Whirlpool® Entry Level Gas Range Refresh

Product Presentation



Whirlpool Mass Range Line-Up















Model Series	WFG320M0M	WFG505M0M	WFG515S0M	WFG525S0J	WFG535S0L	WFG550S0L
отѕ	9/5/22	9/5/22	10/25/22	Now	Noe	Now
Colors	S, B, W	S, B, W	S, B, W	S, B, W, V, T, Z	S, Z	Z, V, B, W
Capacity	5.1	5.1	5.0	5.0	5.0	5.0
Convection	-	-	-	-	Fan Convection	Fan convection
Air Fry	-	-	-	-	Yes	Yes
Burners	4	5 (with oval)	4	5 (with oval)	5 (with oval)	5 (with oval)
Cleaning Method	Manual Clean	Manual Clean	Self Clean	Self Clean	Self Clean	Self Clean
Drawer Type	Broiler	Broiler	Storage	Storage	Storage	Storage



Whirlpool® 5.1 Cu. Ft. Freestanding Gas Range with Broiler Drawer



WFG320M0M

Available: Stainless Steel, White & Black

Two SpeedHeat™ Burners

Generate the **high heat needed to sear and boil** quickly



Frozen Bake™ Technology

Skip preheating and **cook frozen favorites like pizza in fewer steps** with pre-programmed settings that automatically adjust cooking times

Edge-to-Edge Cast-Iron Grates

More **space to sauté, boil and simmer** with cast-iron grates that extend across the entire cooktop.

















Whirlpool® 5.1 Cu. Ft. 30" Gas Range

WFG505M0M

Available: Stainless Steel, White & Black



Center Oval Burner

Easily **fit large griddles and other longer cookware** on a fifth burner



Frozen Bake™ Technology

Skip preheating and **cook frozen favorites like pizza in fewer steps** with pre-programmed settings that automatically adjust cooking times

Edge-to-Edge Cast-Iron Grates

More **space to sauté, boil and simmer** with cast-iron grates that extend across the entire cooktop.

















Whirlpool® 5.0 Cu. Ft. Freestanding Gas Range with Storage Drawer



WFG515S0M

Available: Stainless Steel, White & Black

Two SpeedHeat™ Burners

Generate the **high heat needed to sear and boil** quickly





Frozen Bake™ Technology

Skip preheating and **cook frozen favorites like pizza in fewer steps** with pre-programmed settings that automatically adjust cooking times

Edge-to-Edge Cast-Iron Grates

More **space to sauté**, **boil and simmer** with cast-iron grates that extend across the entire cooktop.

Storage Drawer













Preparing Your Sales Floor



How to Sell: Frozen Bake™ Technology



Ask Your Customer:

What are some of your go-to frozen foods?

Demonstrate:

Explain how Frozen Bake™ technology will make cooking these meals easier by combining the preheating stage with the cooking stage for a one-step cooking process

How to Sell: Edge-to-Edge Cast Iron Grates



Ask Your Customer:

What size of pots and pans do you usually cook with?

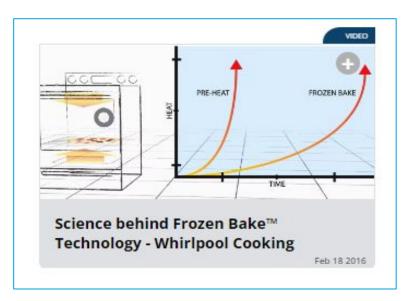
Demonstrate:

Point out the edge-to-edge grates and take a pan to show how easy it is to slide from one side to the other.

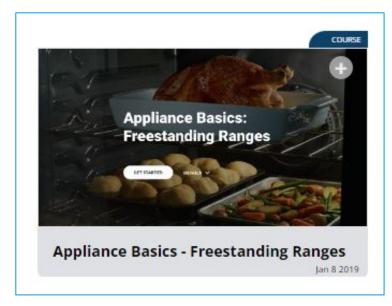




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Video: Science behind Frozen Bake™ Technology- Whirlpool Cooking



Appliance Basics: Freestanding Ranges