = 2001									
COLOR CODE: B = BLACK W = WHITE P = PANORAMIC N = ALMOND Z = ALMOND ON ALMOND Q = WHITE ON WHITE T = BISCUIT S = STAINLESS STEEL V = BISCUIT W / BLACK DOOR / PANEL									

SERIAL NUMBER

SERIAL NUMBER	R	K	49	10196
MANUFACTURING SITE R = TULSA, OKLAHOMA				
YEAR OF PRODUCTION: K = 2000, L = 2001, M = 2002				
WEEK OF PRODUCTION: 49th WEEK				
PRODUCT SEQUENCE NUMBER				

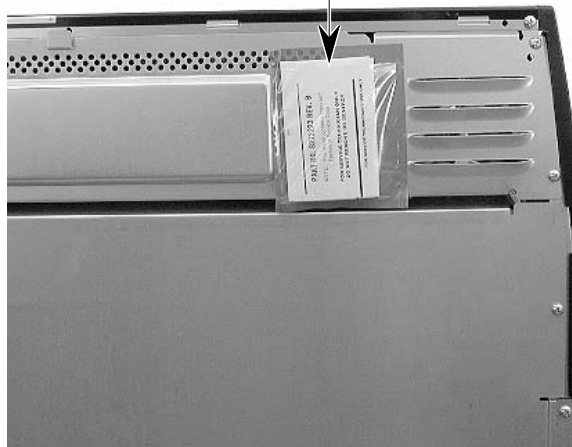
MODEL & SERIAL NUMBER LABEL AND TECH SHEET LOCATIONS

The Model/Serial Number label and Tech Sheet locations are shown below.

**Model & Serial
Number Location**



**Tech Sheet Location
(On Top Rear Cover)**



SPECIFICATIONS

Gas Model Number	SF195LEK	SF341BEK	SF356BEK
Color	W / Q / T / B / Z	W	W / V / Q / B
GENERAL INFORMATION			
Cleaning System	Self-Clean	Self-Clean	Self-Clean
Burner Type	Sealed	Sealed	Sealed
Valve Degrees	270deg	270 deg	270 deg
Oven Window & Size	XL window	No	No
Broiler Type	Waist High	Waist High	Waist High
Oven Controls	EZ600	Knob 150	EZ150
Oven Light	Yes	No	Yes
Special Features	13.5 PB	No clock opening	Clock/Timer
	Accubake 2	No	No
DIMENSIONS			
Height-Overall	46.8"	46.8"	46.8"
Height to Maintop	36"	36"	36"
Depth	25"	25"	25"
Depth to Manifold Panel	25.0"	25.0"	25.0"
Width	29.875"	29.875"	29.875"
Approx Shipping Weight	190	183	183
BACKGUARD FEATURES			
Safety Gas Shutoff	No	No	No
Oven Heating Light Indicator	in Oven Control	in Oven Control	in Oven Control
COOKTOP FEATURES			
Burner Type	Sealed	Sealed	Sealed
Ignition	Electronic	Electronic	Electronic
Gas Valves	270deg	270 deg	270 deg
Burner BTU: Right Front	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Left Front	PB - 13,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Right Rear	5,000 BTU	5,000 BTU	5,000 BTU
Burner BTU: Left Rear	8,000 BTU	9,500 BTU	8,000 BTU
L.P. Convertible(included)	Yes-Spud	Yes-Spud	Yes-Spud
Grate Type	Cast Iron	Whr Stmpd Stl	Whr Stmpd Stl
Center Grate	Yes	No	No
Knobs (Color Coord w/ Manifold)	WHR Heavy duty	WHR Barrel	WHR Barrel
Accusimmer Knob	Yes	No	No
Power Burner Knob	Yes	No	No

Gas Model Number	SF195LEK	SF341BEK	SF356BEK
Color	W / Q / T / B / Z	W	W / V / Q / B
OVEN FEATURES			
Oven Type	Self-Clean	Self-Clean	Self-Clean
Oven Width	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"
Warm Hold	Yes	No	No
Broiler Output	10,000 BTU	10,000 BTU	10,000 BTU
Bake Output	16,500 BTU	16,500 BTU	16,500 BTU
Oven Light in Cavity	Yes	#REF!	#REF!
Auto Oven Light Switch	Yes	No	No
Manual Oven Light Switch	Yes-Rocker	No	No
LOWER PANEL/DRAWER			
Lower Storage Drawer	Yes	no - panel only	no - panel only
Drawer Liner	Yes	No	No
Drawer Width	12.7	n/a	n/a
Drawer Height	3.0	n/a	n/a
Drawer Depth	16.3	n/a	n/a
Glides	Rollers	n/a	n/a
Handle Type	Drawn Handle	n/a	n/a
LITERATURE			
Use & Care Guide	Yes	Yes	Yes
Tech Sheet	Yes	Yes	Yes
Installation Instructions	Yes	Yes	Yes
Service Manual	8178025	8178025	8178025
OTHER SPECIFICATIONS			
AGA Approval	Yes	Yes	Yes
Anti-Tip Device Approved	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt
Anti-Tip Shipped w/ Unit	Floor Bracket	Floor Bracket	Floor Bracket
ACCESSORIES			
	Griddle	n/a	n/a

Gas Model Number	SF357PEK	SF367PEK	SF369LEK
Color	W / V / Q / T	W / V / Q / T	Q / T
GENERAL INFORMATION			
Cleaning System	Self-Clean	Self-Clean	Self-Clean
Burner Type	Sealed	Sealed	Sealed
Valve Degrees	270 deg	270deg	270deg
Oven Window & Size	Yes-Std	XL window	XL window
Broiler Type	Waist High	Waist High	Waist High
Oven Controls	EZ150	EZ151	EZ150
Oven Light	Yes	Yes	Yes
Special Features	Clock/Timer	Clock/Timer	Clock/Timer
	n/a	12.5 PB	13.5 PB
DIMENSIONS			
Height-Overall	46.8"	46.8"	46.8"
Height to Maintop	36"	36"	36"
Depth	25"	25"	25"
Depth to Manifold Panel	25.0"	25.0"	25.0"
Width	29.875"	29.875"	29.875"
Approx Shipping Weight	183	190	190
BACKGUARD FEATURES			
Safety Gas Shutoff	No	No	No
Oven Heating Light Indicator	in Oven Control	in Oven Control	in Oven Control
COOKTOP FEATURES			
Burner Type	Sealed	Sealed	Sealed
Ignition	Electronic	Electronic	Electronic
Gas Valves	270 deg	270deg	270deg
Burner BTU: Right Front	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Left Front	9,500 BTU	PB - 12,500 BTU	PB - 13,500 BTU
Burner BTU: Right Rear	5,000 BTU	5,000 BTU	5,000 BTU
Burner BTU: Left Rear	8,000 BTU	8,000 BTU	8,000 BTU
L.P. Convertible(included)	Yes-Spud	Yes-Spud	Yes-Spud
Grate Type	Whr Stmpd Stl	Whr Stmpd Stl	Whr Stmpd Stl
Center Grate	No	No	No
Knobs (Color Coord w/ Manifold)	Roper handle	Roper handle	WHR Barrel
Accusimmer Knob	No	No	No
Power Burner Knob	No	No	Yes

Gas Model Number	SF357PEK	SF367PEK	SF369LEK
Color	W / V / Q / T	W / V / Q / T	Q / T
OVEN FEATURES			
Oven Type	Self-Clean	Self-Clean	Self-Clean
Oven Width	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"
Warm Hold	No	No	No
Broiler Output	10,000 BTU	10,000 BTU	10,000 BTU
Bake Output	16,500 BTU	16,500 BTU	16,500 BTU
Oven Light in Cavity	Yes	Yes	Yes
Auto Oven Light Switch	Yes	Yes	Yes
Manual Oven Light Switch	Yes-Rocker	Yes-Rocker	Yes-Rocker
LOWER PANEL/DRAWER			
Lower Storage Drawer	no - panel only	Yes	Yes
Drawer Liner	No	No	Yes
Drawer Width	12.7	12.7	12.7
Drawer Height	3.0	3.0	3.0
Drawer Depth	16.3	16.3	16.3
Glides	Nylon	Rollers	Rollers
Handle Type	Drawn Handle	Drawn Handle	Drawn Handle
LITERATURE			
Use & Care Guide	Yes	Yes	Yes
Tech Sheet	Yes	Yes	Yes
Installation Instructions	Yes	Yes	Yes
Service Manual	8178025	8178025	8178025
OTHER SPECIFICATIONS			
AGA Approval	Yes	Yes	Yes
Anti-Tip Device Approved	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt
Anti-Tip Shipped w/ Unit	Floor Bracket	Floor Bracket	Floor Bracket
ACCESSORIES			
	n/a	n/a	n/a

Gas Model Number	SF379LEK	SF387LEK	SF389LEK
Color	Q / T / B / W / V	Q / T / Z / B / W	Q / T / Z / B / W
GENERAL INFORMATION			
Cleaning System	Self-Clean	Self-Clean	Self-Clean
Burner Type	Sealed	Sealed	Sealed
Oven Window & Size	XL window	XL window	XL window
Broiler Type	Waist High	Waist High	Waist High
Oven Controls	EZ200	EZ600	EZ600
Oven Light	Yes	Yes	Yes
Special Features	Accubake 1	Accubake 2	Accubake 2
	13.5 Power Burner	13.5 Power Burner	13.5 Power Burner
	Dual Display	Dual Display	Dual Display
	n/a	AccuSimmer	AccuSimmer
	n/a	Choice bake	Choice bake
DIMENSIONS			
Height-Overall	46.8"	46.8"	46.8"
Height to Maintop	36"	36"	36"
Depth	25"	25"	25"
Depth to Manifold Panel	25.0"	25.0"	25.0"
Width	29.875"	29.875"	29.875"
Approx Shipping Weight	190	190	190
BACKGUARD FEATURES			
Safety Gas Shutoff	No	No	No
Oven Heating Light Indicator	in Oven Control	in Oven Control	in Oven Control
COOKTOP FEATURES			
Cooktop Type	High UpSwp-Porc	High UpSwp-Porc	High UpSwp-Porc
Burner Type	Sealed	Sealed	Sealed
Ignition	Electronic	Electronic	Electronic
Burner BTU: Right Front	9,500 BTU	9,500 BTU	9,500 BTU
Burner BTU: Left Front	PB - 13,500 BTU	PB - 13,500 BTU	PB - 13,500 BTU
Burner BTU: Right Rear	5,000 BTU	5,000 BTU	5,000 BTU
Burner BTU: Left Rear	8,000 BTU	8,000 BTU	8,000 BTU
L.P. Convertible(included)	Yes-Spud	Yes-Spud	Yes-Spud
Grate Type	Cast Iron	Cast Iron	Cast Iron
Center Grate	No	No	No
Oven Control Location	Center	Center	Center
Accusimmer Knob	No	Yes	Yes
Power Burner Knob	Yes	Yes	Yes
MAIN CHASSIS FEATURES			
Cabinet	Painted-text. steel	Painted-text. steel	Painted-text. steel
Front Frame	Porcelain	Porcelain	Porcelain
Leveling Legs - Plastic	Yes-four	Yes-four	Yes-four

Gas Model Number	SF379LEK	SF387LEK	SF389LEK
Color	Q / T / B / W / V	Q / T / Z / B / W	Q / T / Z / B / W
OVEN FEATURES			
Oven Type	Self-Clean	Self-Clean	Self-Clean
Oven Width	24.25"	24.25"	24.25"
Oven Height	17.5"	17.5"	17.5"
Oven Depth	19.0"	19.0"	19.0"
Warm Hold	No	Yes	Yes
Broiler Output	10,000 BTU	10,000 BTU	10,000 BTU
Bake Output	16,500 BTU	16,500 BTU	16,500 BTU
Oven Light in Cavity	Yes	Yes	Yes
Auto Oven Light Switch	Yes	Yes	Yes
Manual Oven Light Switch	Yes-Rocker	Yes-Touch	Yes-Touch
LOWER PANEL/DRAWER			
Lower Storage Drawer	Yes	Yes	Yes
Drawer Liner	Yes	Yes	Yes
Drawer Width	12.7	12.7	12.7
Drawer Height	3.0	3.0	3.0
Drawer Depth	16.3	16.3	16.3
Glides	Rollers	Rollers	Rollers
Warming Drawer	No	No	No
Handle Type	Drawn Handle	Drawn Handle	Drawn Handle
LITERATURE			
Use & Care Guide	Yes	Yes	Yes
Tech Sheet	Yes	Yes	Yes
Installation Instructions	Yes	Yes	Yes
Service Manual	8178025	8178025	8178025
OTHER SPECIFICATIONS			
AGA Approval	Yes	Yes	Yes
Anti-Tip Device Approved	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt
Anti-Tip Shipped w/ Unit	Floor Bracket	Floor Bracket	Floor Bracket
ACCESSORIES			
	No	No	Griddle

Gas Model Number	GS460LEK	GS465LEK
Color	Q / T / B	S
GENERAL INFORMATION		
Cleaning System	Self-Clean	Self-Clean
Burner Type	Sealed	Sealed
Oven Window & Size	XL window	XL window
Broiler Type	Waist High	Waist High
Oven Controls	EZ625	EZ625
Oven Light	Yes	Yes
Special Features	Accubake 2	Accubake 2
	13.5 Power Burner	13.5 Power Burner
	Dual Display	Dual Display
	AccuSimmer	AccuSimmer
	Choice bake	Choice bake
DIMENSIONS		
Height-Overall	46.8"	46.8"
Height to Maintop	36"	36"
Depth	25"	25"
Depth to Manifold Panel	25.0"	25.0"
Width	29.875"	29.875"
Approx Shipping Weight	196	196
BACKGUARD FEATURES		
Safety Gas Shutoff	No	No
Oven Heating Light Indicator	in Oven Control	in Oven Control
COOKTOP FEATURES		
Cooktop Type	High UpSwp-Porc	High UpSwp-Porc
Burner Type	Sealed	Sealed
Ignition	Electronic	Electronic
Burner BTU: Right Front	9,500 BTU	9,500 BTU
Burner BTU: Left Front	PB - 13,500 BTU	PB - 13,500 BTU
Burner BTU: Right Rear	5,000 BTU	5,000 BTU
Burner BTU: Left Rear	8,000 BTU	8,000 BTU
L.P. Convertible(included)	Yes-Spud	Yes-Spud
Grate Type	Cast Iron	Cast Iron
Center Grate	Yes	Yes
Oven Control Location	Center	Center
Accusimmer Knob	Yes	Yes
Power Burner Knob	Yes	Yes

Gas Model Number	GS460LEK	GS465LEK
Color	Q / T / B	S
MAIN CHASSIS FEATURES		
Cabinet	Painted-text. steel	Painted-text. steel
Front Frame	Porcelain	Porcelain
Leveling Legs - Plastic	Yes-four	Yes-four
OVEN FEATURES		
Oven Type	Self-Clean	Self-Clean
Oven Width	24.25"	24.25"
Oven Height	17.5"	17.5"
Oven Depth	19.0"	19.0"
Warm Hold	Yes	Yes
Broiler Output	10,000 BTU	10,000 BTU
Bake Output	16,500 BTU	16,500 BTU
Oven Light in Cavity	Yes	Yes
Auto Oven Light Switch	Yes	Yes
Manual Oven Light Switch	Yes-Touch	Yes-Touch
LOWER PANEL/DRAWER		
Lower Storage Drawer	Yes	Yes
Drawer Liner	Yes	Yes
Drawer Width	12.7	12.7
Drawer Height	3.0	3.0
Drawer Depth	16.3	16.3
Glides	Rollers	Rollers
Warming Drawer	No	No
Handle Type	Drawn Handle	Drawn Handle
LITERATURE		
Use & Care Guide	Yes	Yes
Tech Sheet	Yes	Yes
Installation Instructions	Yes	Yes
Service Manual	8178025	8178025
OTHER SPECIFICATIONS		
AGA Approval	Yes	Yes
Anti-Tip Device Approved	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt
Anti-Tip Shipped w/ Unit	Floor Bracket	Floor Bracket
ACCESSORIES		
	n/a	n/a

Gas Model Number	GS470LEK	GS475LEK
Color	Q / T / B	S
GENERAL INFORMATION		
Cleaning System	Self-Clean	Self-Clean
Burner Type	Sealed	Sealed
Oven Window & Size	XL window	XL window
Broiler Type	Waist High	Waist High
Oven Controls	EZ625	EZ625
Oven Light	Yes	Yes
Special Features	Accubake 2	Accubake 2
	13.5 Poower Burner	13.5 Poower Burner
	Dual Display	Dual Display
	AccuSimmer	AccuSimmer
	Choice bake	Choice bake
DIMENSIONS		
Height-Overall	46.8"	46.8"
Height to Maintop	36"	36"
Depth	25"	25"
Depth to Manifold Panel	25.0"	25.0"
Width	29.875"	29.875"
Approx Shipping Weight	196	196
BACKGUARD FEATURES		
Safety Gas Shutoff	No	No
Oven Heating Light Indicator	in Oven Control	in Oven Control
COOKTOP FEATURES		
Cooktop Type	High UpSwp-Porc	High UpSwp-Porc
Burner Type	Sealed	Sealed
Ignition	Electronic	Electronic
Burner BTU: Right Front	9,500 BTU	9,500 BTU
Burner BTU: Left Front	PB - 13,500 BTU	PB - 13,500 BTU
Burner BTU: Right Rear	5,000 BTU	5,000 BTU
Burner BTU: Left Rear	8,000 BTU	8,000 BTU
L.P. Convertible(included)	Yes-Spud	Yes-Spud
Grate Type	Cast Iron	Cast Iron
Center Grate	Yes	Yes
Oven Control Location	Center	Center
Accusimmer Knob	Yes	Yes
Power Burner Knob	Yes	Yes

Gas Model Number	GS470LEK	GS475LEK
Color	Q / T / B	S
MAIN CHASSIS FEATURES		
Cabinet	Painted-text. steel	Painted-text. steel
Front Frame	Porcelain	Porcelain
Leveling Legs - Plastic	Yes-four	Yes-four
OVEN FEATURES		
Oven Type	Self-Clean	Self-Clean
Oven Width	24.25"	24.25"
Oven Height	17.5"	17.5"
Oven Depth	19.0"	19.0"
Warm Hold	Yes	Yes
Broiler Output	10,000 BTU	10,000 BTU
Bake Output	16,500 BTU	16,500 BTU
Oven Light in Cavity	Yes	Yes
Auto Oven Light Switch	Yes	Yes
Manual Oven Light Switch	Yes-Touch	Yes-Touch
LOWER PANEL/DRAWER		
Lower Storage Drawer	Yes	Yes
Drawer Liner	Yes	Yes
Drawer Width	12.7	12.7
Drawer Height	3.0	3.0
Drawer Depth	16.3	16.3
Glides	Warming/AccuRide	Warming/AccuRide
Warming Drawer	Yes	Yes
Handle Type	Drawn Handle	Drawn Handle
LITERATURE		
Use & Care Guide	Yes	Yes
Tech Sheet	Yes	Yes
Installation Instructions	Yes	Yes
Service Manual	8178025	8178025
OTHER SPECIFICATIONS		
AGA Approval	Yes	Yes
Anti-Tip Device Approved	Floor Brkt/Wall Brkt	Floor Brkt/Wall Brkt
Anti-Tip Shipped w/ Unit	Floor Bracket	Floor Bracket
ACCESSORIES		
	n/a	n/a

WHIRLPOOL GAS RANGE WARRANTY

LENGTH OF WARRANTY:	WHIRLPOOL WILL PAY FOR:	WHIRLPOOL WILL NOT PAY FOR:
<p>FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE.</p>	<p>FSP® replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a Whirlpool-designated service company.</p>	<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. <p>B. Repairs when the range is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. The range is designed to be repaired in the home.</p> <p>D. Damage to the range caused by accident, alteration, misuse, abuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.</p> <p>F. Replacement parts or repair labor costs for units operated outside the United States.</p>

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives specific legal rights and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your local Whirlpool dealer.

