

Whirlpool® Induction Range

HOW TO SELL WSIS5030R Z/V

GRIDDLE ZONE

Connect heating elements to cook more at once.

INDUCTION TECHNOLOGY

Cook and clean fast.

NEW

NO PREHEAT AIR FRY

Make without the wait.

AIR BAKING TECHNOLOGY

Go beyond Air Fry and heat foods fast.



WSIS5030R Z/V
6.4 Cu. Ft. Induction Slide-In Range

Get dinner on the table fast

The Whirlpool® Induction Range helps you cook and clean fast allowing you to stay a few steps ahead in the kitchen and spend more time with the ones you love.





SELL WITH CONFIDENCE

WSIS5030R Z/V

What are the benefits of Induction Cooking?



Cooking: Induction cooking is a method of cooking that uses a copper coil underneath the cooking surface to generate electromagnetic energy. This energy transfers directly to your cookware to make it hot enough to cook food.

Exceptional Responsiveness: You can instantly adjust the strength of the electromagnetic field produced by an induction cooktop, which in turn adjusts the heat being generated in the cookware. This means it heats up and cools down quickly, making for exceptionally responsive temperature control.

Easy to Clean: Since heat is generated in the pan and not the cooktop itself, the surface surrounding the pan stays cooler. This helps reduce baked-on splatters and spills.

Qualifying Questions

1

What types of food do you cook on your cooktop?

2

What flexibility do you have with your current cooking surface?

3

Are you looking for a healthy way to cook meals for your family by using little to no oil?

Features

WSIS5030R Z/V



INDUCTION TECHNOLOGY

Induction Technology makes cooking and cleaning fast by transferring heat to the pot, not the cooking surface. This makes cooking and cleaning spills simple



GRIDDLE ZONE

This zone delivers new cooking capabilities by connecting two individual heating elements to form one larger one, making it easy to cook different foods at once.



NO PREHEAT AIR FRY

Air Fry faves in a healthier way with less oil than traditional frying.



NO PREHEAT MODE

Take preheating off your plate and cook up frozen faves with No Preheat Mode. Simply press a few buttons and let your oven calculate the proper cooking time.



AIR BAKING

Quickly bake multiple items at once with Air Baking. The oven fan circulates hot air from three heating elements around the oven so you can cook foods fast and don't have to move dishes around as you cook.



DISHWASHER-SAFE AIR FRY BASKET (SOLD SEPARATELY)

Allows air to circulate around food as it cooks. The basket is dishwasher-safe for easy cleanup. (W11548747)

DEMOS

WSIS5030RZ/V

GRIDDLE ZONE

Point to the griddle zone on the cooktop. Tell them this combines into one large cooking surface, for larger pots and pans.

INDUCTION TECHNOLOGY

Speak to the Induction Technology on the cooktop and the compatible cookware needed to generate heat directly to the cooking surface.

NO PREHEAT AIR FRY

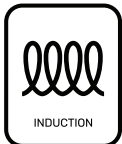
Remove the included Air Fry Basket from the range demonstrating how the hot air circulates around the air fry basket. Then show customers how easy it is to place inside their range.

DID YOU KNOW

COMPATIBLE COOKWARE

When it comes to cookware, if you're wondering what pans work on induction cooktops, your cookware must be made from certain magnetic materials. Common types of magnetic cookware include cast iron, stainless steel over aluminum, and enamel over metal. *(Non-compatible Induction Cookware: Glass, ceramic, some copper or aluminum pans)*

HOW TO TEST IF YOUR COOKWARE IS INDUCTION-COMPATIBLE



All you need to test your pots and pans is a magnet. Flip the pan over, hold a magnet to the bottom, and see whether it sticks. If the magnet sticks to the bottom, the pan is ferromagnetic and can be used for induction cooking. You can also use this method to test if stainless steel appliances are magnetic.

You can also check the bottom of your cookware for a stamped coiled spring symbol that indicates induction compatibility.

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