If you need service, first see the “Troubleshooting” section of the Use & Care Guide. After checking “Troubleshooting,” additional help can be found by checking the “Requesting Assistance Or Service” section, or by calling the Whirlpool Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.

INSTALLATION INFORMATION

L.P. GAS CONVERSION

NOTE: Gas conversion from Natural to L.P. gas must be done by a qualified installer.

! WARNING

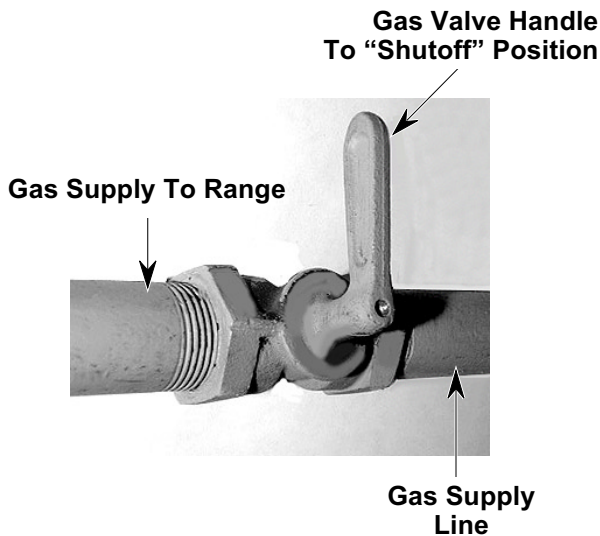
ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

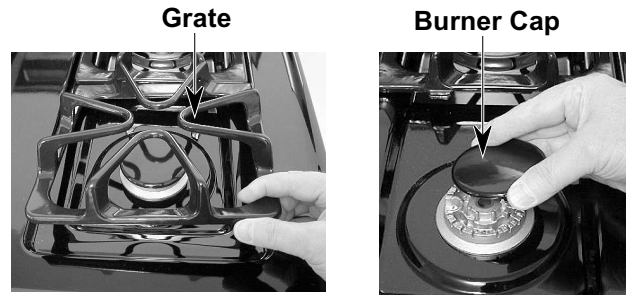
Shut off gas supply line valve.
Make all conversions before turning gas supply valve back on.
Failure to follow these instructions could result in explosion, fire, or other injury.

1. Check to make sure that the main gas supply line to the range has been shut off, (see below), and that the power supply cord is disconnected from the AC outlet.

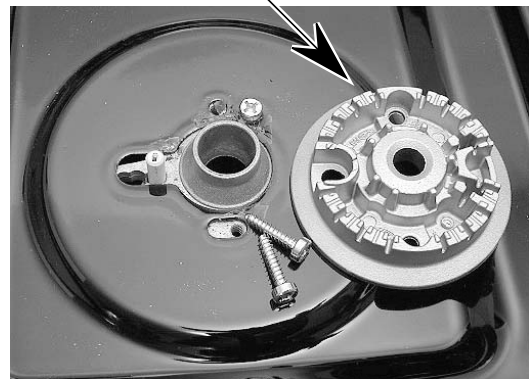
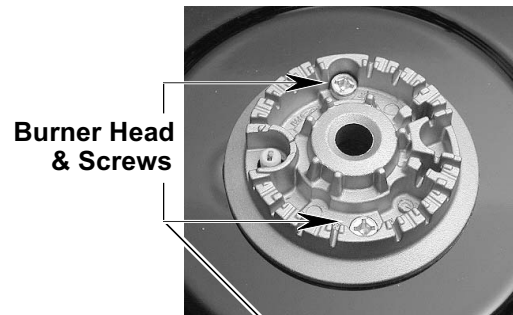


2. To convert the surface burners for use with L.P. gas:

a) Remove the grates and burner caps.

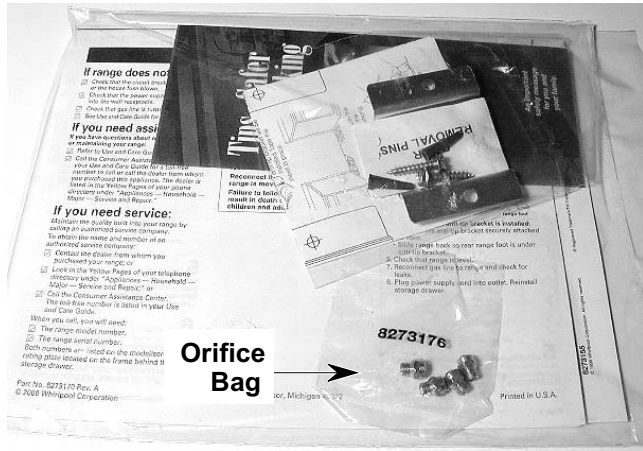


b) Remove the two screws from each of the burner heads and lift the heads off the cooktop.



Continued on the next page.

NOTE: The L.P. orifices are contained in a small plastic bag, which is located inside the literature bag.

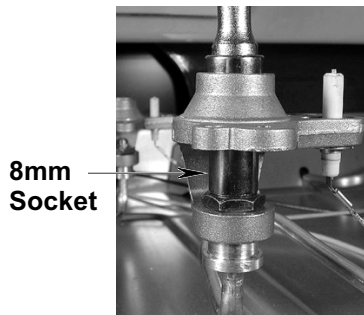
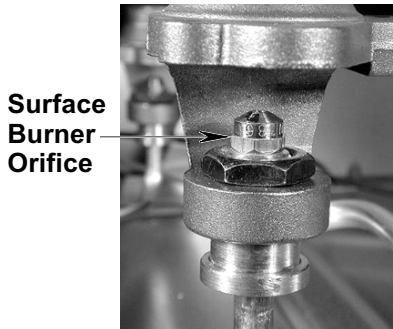


d) Install the four L.P. gas orifices in the burners, as shown in the following chart (do not overtighten them):

L.P. GAS			
Surface Burner	Propane Rate (B.T.U. /Hr)	Orifice Number	Color Marking
Left Rear	8,000	L80	Green/Lt. Blue
Left Front	11,000	L99	Green/Yellow
Right Front	8,000	L80	Green/Lt. Blue
Right Rear	5,000	L65	Green/Brown

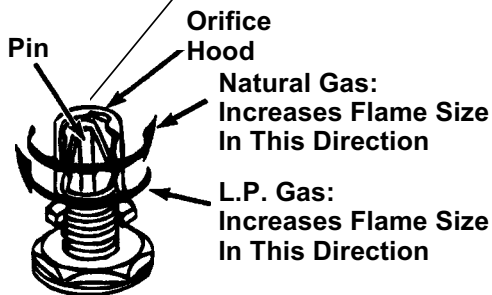
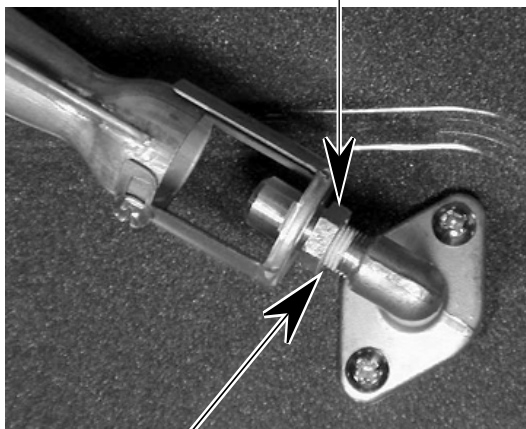
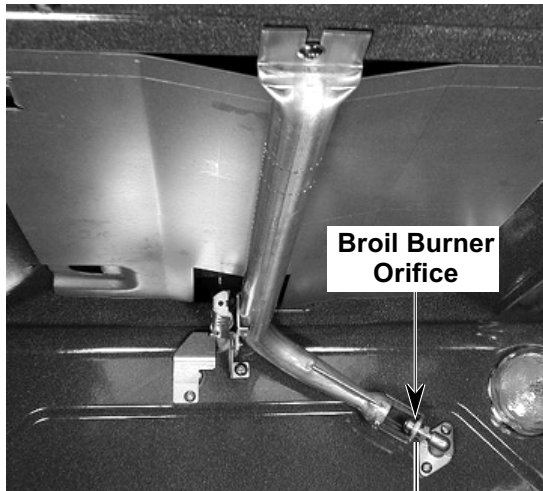
e) Place the natural gas orifices in the plastic bag for possible use later.

c) Use an 8 mm socket and carefully remove the orifice spud from each of the four burners.



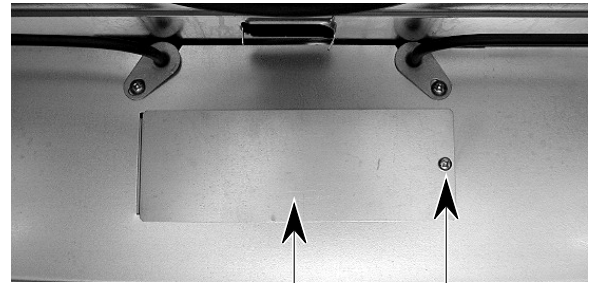
3. **To convert the broil burner for use with L.P. gas:**

- a) Open the oven door and remove the oven racks.
- b) Use a 1/2" open-end wrench and turn the orifice hood down snug onto the pin (approximately 2-1/2 turns). **DO NOT OVERTIGHTEN THE ORIFICE.** The burner flame cannot be properly adjusted if this conversion is not made.
- c) Reinstall the oven racks and close the oven door.



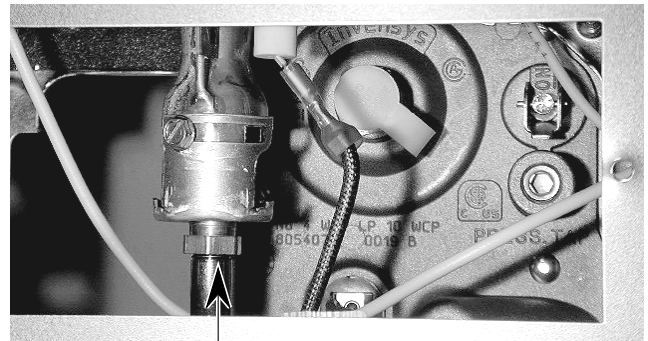
4. **To convert the bake burner for use with L.P. gas:**

- a) Remove the storage/warming drawer (see page 4-11 for the procedure).
- b) Remove the screw from the distribution valve access cover at the back of the storage/warming drawer area.



Access Cover Screw

- c) Use a 1/2" open-end wrench and turn the bake burner orifice hood down snug onto the pin (approximately 2-1/2 turns). **DO NOT OVERTIGHTEN THE ORIFICE.** The burner flame cannot be properly adjusted if this conversion is not made.

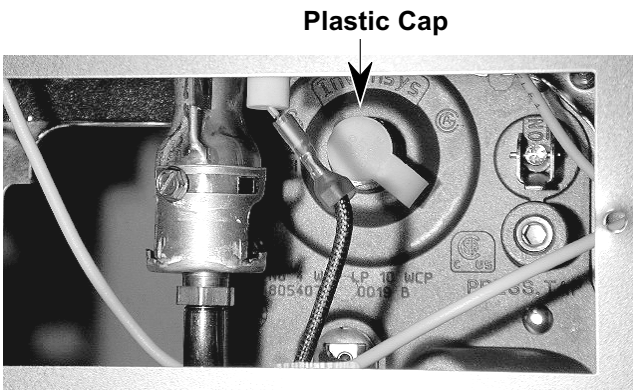


Bake Burner Orifice Hood

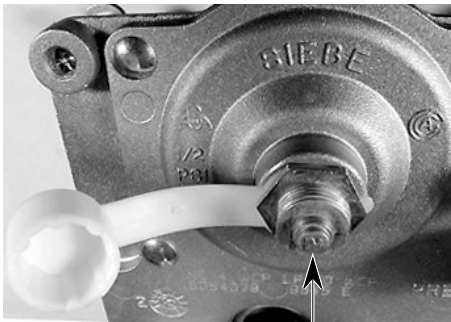
Continued on the next page.

5. **To convert the gas distribution valve for use with L.P. gas:**

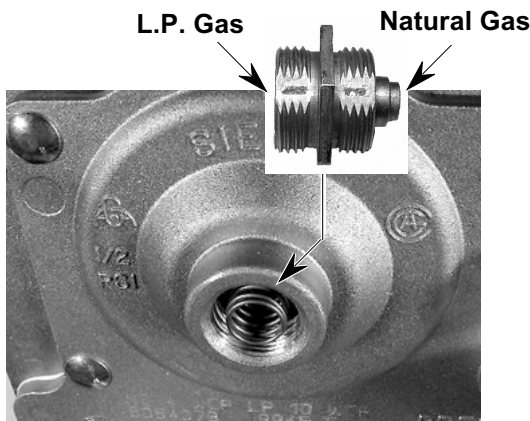
a) Pull the plastic cap off the conversion cap.



b) Unscrew the conversion cap from the gas distribution valve and remove it and the plastic cap. Note the difference between the L.P. and Natural gas ends of the cap.



Conversion Cap Set For Use With (N) Natural Gas

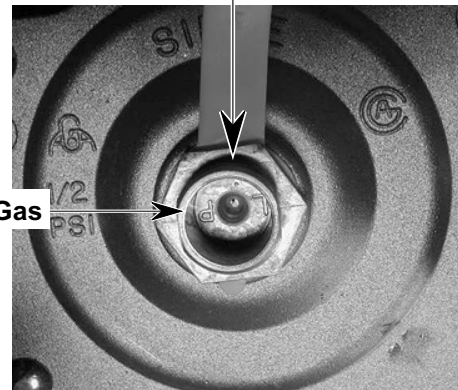


c) Install the loop on the plastic cap over the natural gas side of the conversion cap.

d) Install the plastic cap and the conversion cap on the gas distribution valve with the L.P. side facing up (you will see "LP" stamped inside the cap, as shown below).

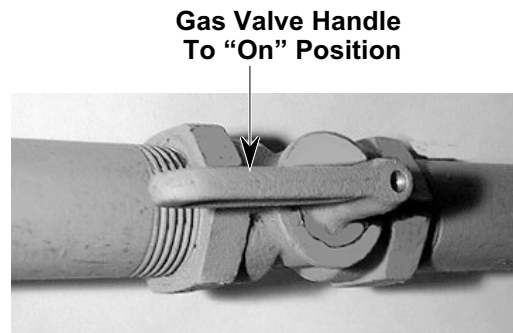


Plastic Cap Conversion Cap Set For Use With L.P. Gas



6. Reinstall the distribution valve access cover and storage/warming drawer on the range.

7. Turn the gas supply valve handle on.



INSTALLING THE ANTI-TIP BRACKET

! WARNING

PERSONAL INJURY HAZARD

To prevent tipping, install range anti-tip bracket.

Save the installation instructions. If the range is moved to a new location, the anti-tip bracket must be removed and reinstalled in the new location.

Failure to follow these instructions could result in serious injury.

PARTS SUPPLIED

(2) Plastic Anchors



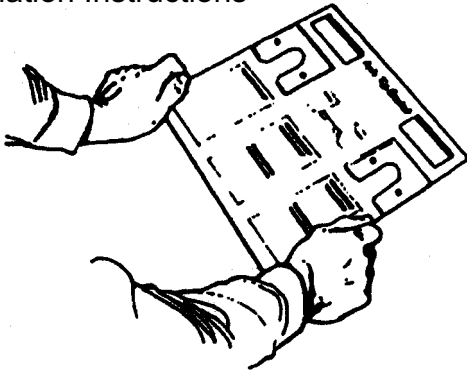
(2) Screws



(1) Anti-Tip Bracket

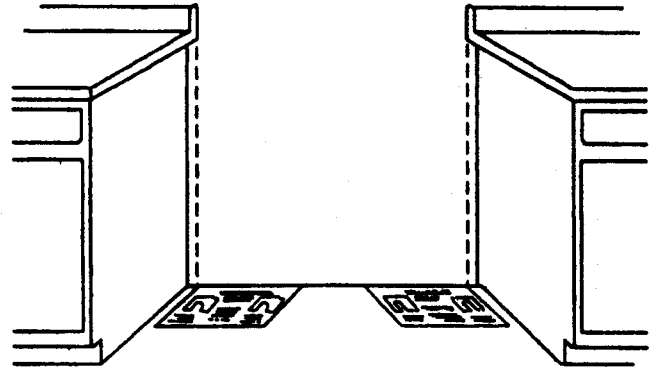


Installation Instructions



NOTE: The anti-tip bracket can be installed to hold either the right or left rear leg of the range.

1. Determine which leg you wish to anchor to the floor.
2. Place the Installation Instructions on the floor in the range opening so that the top edge is against the wall, molding, or cabinet, and the bracket template is in the location where the anti-tip bracket will be installed.



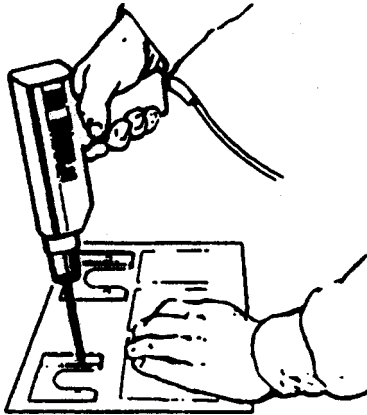
3. Tape the sheet to the floor.

Continued on the next page.

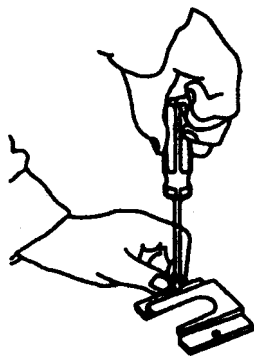
NOTE: For mounting to a wood floor, proceed with step 4. For concrete or ceramic floors, proceed to step 5.

4. To mount the anti-tip bracket to a wood floor:

- a) Use the bracket template to mark the hole locations to be drilled.
- b) Use a 1/8" drill bit and drill the two holes.



- c) Remove the instruction sheet from the floor.
- d) Line up the two mounting holes in the anti-tip bracket with the two holes you just drilled in the floor.
- e) Use the two screws that were supplied and fasten the anti-tip bracket to the floor.



5. To mount the anti-tip bracket to a concrete or ceramic floor:

- a) Use the bracket template to mark the hole locations to be drilled.
- b) Use a 3/16" drill bit and drill the two holes.
- c) Remove the instruction sheet from the floor.
- d) Tap the two plastic anchors into the mounting holes with a hammer.
- e) Line up the two mounting holes in the anti-tip bracket with the two holes you just drilled in the floor.
- f) Use the two screws that were supplied and fasten the anti-tip bracket to the floor.

- 6. Move the range close to the cabinet opening and plug the power supply cord into a grounded outlet.
- 7. Remove the cardboard shipping piece from under the range.
- 8. Move the range into position and make sure that the rear leveling leg slides into the anti-tip bracket, as shown.



THEORY OF OPERATION

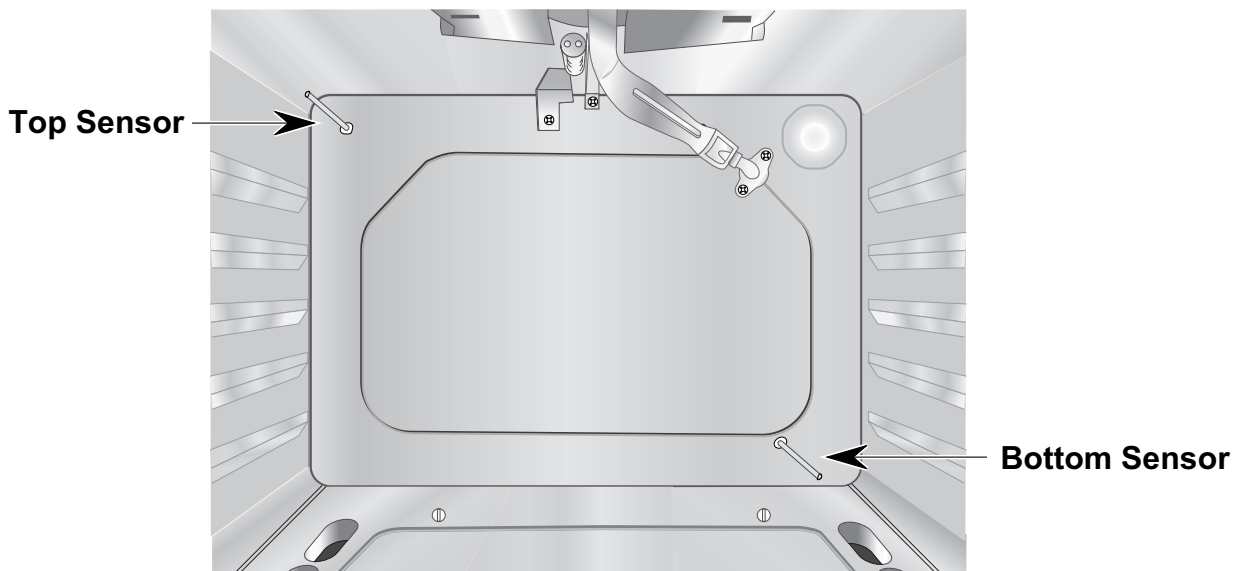
ACCUBAKE VS. ACCUBAKE DUO COOKING SYSTEMS

Both AccuBake and AccuBake Duo cooking systems will be used on K-line freestanding gas and electric self-cleaning ranges. The changes between the AccuBake and AccuBake Duo systems, (refer to the illustration below), include the addition of a second temperature sensor within the oven cavity, and software changes to the electronic oven control.

The AccuBake system has been available on ranges since 1996. It used a temperature sensor and an electronic oven control to monitor and maintain even heat throughout the cooking cycle. The system created a cooking environment that could evenly cook a variety of foods with very consistent results. The AccuBake system used one temperature sensor to monitor temperatures throughout the oven cavity, and cycle both the bake and broil elements on at predetermined times during the cycle. The bake and broil elements work simultaneously to maintain proper heat.

The AccuBake Duo system, which will be used on Whirlpool “Gold Series” models, uses a second temperature sensor to provide a more uniform temperature distribution throughout the oven cavity. The AccuBake Duo system uses two electronic temperature sensors inside the oven cavity to help control temperatures, but the sensors work independently to provide proper heat at the top and at the bottom of the oven cavity. The top sensor controls temperatures at the top of the oven cavity, and controls the operation of the top (broil) element. The bottom sensor controls the operation of the bottom (bake) element. By using two independent sensors, the temperature within the oven is more evenly distributed.

For servicing the system, it is important to know that neither of the oven elements are on at the same time, except during preheat in the electric oven. During that time, the bake element is on for one hundred percent (100%) of the time, and the broil element is on for thirty-three percent (33%) of the time. During preheat on gas models, the bake burner is on for one hundred percent (100%) of the time.



REGULAR BAKE CYCLE

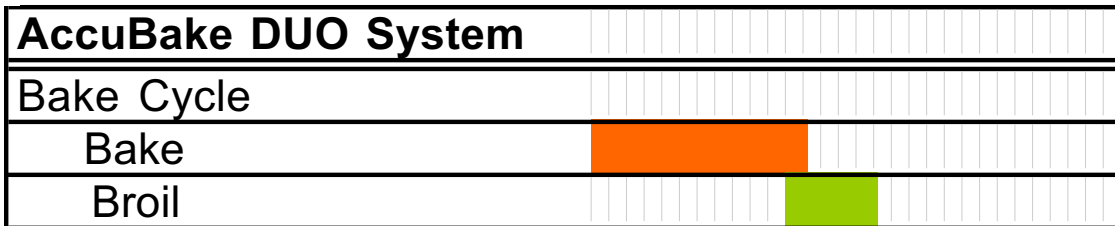
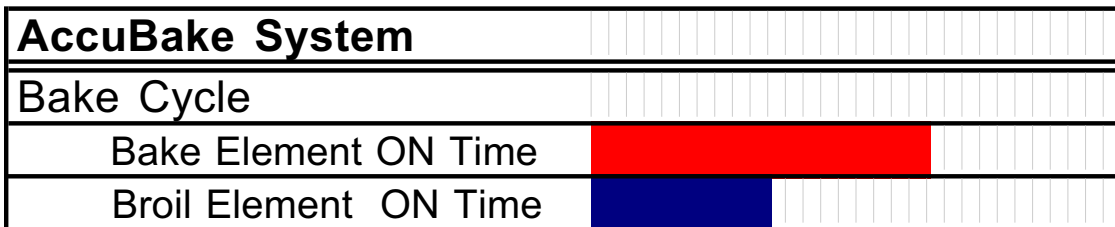
During Regular Bake, the bake element is the main source of heat in the oven, and will remain on until the lower sensor is satisfied. In the AccuBake system, the bake and broil elements are programmed to operate for a defined percentage of time during each one minute cycle.

In the AccuBake Duo system, the bake element is on for 24 seconds out of every minute, and the broil element will cycle for 10 seconds out of every minute. If the bake element is operating, the broil element will remain off until the bake element cycles off.

The cooking results on an AccuBake Duo gas range will be noticeably different than on any previously manufactured gas range, due to an added top heat feature.

The broil element will not cycle on, even though it may sense cooler temperatures, until the lower element has cycled off.

NOTE: During a normal 350° Bake cycle, the top element may not turn on for 5 minutes, or until the top sensor calls for heat.



TYPICAL 1 MINUTE CYCLES

CHOICE BAKE

The Choice Bake cycle turns the top sensor off to eliminate top heat in the oven. The Choice Bake feature is not available during the Broil mode.

WARM

The Warm feature defaults the oven to a “keep warm” condition after a cooking cycle. The default temperature is 170°, but can be programmed for 100° to 200°. The Warm feature is independent and does not need to be programmed with a cooking cycle. It can be programmed at any time.

WARMING DRAWER

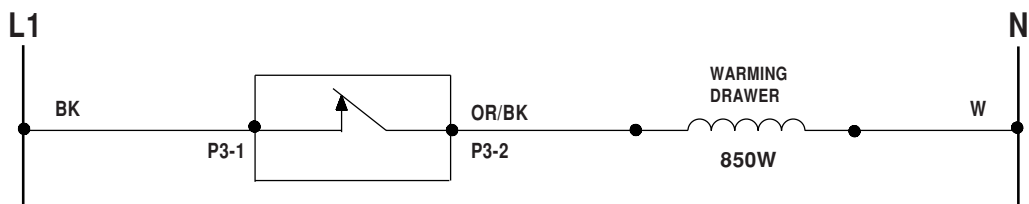


TEMPERATURE °F	SETTINGS
108	LOW
140	2
160	3
180	4
195	HI

The warming drawer is accessed through the electronic oven control. It operates an 850 watt heating element across 120 VAC (L1 to Neutral) that maintains a temperature of between 108 and 195 degrees. As you turn the warming drawer on, it will default to the main setting of 108 degrees (LOW). Other warming drawer temperatures may also be programmed, as shown in the chart. The temperature of the drawer is controlled by a sensor that is similar to the main oven sensors. The warming drawer sensor resistance is approximately 100 K Ω at room temperature.

NOTE: To cancel the warming drawer operation, press the DRAWER OFF keypad.

The warming drawer is supplied with an insulated liner that maintains the proper temperature within the drawer. The chart, shown above, indicates the warming drawer temperatures with the liner in place. If the liner is removed, the operating temperatures will increase by 10° to 20°F. Do not use the warming drawer liner inside the oven.



SOFT CLOSE DOOR

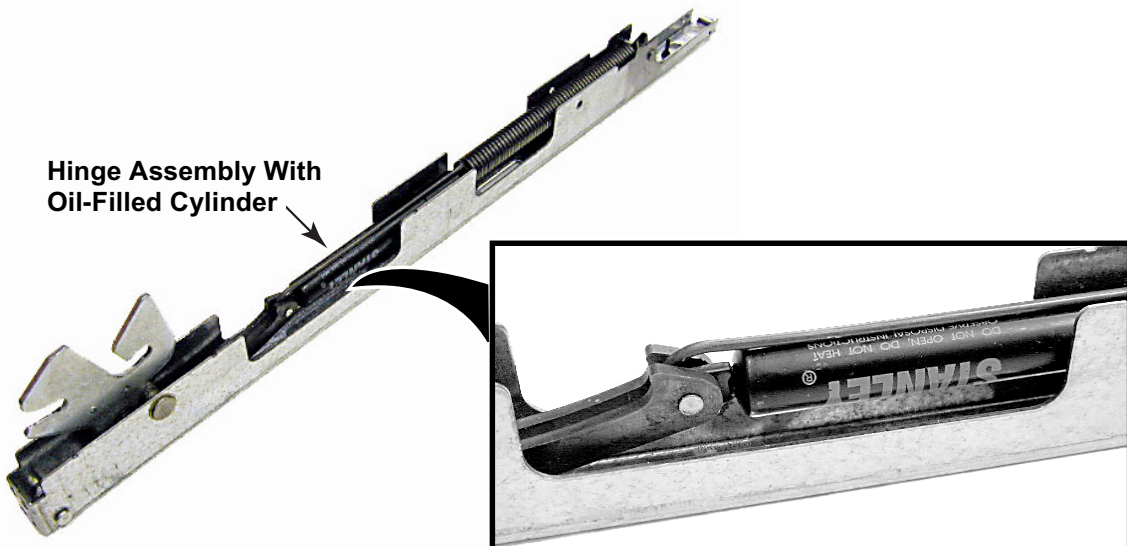
Gold Series ranges will use a "Soft Close" door feature. This feature allows the oven door to be opened to any position, (between 30° and 80°), and will remain in that position until it is pushed closed. When the door is pushed, an oil-filled cylinder will dampen the closing action, and the

door will close softly against the front of the range. The concept is similar to that which is used on screen doors, or on the hatchbacks of cars. The oil-filled cylinder is part of one of the range hinge assemblies, and can be mounted on either side.

Soft Close Door



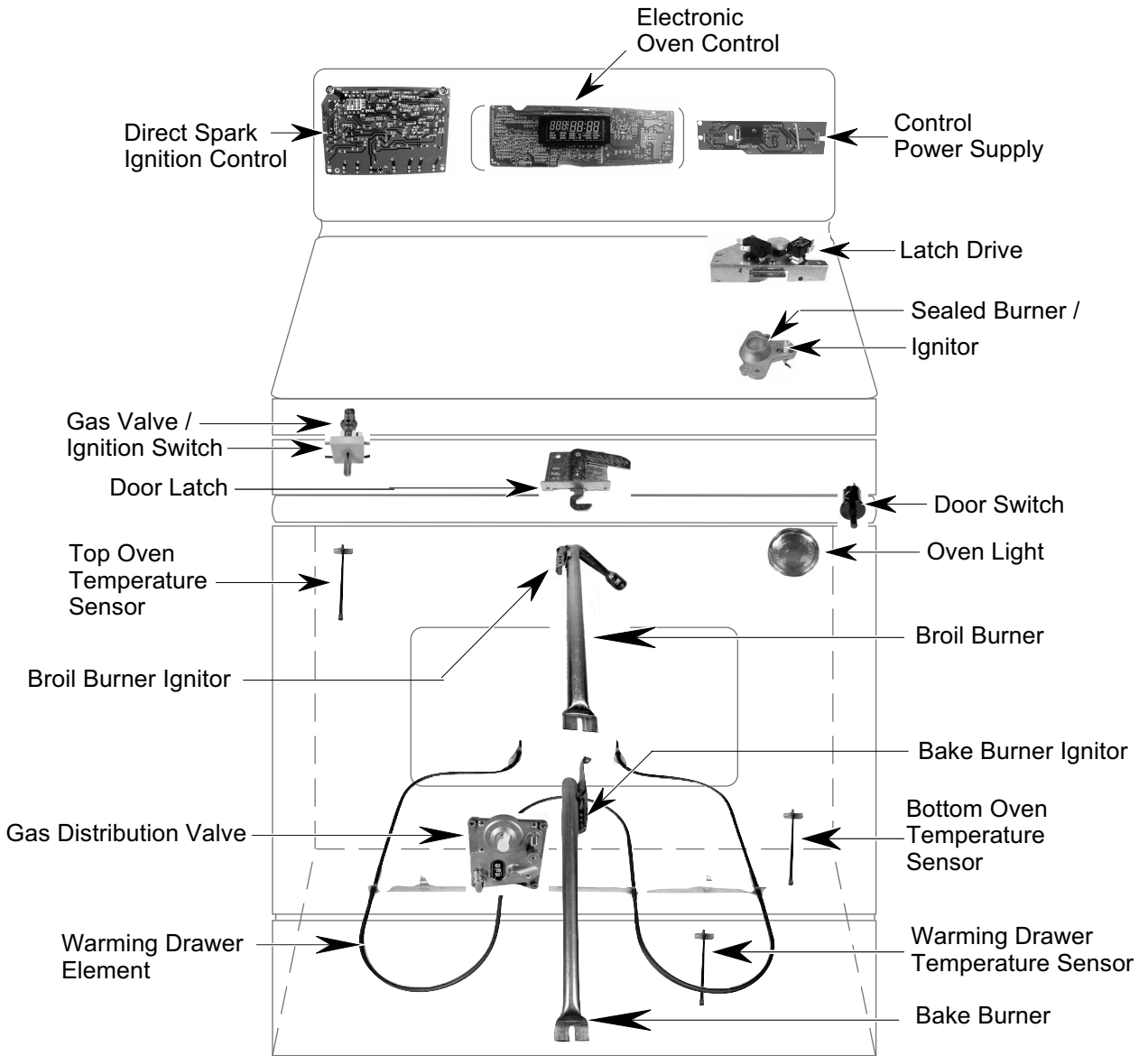
Hinge Assembly With Oil-Filled Cylinder



COMPONENT ACCESS

This section instructs you on how to service each component inside the range. The components and their locations are shown below.

COMPONENT LOCATIONS



REMOVING A SEALED BURNER & IGNITOR

! WARNING

ELECTRICAL SHOCK HAZARD

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

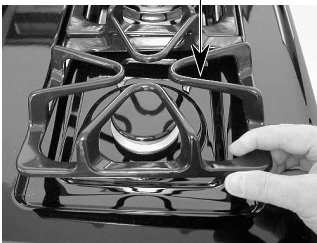
FIRE HAZARD

Shut off gas supply line valve before servicing the range. Check all gas line connections and replace all panels before operating the range. Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the cooktop.

Grate



Burner Cap

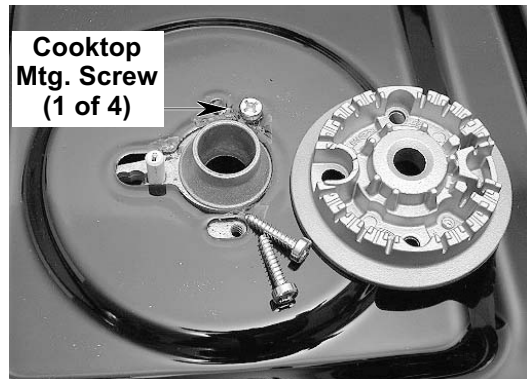


3. Remove the two screws from each burner head and lift the heads off the cooktop.

Burner Head Screws



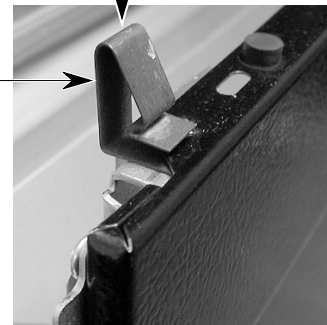
4. Remove the four cooktop mounting screws (near each of the burner heads).



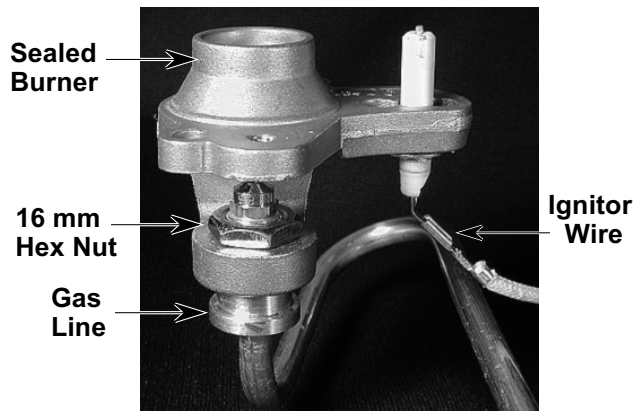
5. Unclip the cooktop by grasping the front sides and sliding it to the right while lifting the right side. When the right side is free, repeat the procedure to unclip the left side. Raise the cooktop and prop it up far enough so you can easily access the four burners.



Cooktop Clip



6. Use a 16 mm open-end or an adjustable wrench and remove the hex nut from the sealed burner you are replacing. Lift the sealed burner off the gas line.



7. Disconnect the wire from the ignitor connector.

8. Remove the screw from the ignitor bracket and remove the ignitor from the sealed burner.



REASSEMBLY NOTE: When you reinstall the sealed burner, make sure that you keep the burner straight so that the ignitor is aligned in the cooktop hole when it is lowered. Also, do not cross-thread the hex nut or overtighten it.

REMOVING AN IGNITION SWITCH & GAS VALVE

! WARNING

ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

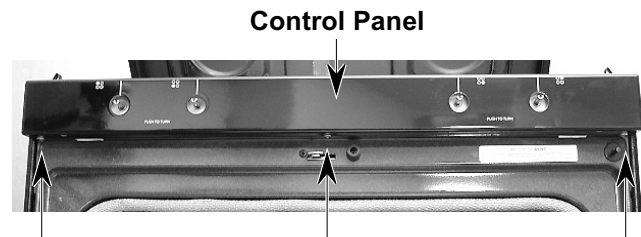
Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove all of the knobs from the control panel by pulling them off the control shafts.



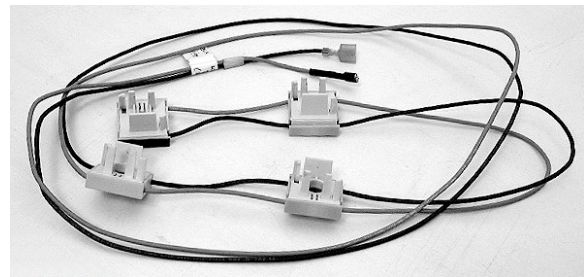
3. To remove the control panel, open the oven door and remove the three screws and flat washers from the bottom of the control panel, then remove the panel from the unit.



3 Screws & Flat Washers

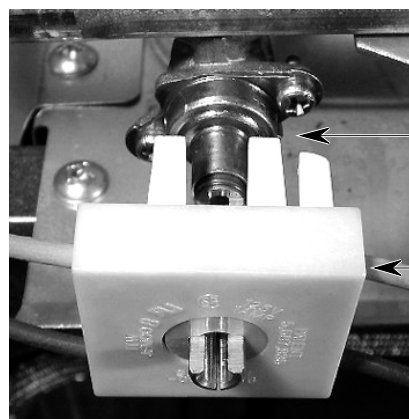
4. **To remove an ignition switch:**

NOTE: If an ignition switch is defective, all of the switches must be removed and replaced as an assembly (see below).

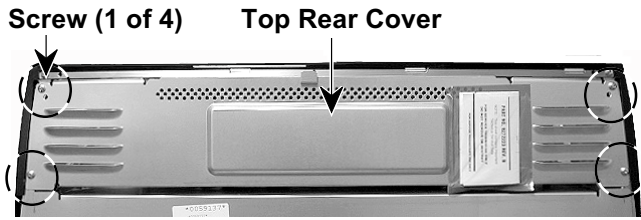


- a) Pull each switch off the gas valve.

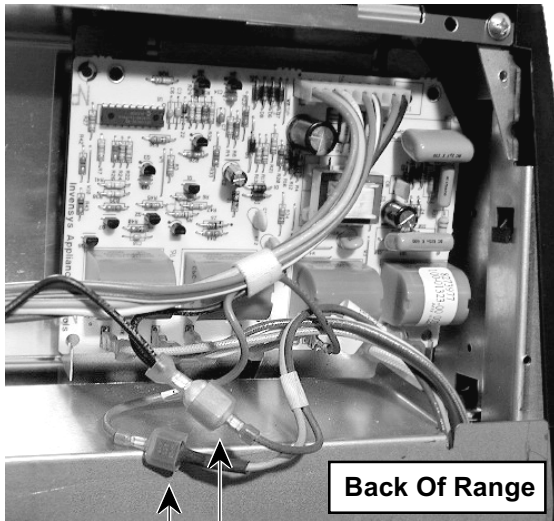
Gas Valve & Ignition Switches



- b) Pull the range away from the wall and remove the top rear cover (4 screws).

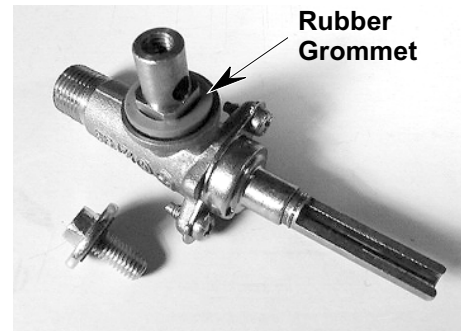
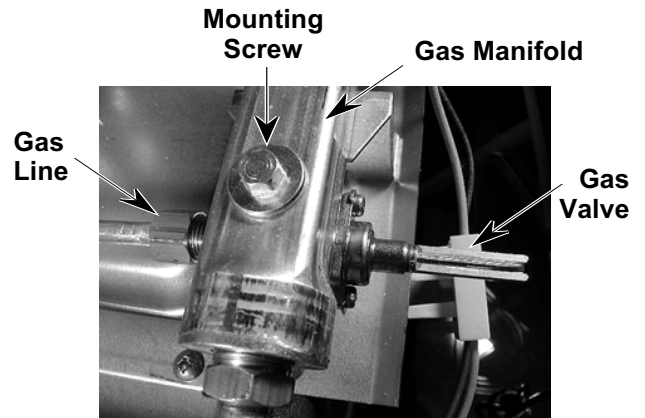


- c) Disconnect the red and black ignition switch wires from the two harness connectors.



- 5. **To remove a gas valve:**
 - a) If not already done, remove the control panel (see step 3).
 - b) Pull the ignition switch off the gas valve you are removing.

- c) Remove the gas line from the gas valve.
- d) Remove the mounting screw from the gas manifold and remove the valve and its rubber grommet from the manifold.



REASSEMBLY NOTES:

1. When installing a new gas valve, make sure that the rubber grommet is in place on the valve (see above).
2. Do not overtighten the gas valve mounting screw.

REMOVING THE COOKTOP

! WARNING

ELECTRICAL SHOCK HAZARD

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

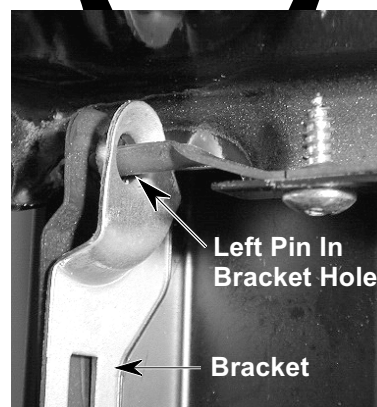
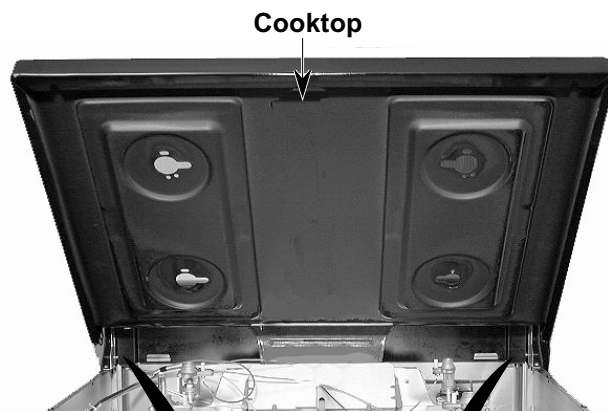
FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the cooktop.

3. Remove the burner heads from the cooktop (see page 4-2).
4. Unclip the cooktop (see page 4-2) and raise it up. Move the cooktop to the right and unhook the left cooktop pin from the hole in the mounting bracket, then remove the right pin from the bracket hole, and remove the cooktop from the unit.



REMOVING THE DOOR LATCH & THE DOOR SWITCH

! WARNING

ELECTRICAL SHOCK HAZARD

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

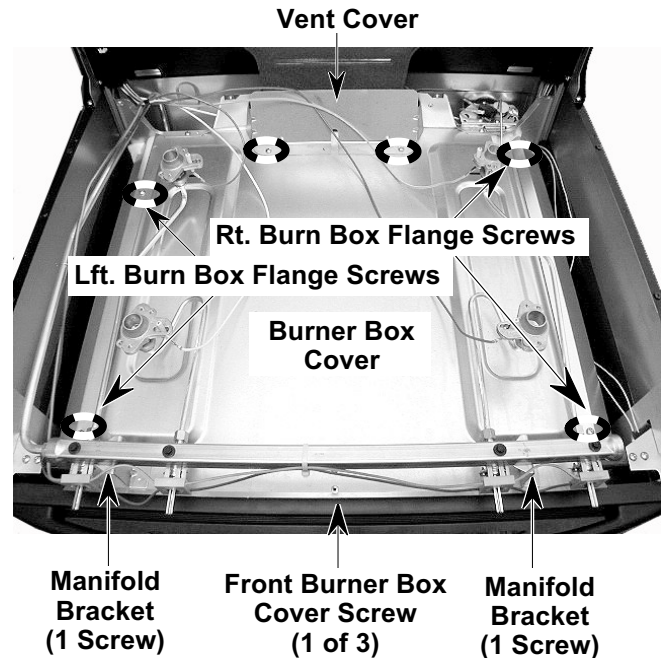
FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

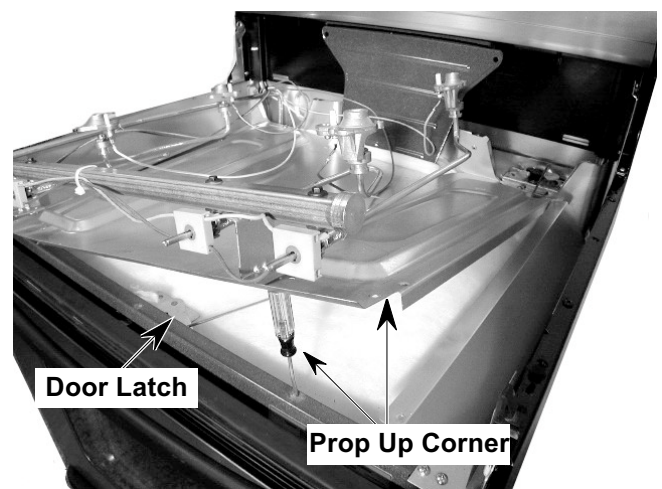
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the cooktop.
3. Remove the burner heads, and unclip and lift the cooktop (see page 4-2). **If you are servicing the door latch**, remove the cooktop from the range (see page 4-6).
4. Remove all of the knobs from the control panel by pulling them off the control shafts.
5. Remove the control panel from the unit (see page 4-4).
6. **To remove the door latch:**
 - a) Remove the two manifold bracket screws (see the top photo in the next column).

- b) Remove the left and right burner box flange screws (2 on each side).
- c) Remove the three front burner box cover screws.
- d) Remove the two screws from the vent cover and remove the cover.

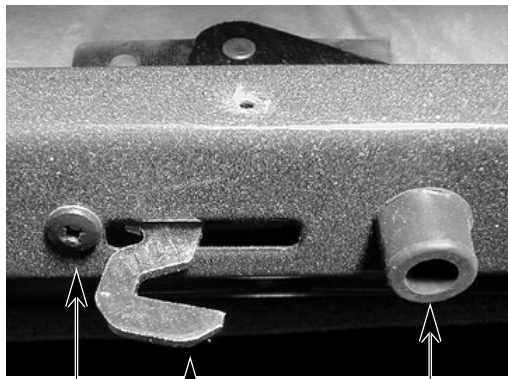


- e) Carefully pull the right burner box side flange out, (see the top photo), raise the front right corner of the burner box cover, and prop it up with a screwdriver (see the bottom photo) so you can access the door latch.



Continued on the next page.

- f) Remove the two screws and rubber bumper from the door latch.



Screw Door Latch Screw & Rubber Bumper

- g) Remove the door latch from the burner box and unhook the actuating rod.



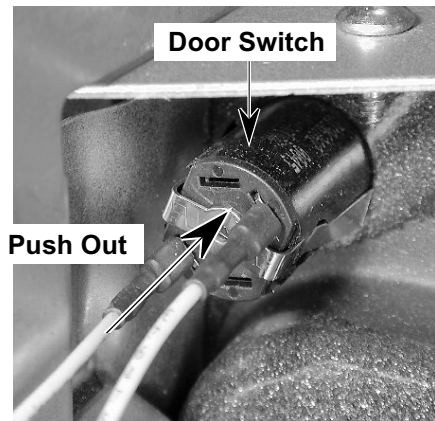
Actuating Rod



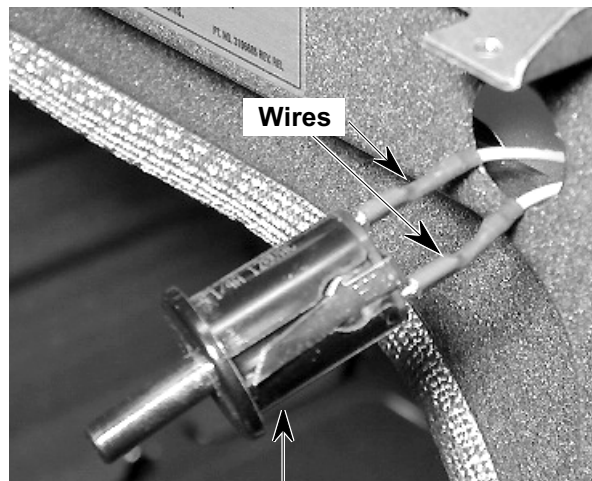
Unhook Actuating Rod

7. **To remove the door switch:**

- a) If not already done, raise the cooktop and prop it up (see page 4-2 for the procedure).
- b) Push the switch body out of the mounting hole in the chassis. To do this, place the end of a 1/4" socket, or something similar, against the end of the door switch body between the wire connectors, and tap it out of the mounting hole with a hammer.



- c) Disconnect the wires from the terminals.



Wires

Door Switch

REMOVING THE BROIL & BAKE BURNERS & IGNITORS

! WARNING

ELECTRICAL SHOCK HAZARD

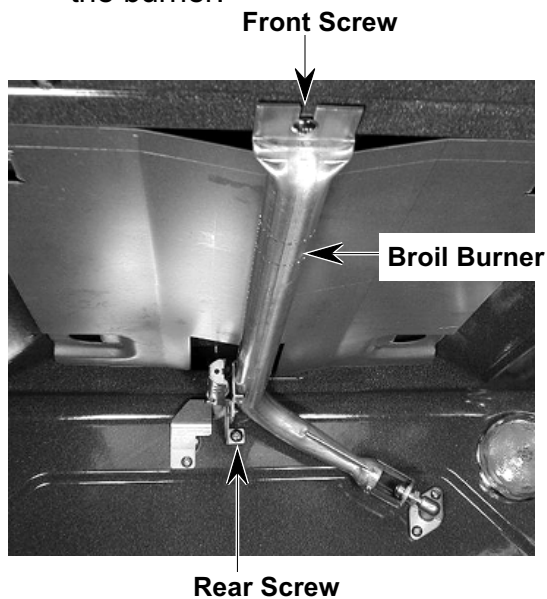
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

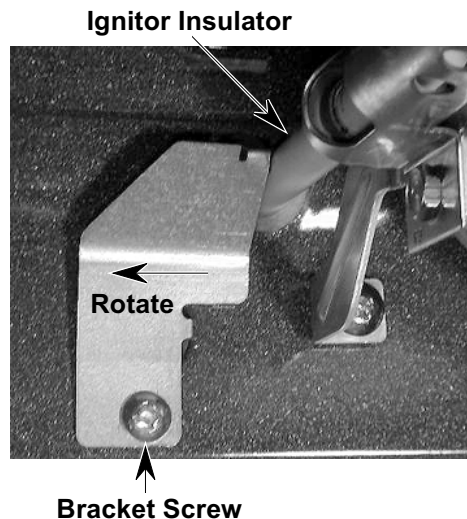
Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

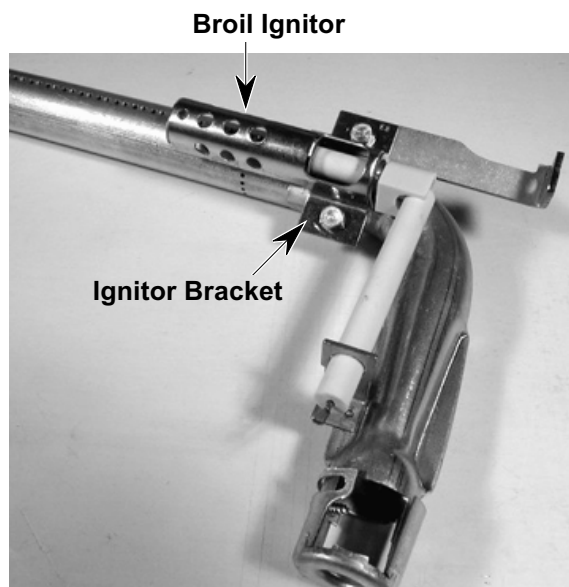
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Open the oven door and remove the racks from inside the oven.
3. **To remove the broil burner & ignitor:**
 - a) Remove the front and rear screws from the burner.



- b) Loosen the screw slightly and rotate the bracket on the rear of the oven liner to the left away from the broil ignitor insulator.



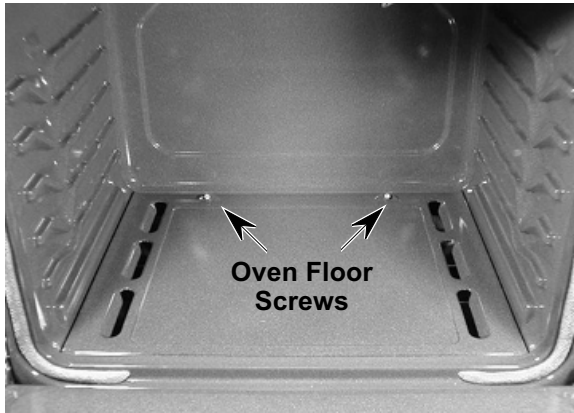
- c) Pull the broil burner forward just far enough to disconnect the wire from the broil burner ignitor, and remove the burner assembly.
- d) Remove the two screws from the broil burner ignitor bracket and remove the ignitor.



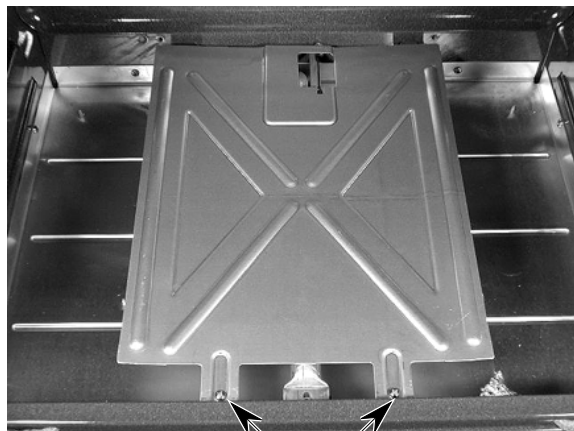
Continued on the next page.

4. **To remove the bake burner & ignitor:**

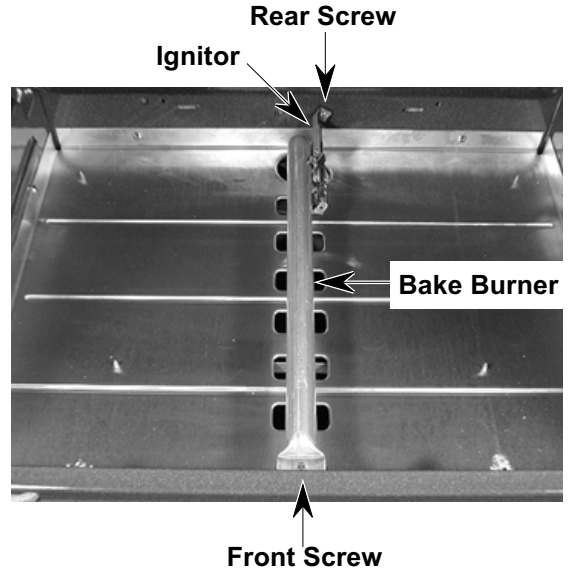
- a) Remove the two screws from the oven floor.
- b) Lift the back of the oven floor, slide the floor back so that the front lip is out of the liner, and remove the floor.



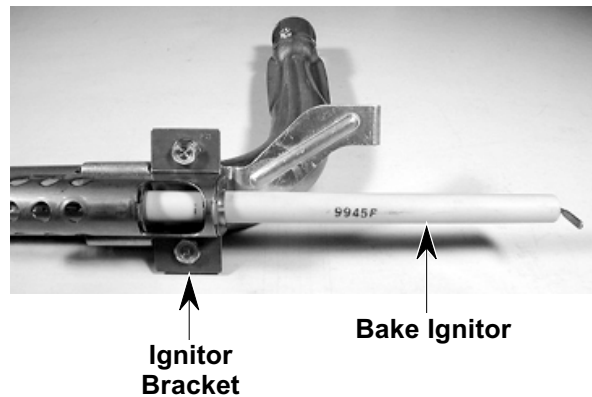
- c) Remove the two screws from the front of the burner shield.
- d) Slide the burner shield forward so the two tabs at the back are free of the liner, then lift the two front tabs out of the slots, and remove the shield.



- e) Remove the front and rear screws from the bake burner.
- f) Lift the bake burner off the orifice and pull it forward just far enough to disconnect the wire from the bake ignitor, and remove the burner assembly.



- g) Remove the two screws from the bake burner ignitor bracket and remove the ignitor from the bake burner.



REMOVING THE WARMING DRAWER ELEMENT & TEMPERATURE SENSOR

⚠️ WARNING

ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Slide the warming drawer out as far as it will go, press on the release arms, located on the side rails of the drawer, and remove the drawer.

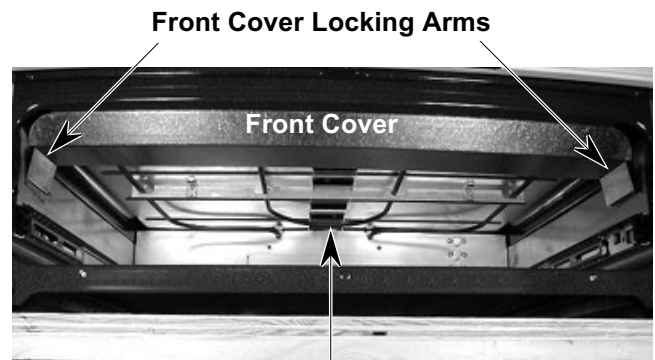
Release Arm
(on each side)



Warming Drawer

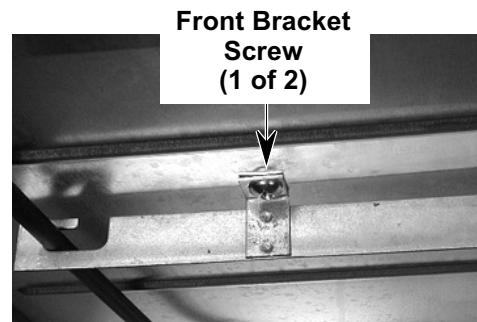
3. To remove the warming drawer element:

- a) Remove the front cover by pulling out on the locking arms on each side.

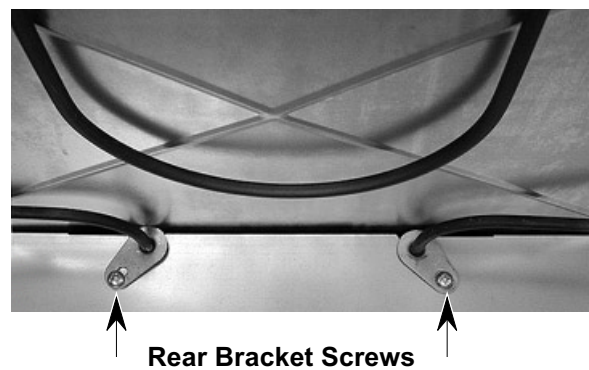


Warming Drawer Element

- b) Remove the two front element bracket screws.



- c) Remove the two rear element bracket screws, pull the element forward, and disconnect the wires from the terminals.

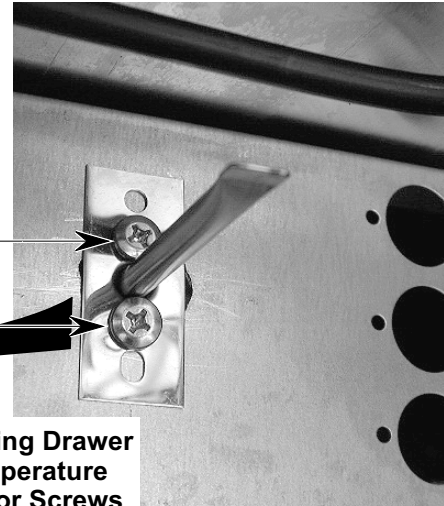


Continued on the next page.

4. **To remove the warming drawer temperature sensor:**

a) If not already done, remove the warming drawer (see step 2 on page 4-11 for the procedure).

b) Remove the two mounting screws from the sensor bracket.



c) Pull the sensor forward and unplug the connectors.

REMOVING THE OVEN LIGHT SOCKET ASSEMBLY

! WARNING

ELECTRICAL SHOCK HAZARD

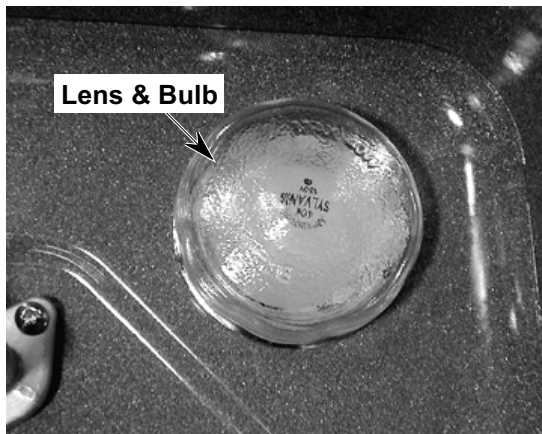
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the racks from inside the oven.
3. Unscrew the lens and bulb from the oven light socket assembly and remove them.

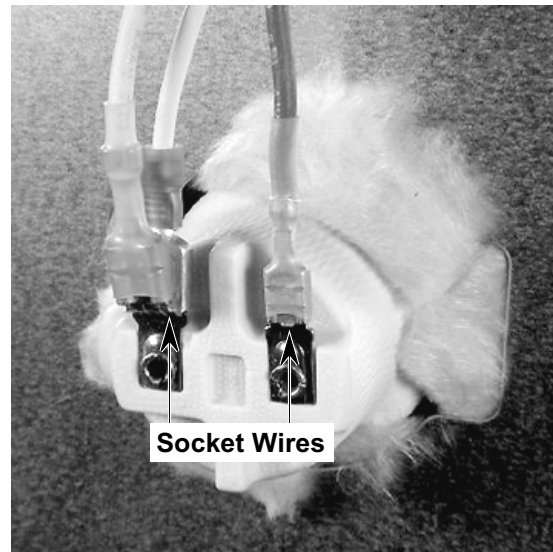


CAUTION: Be careful not to scratch or chip the oven liner paint when you remove the oven light socket in the next step.

4. Use a screwdriver and bend the clips on the oven light socket away from the edges of the liner hole, and pull the socket out of the liner. **NOTE:** If it is too difficult to remove the socket from the front of the oven, you will have to push the socket out from the back of the unit.



5. Disconnect the wires from the socket terminals.



(Viewed From Rear Panel)

REMOVING THE CONTROL POWER SUPPLY, THE ELECTRONIC OVEN CONTROL, & THE DIRECT SPARK IGNITION CONTROL

! WARNING

ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

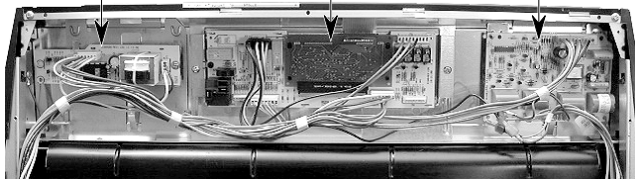
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Pull the range away from the wall so you can access the back of the unit.
3. Remove the four screws from the top cover and remove the cover.

Screw (1 of 4)



Control Power Supply Electronic Oven Control Direct Spark Ignition Control



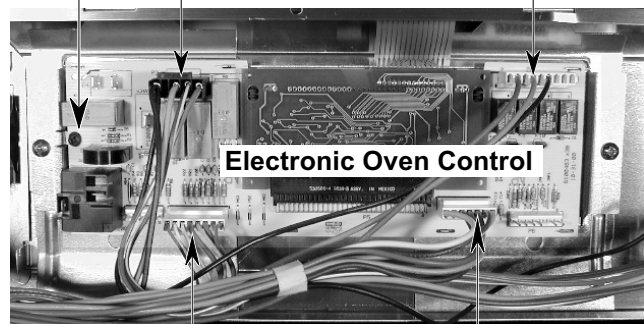
4. To remove the control power supply:
 - a) Disconnect plugs P1 and P2.
 - b) Remove the two screws.

Screw (1 of 2) P2 P1



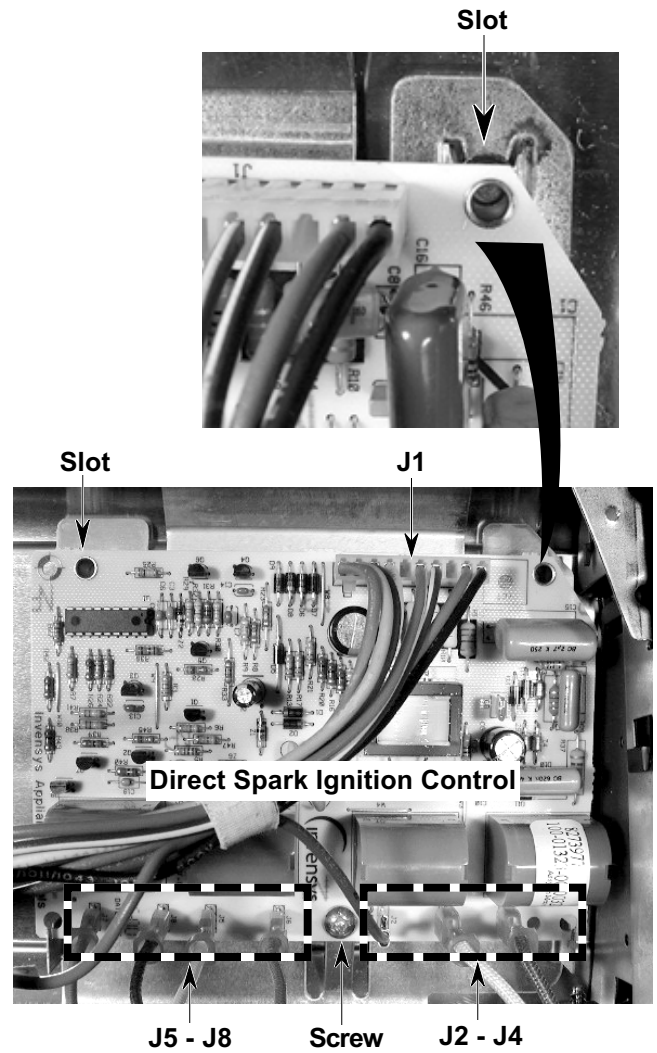
5. To remove the electronic oven control:
 - a) Disconnect plugs P3, P4, P7, and P8.
 - b) Remove the mounting screw.
 - c) Slide the board to the left and remove it from the bracket clips.

Screw P3 P8



P4 P7

6. **To remove the direct spark ignition control:**
- a) Disconnect plugs J1 through J8.
 - b) Remove the mounting screw.
 - c) Slide the board up and remove it from the top corner bracket slots.



REMOVING THE LATCH DRIVE

! WARNING

ELECTRICAL SHOCK HAZARD

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

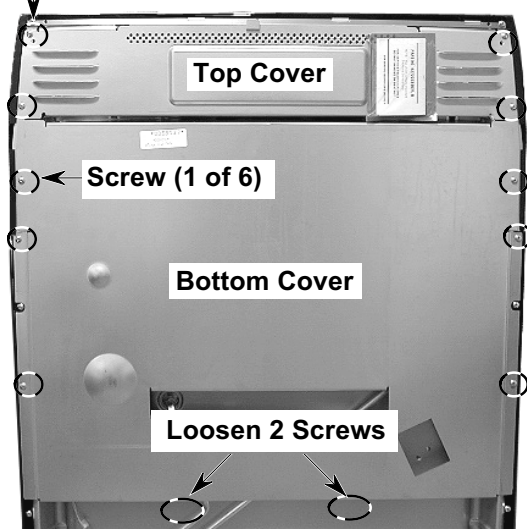
FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

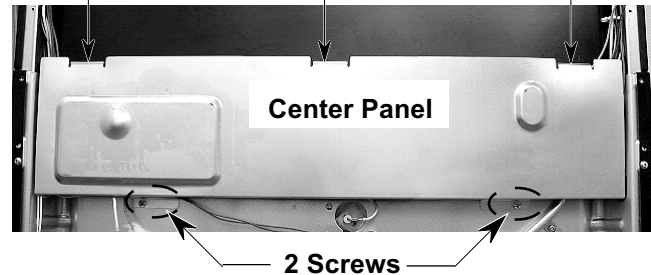
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Pull the range away from the wall so you can access the back of the unit.
3. Remove the indicated top and bottom cover screws, loosen the two indicated bottom cover screws, and remove the covers.

Screw (1 of 4)

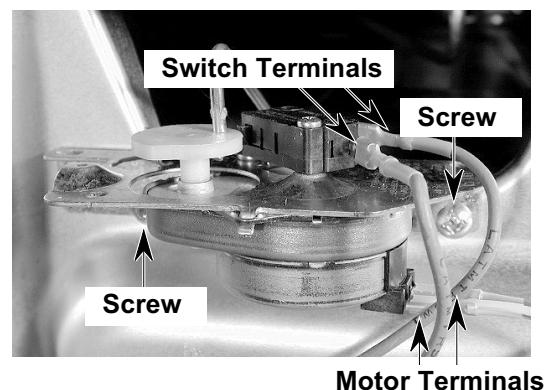
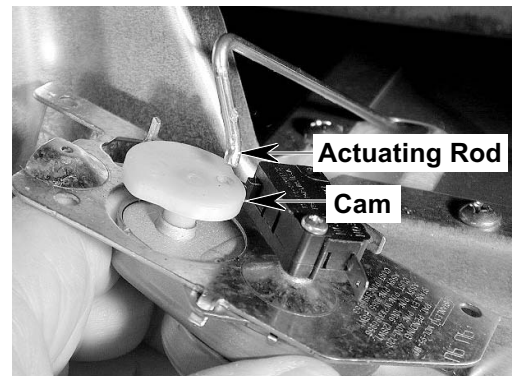
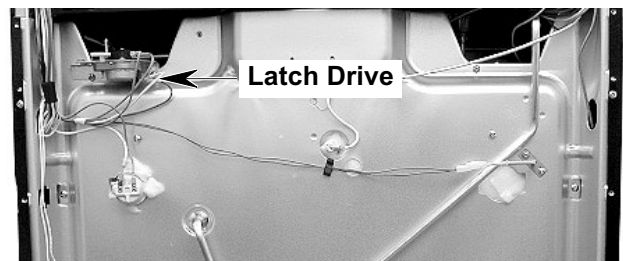


4. Remove the 2 screws from the center panel, unhook it at the top, and remove the panel.

Unhook Panel (3 Places)



5. Disconnect the wires from the latch drive motor and switches, remove the two mounting screws from the latch drive, and unhook the actuating rod from the cam.



REMOVING THE OVEN TEMPERATURE SENSORS

! WARNING

ELECTRICAL SHOCK HAZARD

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

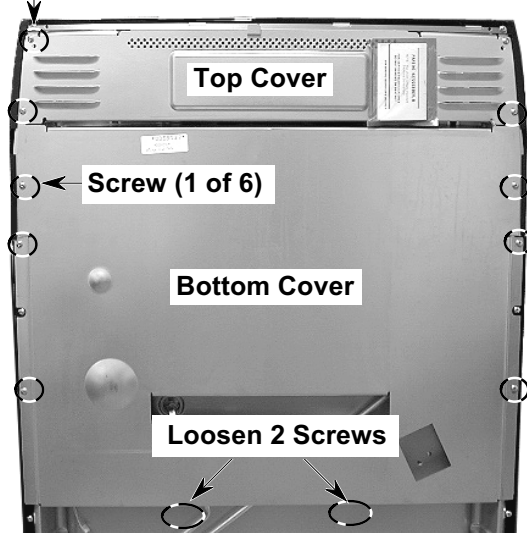
FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

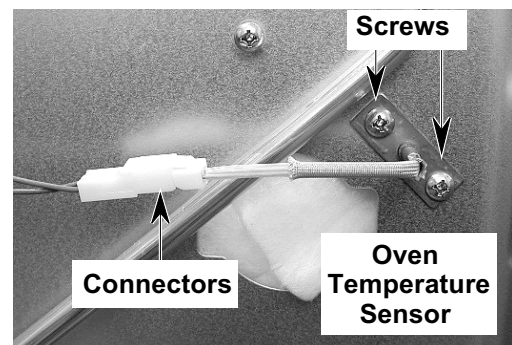
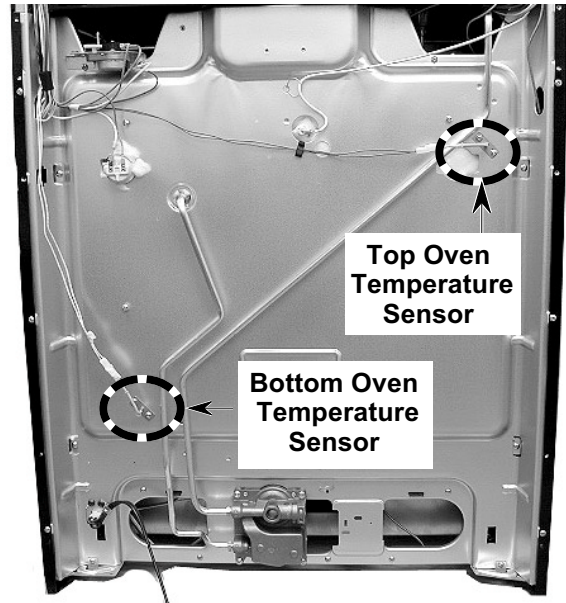
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Pull the range away from the wall so you can access the back of the unit.
3. Remove the indicated top and bottom cover screws, loosen the two indicated bottom cover screws, and remove the covers.

Screw (1 of 4)



4. To remove an oven temperature sensor, remove the two screws and disconnect the connector from the main harness.



REMOVING THE GAS DISTRIBUTION VALVE

! WARNING

ELECTRICAL SHOCK HAZARD

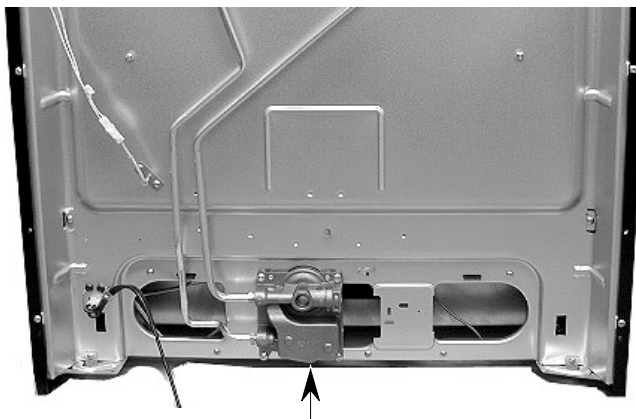
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

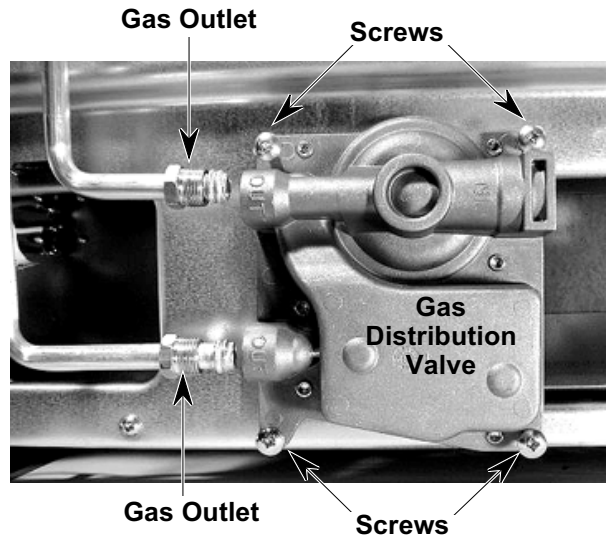
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Pull the range away from the wall so you can access the back of the unit.



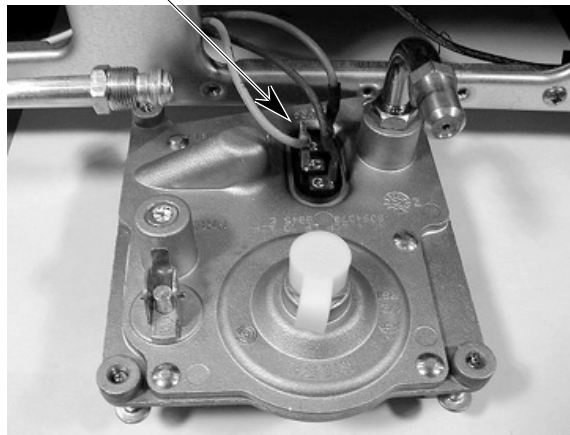
Gas Distribution Valve

3. Remove the gas outlet lines from the gas distribution valve with a 9/16" open-end wrench.
4. Remove the four mounting screws from the gas distribution valve.



5. Lay the gas distribution valve down, as shown below, and remove the three wires from the valve's terminals.

3 Wires



REMOVING THE POWER CORD

! WARNING

ELECTRICAL SHOCK HAZARD

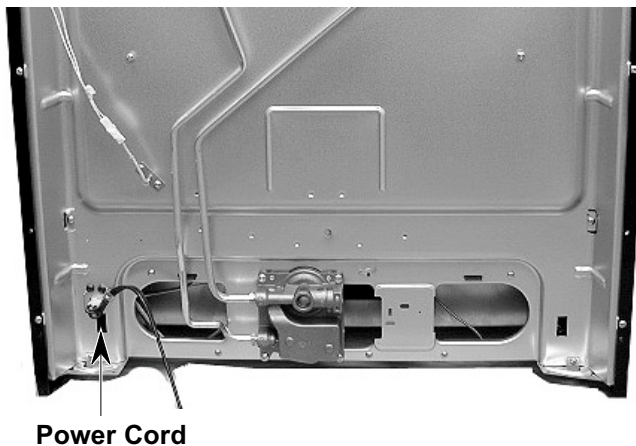
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

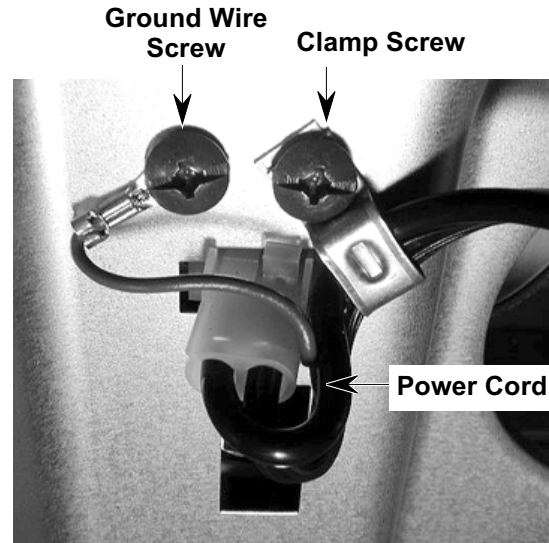
Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

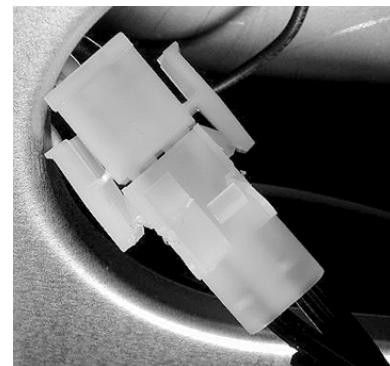
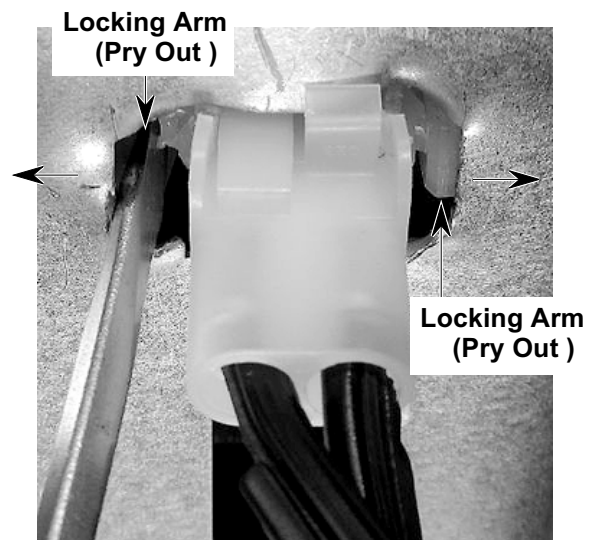
1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Pull the range away from the wall so you can access the power cord on the back of the unit.



3. Remove the clamp and the ground wire screws from the power cord.



4. Use a small screwdriver and pry the two locking arms away from the power cord connector as you pull out on the connector.



REMOVING THE OVEN DOOR

! WARNING

ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

CAUTION: Do not lift the oven door by its handle.

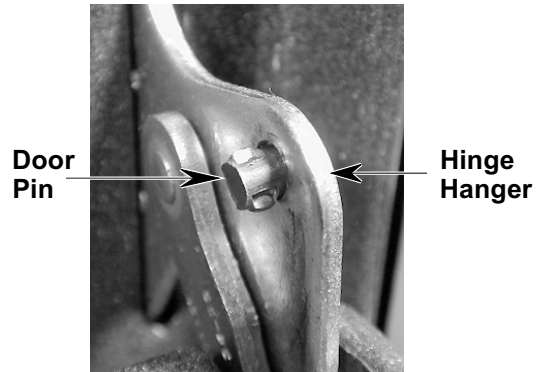
To remove the oven door:

1. Open the oven door to its fully down position.
2. Remove the two door stop clips from the oven door slots.



Door Stop Clip

3. Install a pin in the hole of each oven door hinge hanger.



4. Close the oven door as far as the two pins will allow.
5. Grasp the sides of the door and lift the door until it stops, then pull the hinge hangers out of the slots.



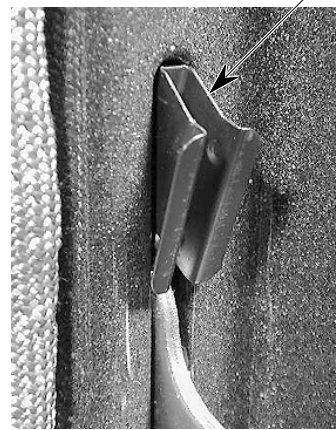
To reinstall the oven door:

1. Grasp the sides of the door and tilt it back at a slight angle, then insert the hinge hangers into the hinge slots as far as they will go.
2. Rotate the top of the door towards the range so the hinge hangers fit onto the support pins.

3. Close the oven door as far as the pins will allow, and make sure that the hinge hangers are fully seated on the support pins. If they are not seated properly, the door will not close tightly and may be off-center. To seat the hinge hangers, open the door slightly, and push in on the bottom until the hangers are fully seated.
4. Open the oven door to its fully open position and remove the two hinge hanger pins.

5. Install the two door stop clips in the top of the door slots with the angled side facing up.

Angled Side up



6. Close the oven door completely and check it for proper operation and alignment.

REMOVING THE OVEN DOOR HANDLE & GLASS

! WARNING

ELECTRICAL SHOCK HAZARD

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

FIRE HAZARD

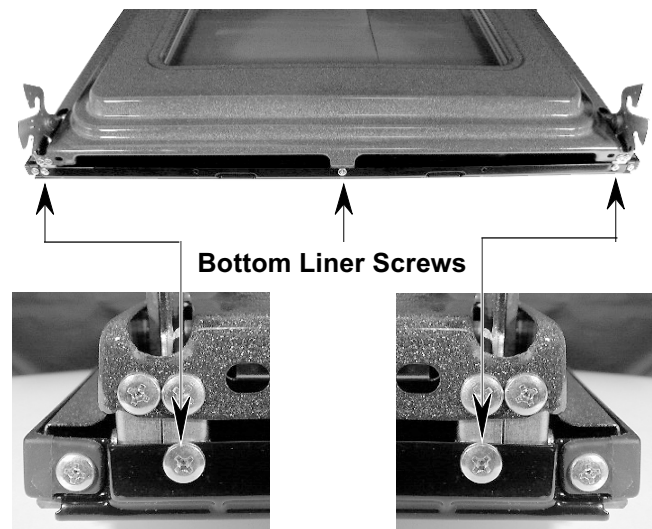
Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Remove the oven door from the range (see page 4-20).
2. Place the oven door on a padded work surface with the front glass facing down.
3. Remove the two top door liner screws.



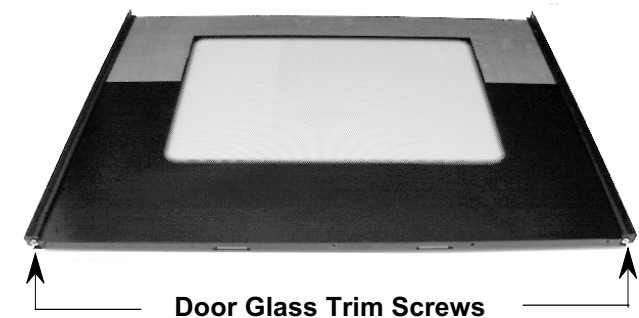
4. Remove the three bottom screws from the door liner.



5. Lift the liner assembly off the front glass and set it aside.
6. **To remove the door handle**, unhook it from the top of the front glass and remove the two door handle screws.



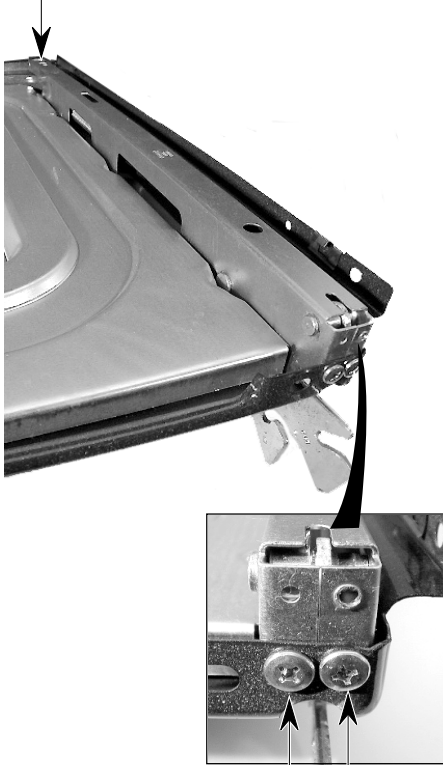
7. **To remove the front door glass**, remove the two side trim screws. Be careful not to break the trim near the mounting screw.



8. **To remove a hinge hanger assembly:**

- a) Place the door liner assembly on a padded work surface with the hinge hangers over the edge.
- b) Remove the two bottom screws.
- c) Unhook the hinge hanger tab from the slot at the top.
- d) Lift the hinge hanger out of the door liner slot.

Unhook Tab From Slot



Hinge Hanger Screws

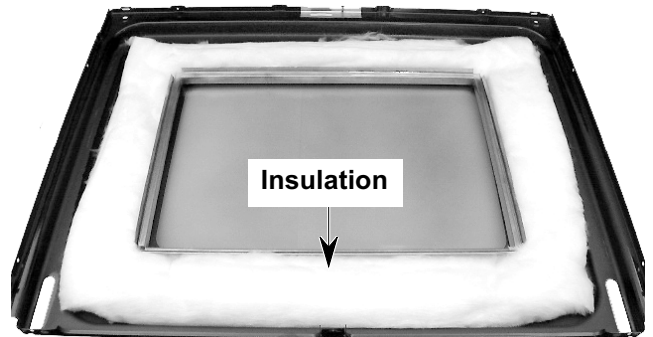
9. **To remove the oven door glass assembly:**

- a) Remove both hinge hangers (see step 8).
- b) Lift the insulation retainer off the door liner.



Insulation Retainer

- c) Remove the insulation from around the oven door glass assembly.



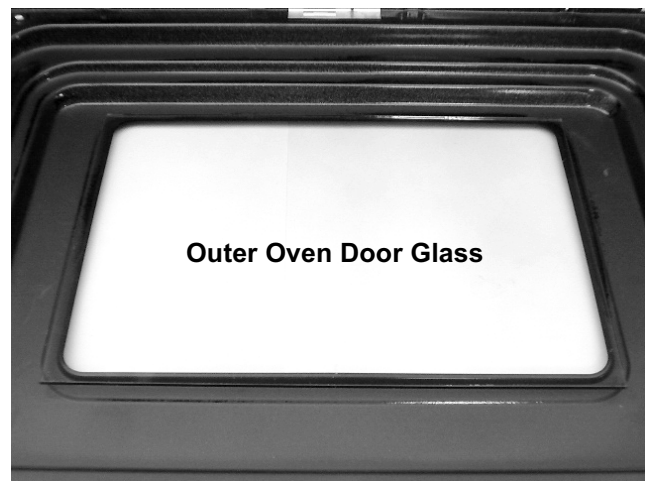
Insulation

- d) Lift the inner oven door glass and bracket assembly out of the door liner.



Inner Oven Door Glass & Bracket

- e) Lift the outer oven door glass out of the door liner.



Outer Oven Door Glass

REASSEMBLY NOTE: When you reinstall the insulation around the oven door glass, make sure that the insulation is not visible in the glass after the door is reassembled.

REMOVING THE OVEN DOOR GASKET

! WARNING

ELECTRICAL SHOCK HAZARD

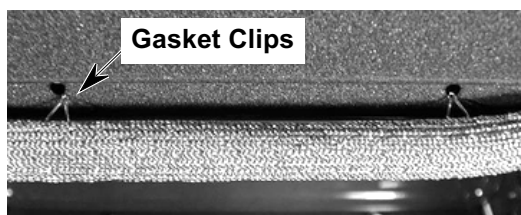
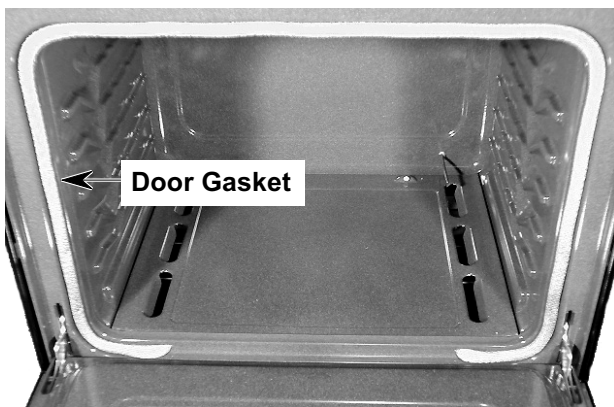
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

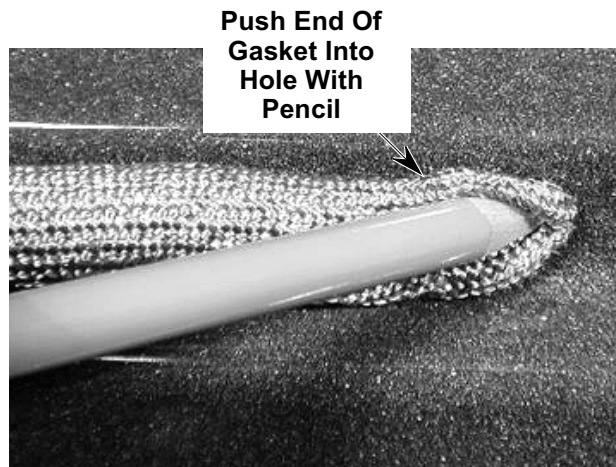
1. Open the oven door to its fully down position.
2. Pull the oven door gasket clips out of the liner holes until all of the clips are removed.



3. Pull the ends of the gasket out of the liner holes.



REASSEMBLY NOTE: When you install the new gasket, make sure that all of the clips are seated in their liner holes, and that the ends of the gasket are pushed fully into their holes. Use the pointed end of a pencil to push the gasket ends into the holes.



REMOVING A SIDE PANEL

! WARNING

ELECTRICAL SHOCK HAZARD

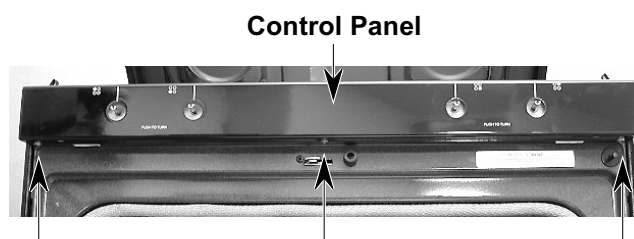
Disconnect power before servicing the range.
Replace all panels before operating range.
Failure to do so can result in death or electrical shock.

FIRE HAZARD

Shut off gas supply line valve before servicing the range.
Check all gas line connections and replace all panels before operating the range.
Failure to do so could result in explosion, fire, or other injury.

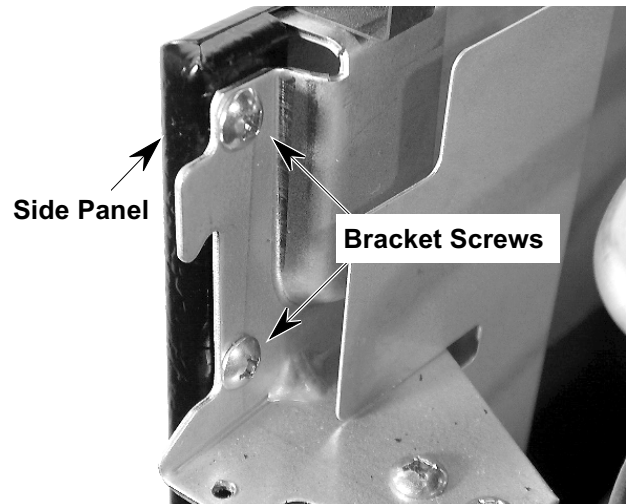
CAUTION: When you work on the gas range, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful.

1. Turn off the gas to the range and disconnect the power cord from the wall outlet.
2. Remove the grates and burner caps from the cooktop.
3. Remove the cooktop from the range (see page 4-6).
4. Remove all of the knobs from the control panel by pulling them off the control shafts.
5. Remove the oven door from the range (see page 4-20 for the procedure).
6. Remove the three screws and flat washers from the bottom of the control panel, then remove the panel from the unit.



3 Screws & Flat Washers

7. Remove the two front bracket screws from the front of the side panel. **Do not remove the two top center side panel screws.**



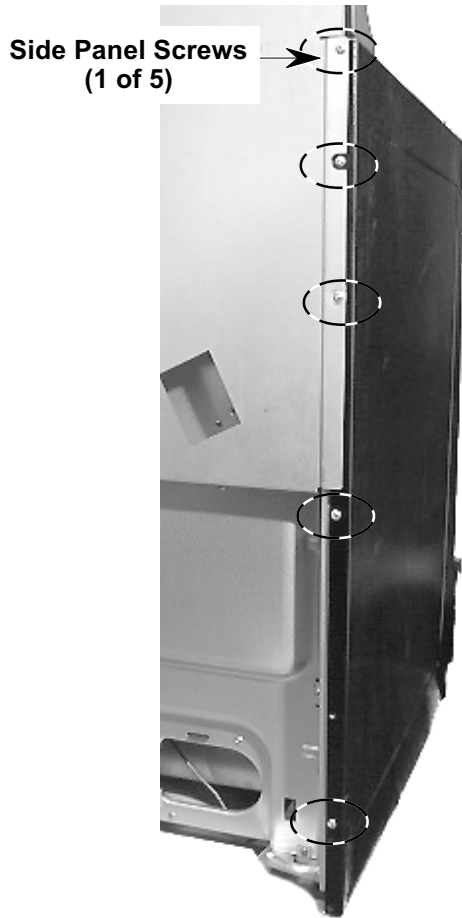
8. Remove the screw from the end cap.



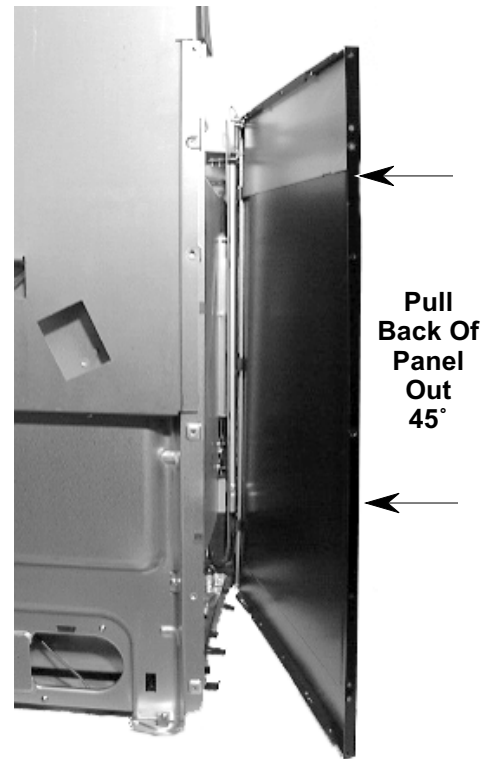
9. Pull the range away from the wall so you can access the back of the unit.
10. Open the warming drawer several inches.

Continued on the next page.

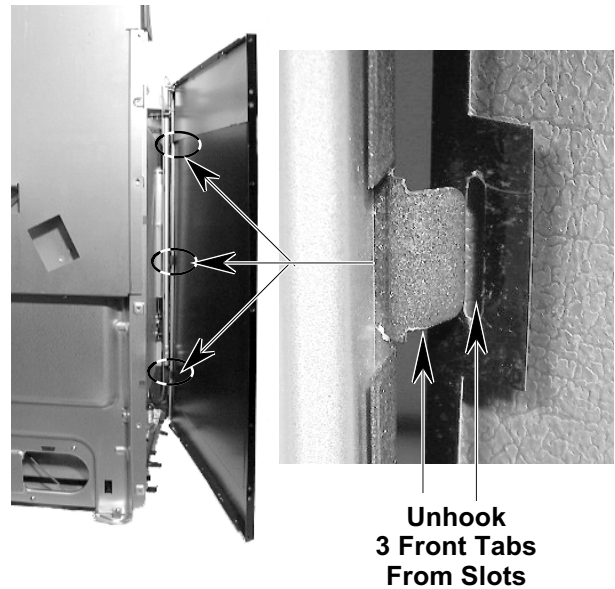
11. Remove the indicated 5 screws from the left or right side panel you wish to remove (the left panel is shown below).



12. Pull the back of the side panel out from the range approximately 45°.



13. Push forward to unhook the three front tabs from the chassis slots, and remove the side panel.



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 ohms-per-volt DC, 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 power cord unplugged from outlet, and with wiring harness or connectors disconnected.

! WARNING

ELECTRICAL SHOCK HAZARD

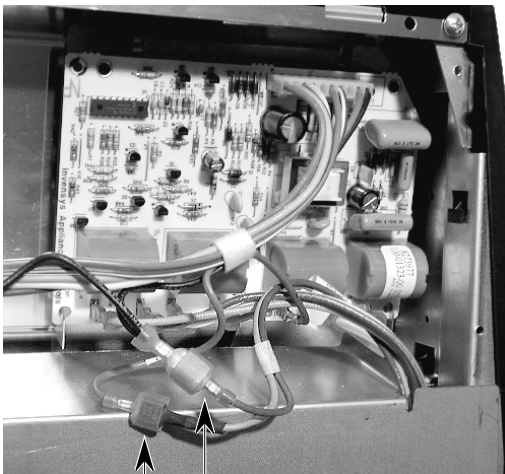
Disconnect power before servicing.
Replace all panels before operating.
Failure to do so could result in death or electrical shock.

IGNITION SWITCHES

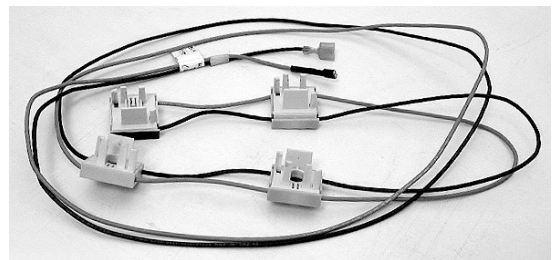
Refer to page 4-4 for the procedure for servicing the ignition switches.

1. Disconnect the electrical power to the range.
2. Pull the range away from the wall and remove the top rear cover.
3. At the back of the control panel near the direct spark ignition control, disconnect the ignition wires from the main harness connectors.
4. Clip the ohmmeter leads to the ignition switch connectors.
5. Set the ohmmeter to the R x 1 scale.
6. With all of the control knobs in the OFF position, the meter should indicate an open circuit (infinite).
7. Turn one of the control knobs to the IG-NITE position. The meter should indicate continuity.
8. Repeat step 7 for the rest of the switches.

NOTE: If an ignition switch is defective, you will have to replace all of the ignition switches, since they are supplied as an assembly.



Ignition Switch Connectors



! WARNING

ELECTRICAL SHOCK HAZARD

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

DOOR SWITCH

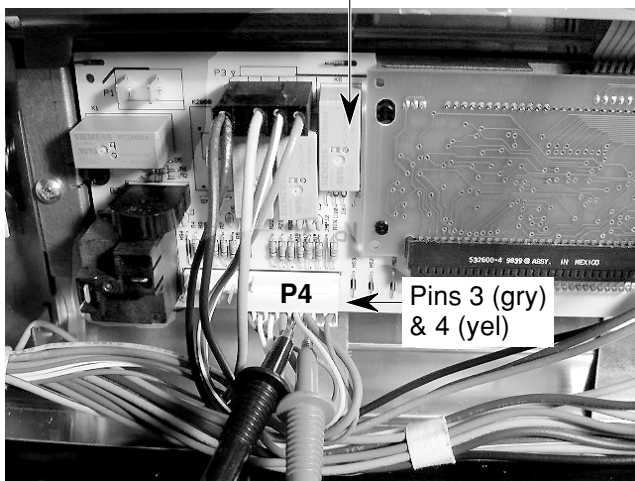


Refer to page 4-7 for the procedure for servicing the door switch.

1. Disconnect the electrical power to the range.
2. Set the ohmmeter to the R x 1 scale.
3. From the back of the range, touch the ohmmeter leads to the electronic oven control plug P4, wire terminals 3 (gray) and 4 (yellow).
4. With the oven door closed, the meter should indicate continuity (0 Ω).

With the oven door open, the meter should indicate an open circuit (infinite).

Electronic Oven Control

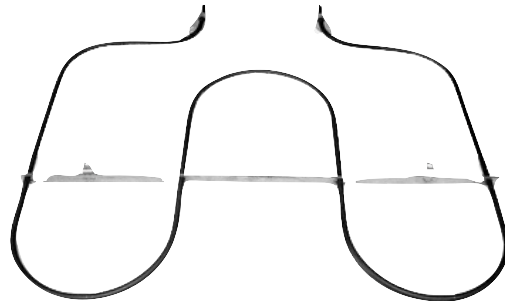


! WARNING

ELECTRICAL SHOCK HAZARD

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

WARMING DRAWER ELEMENT

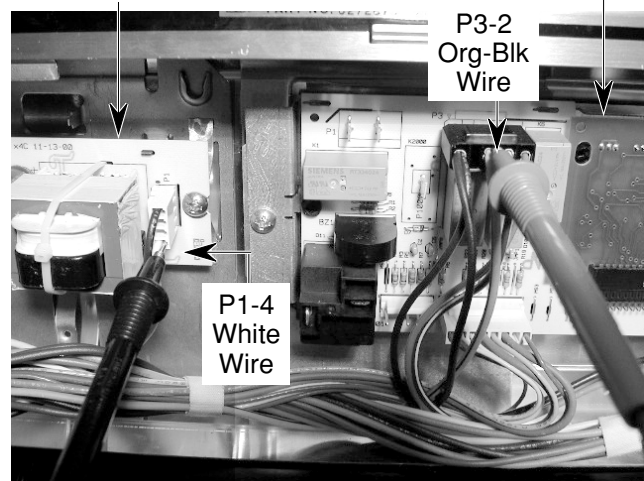


Refer to page 4-11 for the procedure for servicing the warming drawer element.

1. Disconnect the electrical power to the range.
2. Set the ohmmeter to the R x 1 scale.
3. From the back of the control panel, touch one of the ohmmeter leads to the control power supply plug P1, pin 4 (P1-4, white wire). Touch the other meter test lead to the electronic oven control plug P3, pin 2 (P3-2, org-blk wire) The meter should indicate between 12 and 18 Ω .

Control Power Supply

Electronic Oven Control

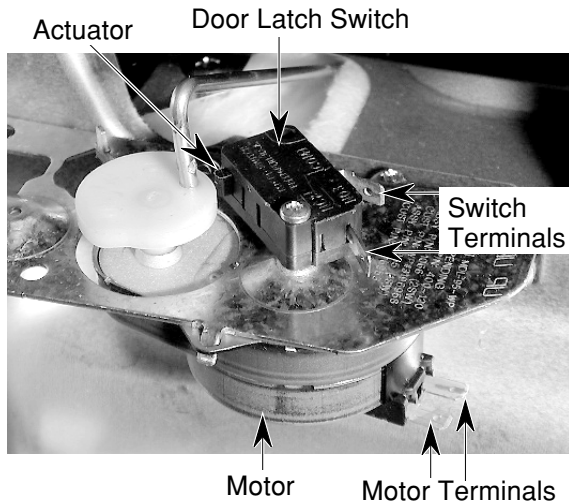


! WARNING

ELECTRICAL SHOCK HAZARD

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

LATCH DRIVE



Refer to page 4-16 for the procedure for servicing the latch drive.

1. Disconnect the electrical power to the range.
2. Disconnect the wires from the latch drive component under test.
3. Set the ohmmeter to the R x 1K scale.
4. **To test the motor**, touch the ohmmeter leads to the terminals. The meter should indicate approximately 3100 Ω .
5. **To test the door latch switch:**
 - a) Touch the ohmmeter leads to the terminals. The meter should indicate an open circuit (infinite).
 - b) Press the switch actuator and touch the ohmmeter leads to the terminals. The meter should indicate continuity (0 Ω).

! WARNING

ELECTRICAL SHOCK HAZARD

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

OVEN & WARMING DRAWER TEMPERATURE SENSORS



Refer to page 4-17 for the procedure for servicing the oven temperature sensors, and to page 4-11 for the warming drawer temperature sensor.

1. Disconnect the electrical power to the range.
2. Set the ohmmeter to the R x 1K scale.
3. Touch the ohmmeter test leads to the sensor connector pins.
4. The oven temperature sensors should measure approximately 1080 Ω at 75°F.
5. The warming drawer temperature sensor should measure approximately 9k Ω at 75°F.

⚠️ WARNING

ELECTRICAL SHOCK HAZARD

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

THE GAS DISTRIBUTION VALVE

The gas distribution valve can be converted to L.P. gas, when necessary. It regulates the distribution of gas to the cooktop and both oven burners. The gas distribution valve is non-serviceable.

The gas distribution valve is made up of the following features:

- Natural & L.P. gas regulator
- Manual oven shutoff valve
- Bake & broil solenoids
- Pressure tap - To measure gas outlet pressure

The bake and broil gas supply ports are opened and closed by electrically-operated solenoids. When voltage is received from the spark ignition control for the bake or broil function, (8-18 VDC), the solenoid for that function is activated, and the valve opens to allow gas flow to the burner. The electrical connections at the valve consist of three terminals, each one sized differently to prevent incorrect wiring.

TEST PROCEDURE

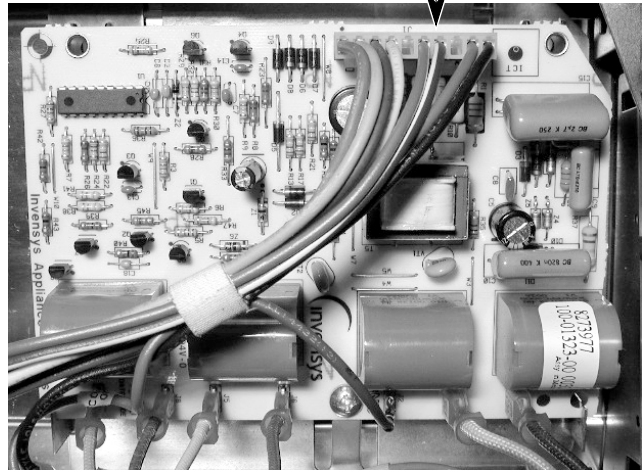
Solenoid Resistance Tests

Refer to page 4-18 for the procedure for servicing the gas distribution valve.

1. Disconnect the electrical power to the range.
2. Pull the range away from the wall and remove the top rear cover.

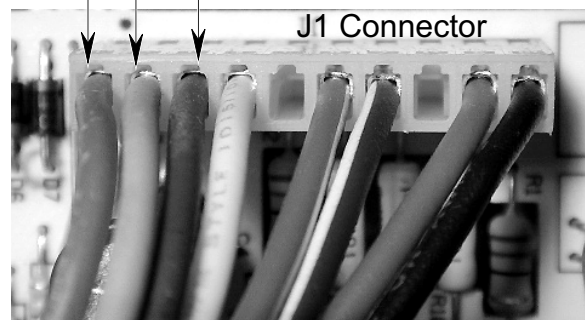
3. From the back of the control panel, disconnect the J1 connector at the direct spark ignition control.

J1 Connector



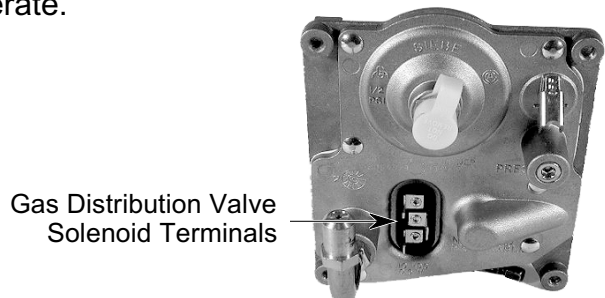
4. Set the ohmmeter to the R x 10 scale.
5. Touch the ohmmeter test leads to J1 terminals 1 and 2 (Broil). The meter should indicate $216 \Omega \pm 30$.

1 (red) 2 (orange) 3 (blue)



6. Touch the ohmmeter test leads to J1 terminals 3 and 2 (Bake). The meter should indicate $216 \Omega \pm 30$.

NOTE: Always check both solenoids. If one of the solenoids is defective, neither one will operate.



DIAGNOSIS & TROUBLESHOOTING

FAILURE/ERROR DISPLAY CODES TECH SHEET 8522648, REV. A

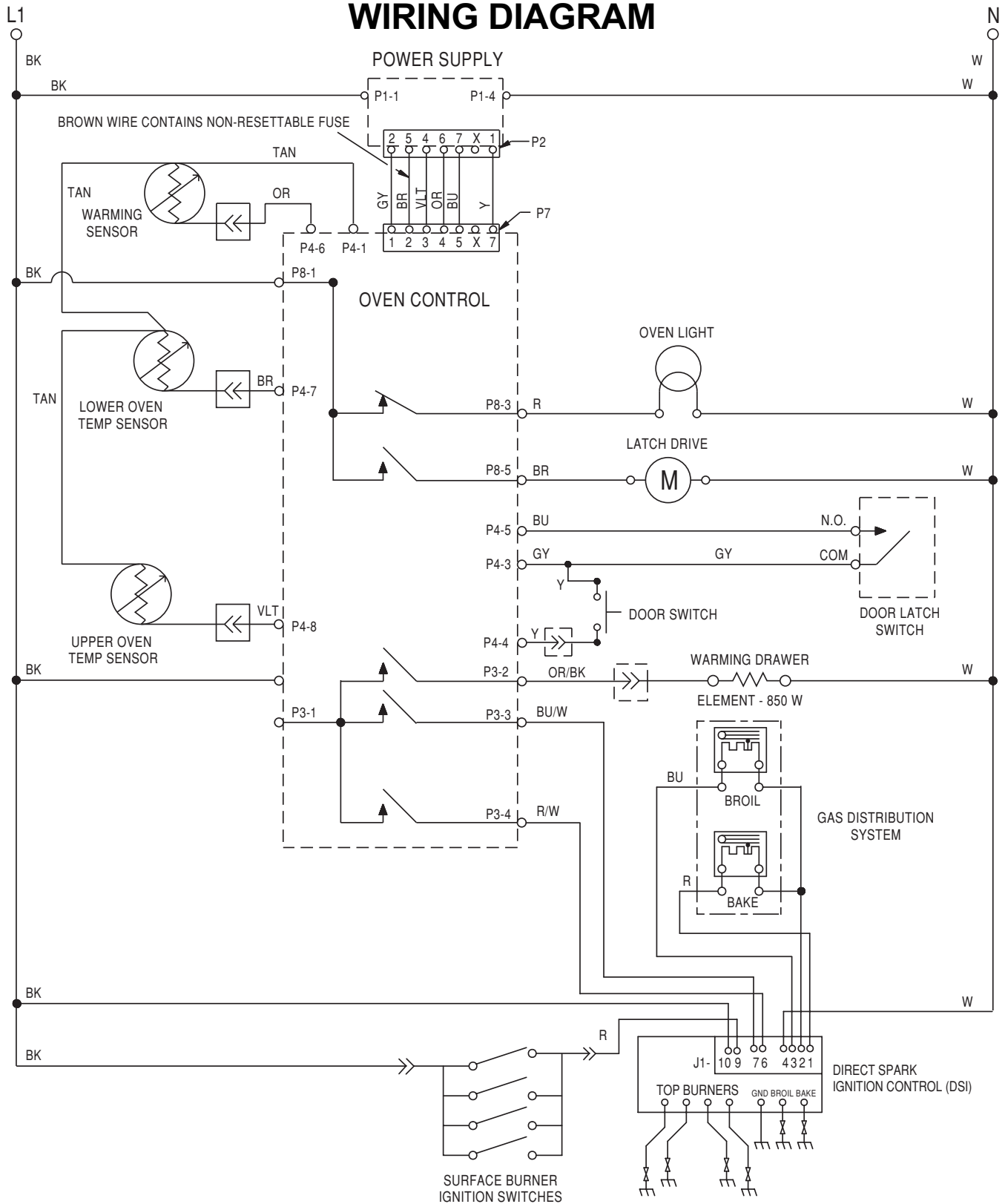
- All diagnoses of this range must begin with a normal check of the line voltage, blown fuses, and failed components.
- All units that have failed during the first few days of use, should be checked for loose connections, or miswiring.
- All checks should be made with a meter having a sensitivity of 20,000 ohms per volt, or greater.

4-DIGIT DISPLAY	3-DIGIT DISPLAY	LIKELY FAILURE CONDITION	SUGGESTED CORRECTIVE ACTION PROCEDURE
F0	E0	Factory default - not an error	1. No action required.
F1	E0	EEPROM communications error	1. Verify failure if not displayed, using CANCEL/OFF key. Press key for 5 seconds until last error code is displayed. 2. Disconnect power longer than 30 seconds. 3. Re-apply power and observe for longer than 1 minute. 4. If failure remains, disconnect power, replace control.
	E1	EEPROM checksum error	
	E2	UL A/D error(s)	
	E4	Model ID error	
	E6	Latch signal mismatch error	
F2	E0	Shorted key	1. Verify failure if not displayed, using CANCEL/OFF key. Press for 5 seconds. 2. Disconnect power. 3. If applicable, ensure membrane tail is seated in connector on back of control. 4. Re-apply power and observe for longer than 1 minute. 5. If failure remains, disconnect power, replace control.
	E1	Key tail unplugged	
F3	E0	Oven sensor opened - Top	1. Measure sensor value (between connector pins) between 1000 Ω @ 32° F and 2697 Ω @ 900° F (room temperature approx. = 1080 Ω). If measurement does not correlate to real temperature, disconnect power, replace sensor and refer to steps 3-5. Also measure from sensor connector to sensor casing for possible short. 2. Trace wires and connectors to sensor from control, then from sensor back to control. If all connections are made and no wire damage, refer to step 3. 3. Disconnect power longer than 30 seconds. 4. Re-apply power and observe for longer than 1 minute. 5. If failure remains, disconnect power, replace control, then go back to step 4.
	E1	Oven sensor shorted - Top	
	E2	Bake range over temperature	
	E3	Clean range over temperature	
	E4	Oven sensor opened - Top	
F3	E5	Oven sensor shorted - Top	1. Same corrective action as for other F3 codes, with the exception that the warming drawer resistance value at room temperature is approx. 100k Ω .
	E6	Warming drawer sensor open	
	E7	Warming drawer sensor shorted	
F5	E0	Door switches do not agree	1. Disconnect power from unit. 2. Check wires and connectors from control to door switch, then from door switch to control. 3. If no damage to wires or connector, replace door switch. 4. Re-apply power. 5. Press CANCEL PROGRAM and start the clean mode, and observe for one minute to ensure that operation is normal.
F5	E1	Door latch not operating	1. Verify error code by pressing and holding CANCEL/OFF key for 5 seconds. Momentarily (less than 5 sec.) press CANCEL key again to remove error code display. 2. Program and start the Clean mode. Observe to see if door locks. If it does not, inspect the locking mechanism from the solenoid to the latch pawl and door to find the cause of the problem. If the door is not locking, then 1 minute from the start of the Clean, the F5 E1 code will again be displayed. Press CANCEL key to remove error code display. 3. Once any mechanical problems with the latch mechanism have been corrected, program and start a Clean cycle (after, if necessary, clearing F5 E1 error code) to ensure proper operation of the door lock. Immediately cancel the Clean mode to observe proper operation of door unlock.
F8	E0	N/A	N/A

— NOTES —

WIRING DIAGRAMS & STRIP CIRCUITS

WIRING DIAGRAM

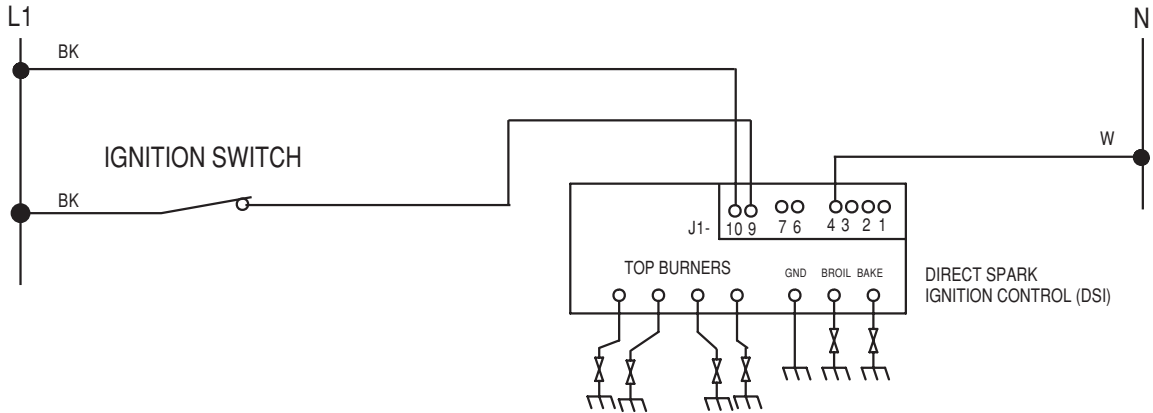


NOTE: SCHEMATIC SHOWS DOOR LATCH SWITCH IN THE "COOK" POSITION WITH THE OVEN DOOR OPEN, THE OVEN OFF, AND THE LIGHT ON.

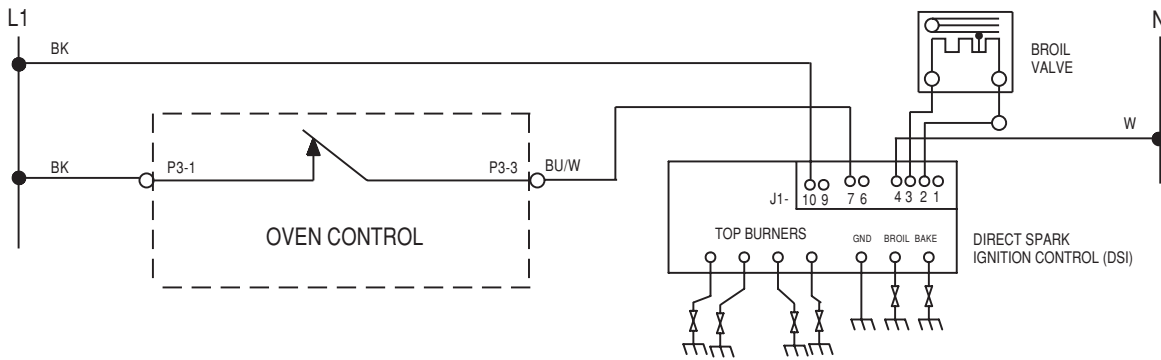
8522648, Rev. A

STRIP CIRCUITS

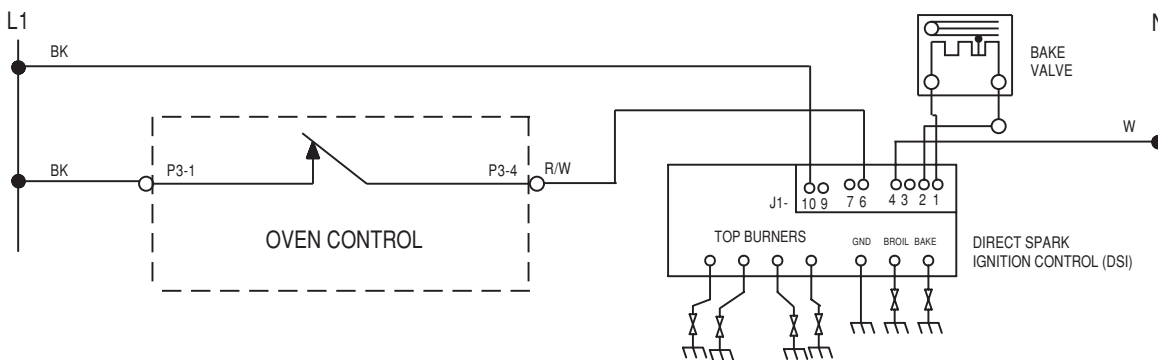
SURFACE BURNER (TYPICAL)



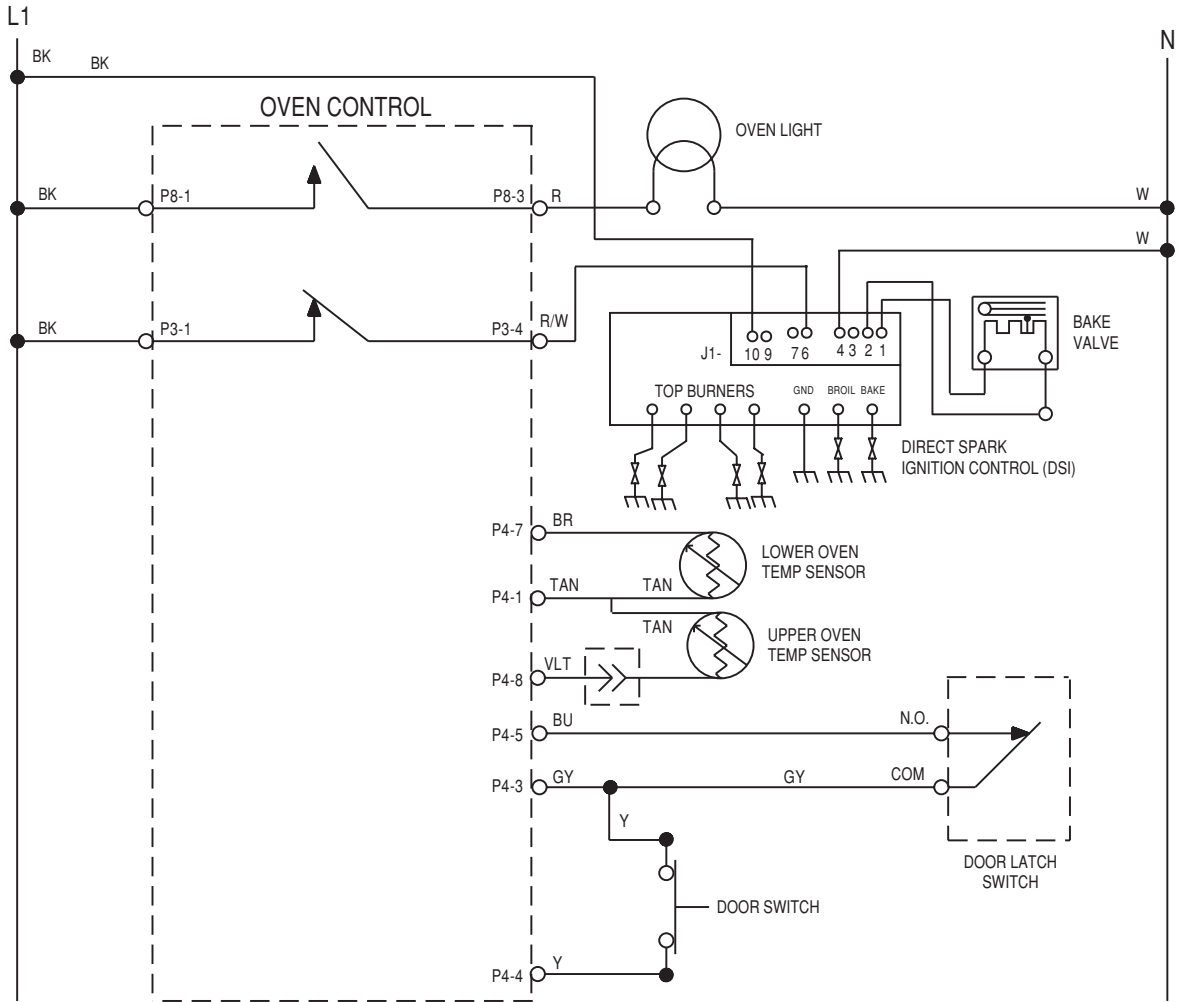
BROIL



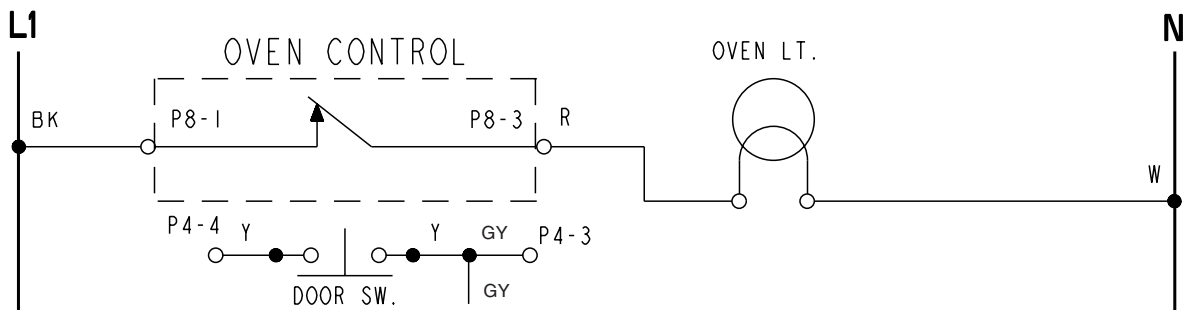
BAKE & TIMED BAKE



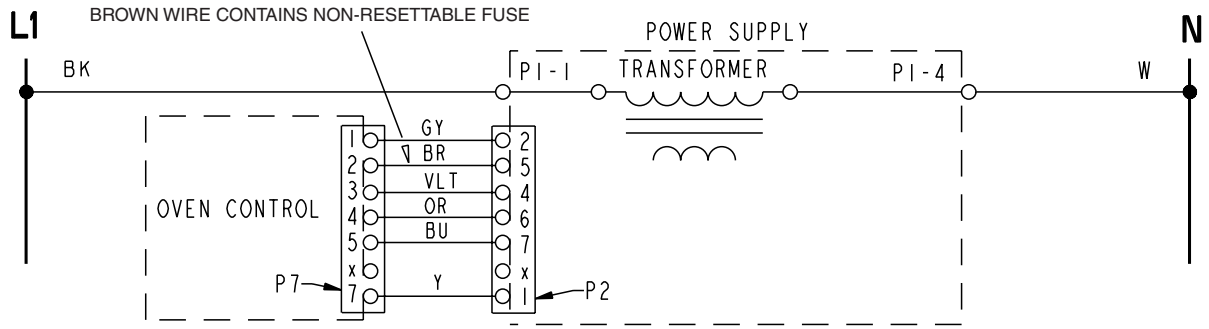
CLEAN



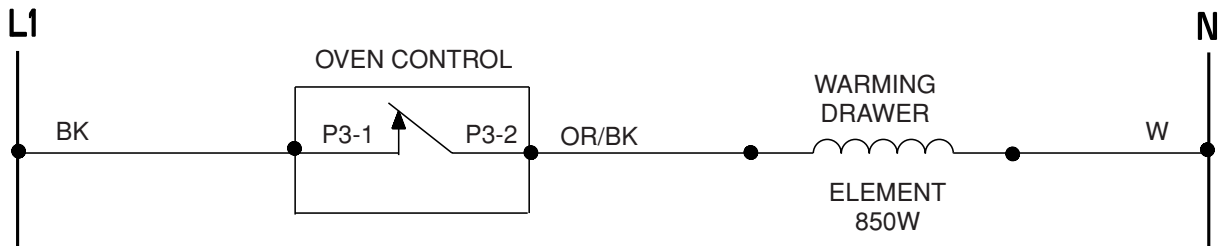
OVEN LIGHT



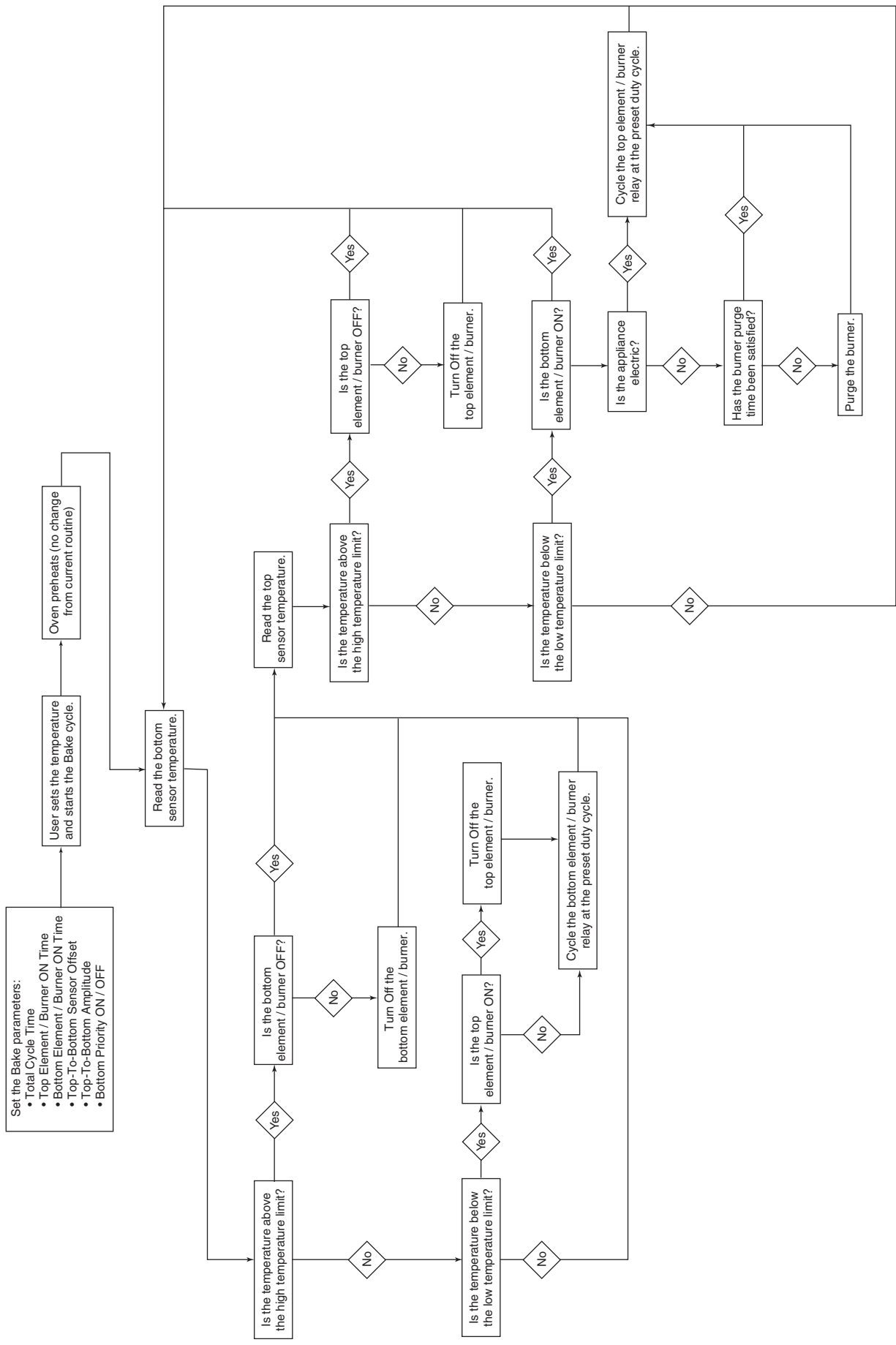
POWER SUPPLY BOARD



WARMING DRAWER (IF APPLICABLE)



DUO COOKING SYSTEM FLOW CHART



TECH TIPS

— NOTES —

PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION SOURCES

IN THE UNITED STATES:

FOR PRODUCT SPECIFICATIONS AND WARRANTY INFORMATION CALL:

FOR WHIRLPOOL PRODUCTS: 1-800-253-1301
FOR KITCHENAID PRODUCTS: 1-800-422-1230
FOR ROPER PRODUCTS: 1-800-447-6737

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

THE TECHNICAL ASSISTANCE LINE: 1-800-253-2870

**HAVE YOUR STORE NUMBER READY TO IDENTIFY YOU AS AN
AUTHORIZED SERVICER**

FOR LITERATURE ORDERS:

PHONE: 1-800-851-4605

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
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