



# MICROWAVE OVEN HOOD COMBINATION USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. Register your microwave oven at [www.whirlpool.com](http://www.whirlpool.com).

For future reference, please make a note of your product model and serial numbers. These can be found on the label located on the microwave oven frame behind the top right side of the microwave oven door.

Model Number \_\_\_\_\_ Serial Number \_\_\_\_\_

Para una versión de estas instrucciones en español, visite [www.whirlpool.com](http://www.whirlpool.com).

Deberá tener a mano el número de modelo y de serie, que están ubicados en el marco del horno, detrás del lado derecho superior de la puerta del horno.

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W11037870A

# MICROWAVE OVEN SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

**⚠ DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

**⚠ WARNING**

You can be killed or seriously injured if you don't follow instructions.

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

## IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

- Read all instructions before using the microwave oven.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in this section and in the provided Installation Instructions.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers - for example, closed glass jars - are able to explode and should not be heated in the microwave oven.

## SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

- Use the microwave oven only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions in the "Microwave Oven Care" section.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
  - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
  - To reduce the risk of injury to persons:
    - Do not overheat the liquid.
    - Stir the liquid both before and halfway through heating it.
    - Do not use straight-sided containers with narrow necks.
    - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    - Use extreme care when inserting a spoon or other utensil into the container.
- Do not mount over a sink.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
- When flambéing foods under the hood, turn the fan on.
- Suitable for use above both gas and electric cooking equipment.
- Intended to be used above ranges with maximum width of 36" (91.44 cm).
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.

## SAVE THESE INSTRUCTIONS

### PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
  - (1) Door (bent),
  - (2) Hinges and latches (broken or loosened),
  - (3) Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## Electrical Requirements

### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

Observe all governing codes and ordinances.

#### **Required:**

- A 120-volt, 60 Hz, AC-only, 15- or 20-amp electrical supply with a fuse or circuit breaker

#### **Recommended:**

- A time-delay fuse or time-delay circuit breaker
- A separate circuit serving only this microwave oven

### **GROUNDING INSTRUCTIONS**

#### ■ **For all cord connected appliances:**

The microwave oven must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The microwave oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

**WARNING:** Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the microwave oven is properly grounded.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the microwave oven.

### **SAVE THESE INSTRUCTIONS**

This device complies with Part 18 of the FCC Rules.

# CONNECTED APPLIANCE REGULATORY NOTICES (GEN4)

## Federal Communications Commission (FCC) Compliance Notice

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

## RF Exposure Information

To comply with FCC/IC RF exposure requirements for mobile transmitting devices, this transmitter should only be used or installed at locations where there is at least 20 cm separation distance between the antenna and all persons.

To comply with FCC/IC RF exposure limits for general population/uncontrolled exposure, the antenna(s) used for this transmitter must be installed to provide a separation distance of at least 20 cm from all persons and must not be co-located or operating in conjunction with any other antenna or transmitter.

## Industry Canada (IC) Compliance Notice

This Device complies with Industry Canada License-exempt RSS standard(s). Operation is subject to the following two conditions:

1. This device may not cause interference,
2. This device must accept any interference, including interference that may cause undesired operation of the device.

Under Industry Canada regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by Industry Canada. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication.

The radio transmitters IC: 10248A-WICHAM01 and 10248A-FLDAAM01 have been approved by Industry Canada to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with this device.

Antenna Type	Maximum Permissible Antenna Gain (dBi)	Required Impedance (OHM)
Slot	1.2	50
Monopole (WICHAM01 only)	0.5	50
Dipole	3.0	50
F	1.60	50
Planar F	4.2	50

To comply with FCC and Industry Canada RF radiation exposure limits for general population, the antenna(s) used for this transmitter must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter.

## OEM Responsibilities to comply with FCC and Industry Canada Regulations

The WICHAM01/FLDAAM01 Modules have been certified for integration into products only by OEM integrators under the following conditions:

1. The antenna(s) must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times.
2. The transmitter module must not be co-located or operating in conjunction with any other antenna or transmitter.

As long as the two conditions above are met, further transmitter testing will not be required. However, the OEM integrator is still responsible for testing their end-product for any additional compliance requirements required with this module installed (for example, digital device emissions, PC peripheral requirements, etc.).

**IMPORTANT NOTE:** In the event that these conditions cannot be met (for certain configurations or co-location with another transmitter), then the FCC and Industry Canada authorizations are no longer considered valid and the FCC ID and IC Certification Number cannot be used on the final product. In these circumstances, the OEM integrator will be responsible for re-evaluating the end product (including the transmitter) and obtaining a separate FCC and Industry Canada authorization.

### End Product Labeling

The WICHAM01/FLDAAM01 Modules are labeled with FCC ID and IC Certification Number. If the FCC ID and IC Certification Number are not visible when the module is installed inside another device, then the outside of the device into which the module is installed must also display a label referring to the enclosed module. In that case, the final end product must be labeled in a visible area or display the following:

“Contains FCC ID: A5UWICHAM01”

“Contains IC: 10248A-WICHAM01”

or

“Contains FCC ID: A5UFLDAAM01”

“Contains IC: 10248A-FLDAAM01”

The OEM of the WICHAM01/FLDAAM01 Module must only use the approved antenna(s), which have been certified with this module. The OEM integrator has to be aware not to provide information to the end user regarding how to install or remove this RF module or change RF related parameters in the user manual of the end product.

### The user manual for the end product must include the following information in a prominent location:

“To comply with FCC and Industry Canada RF radiation exposure limits for general population, the antenna(s) used for this transmitter must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter.”

## PARTS AND FEATURES

### Feature Guide

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at [www.whirlpool.com](http://www.whirlpool.com) for more detailed instructions.








## ⚠ WARNING

**Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Convect	Defrost	Soften/ Melt	Steam/ Simmer	Warm Hold	Cook Time/ Power	☰	💡	Turntable	⏪		⏩	Select	▶ + 30 Sec
AccuPop	Potato	Vegetable	Reheat	Auto Cook	Kids Menu	🌀	🔌						⊗ ControlLock
Clock Options	Timer Set/Off	1	2	3	4	5	6	7	8	9	0	Remote Enable	Connect


Keypad	Feature	Instructions
<b>CLOCK/OPTIONS</b>	<b>Set the Clock</b>	<ol style="list-style-type: none"> <li>1. To set the clock, for example, to 2:25 PM, touch the Menu keypad.</li> <li>2. Touch CLOCK/OPTIONS.</li> <li>3. Use the number keypads to enter "2:25."</li> <li>4. Touch SELECT.</li> <li>5. Touch "2" to display PM.</li> </ol>
<b>CLOCK/OPTIONS</b>	<b>Reach Options Menu</b>	<ol style="list-style-type: none"> <li>1. Touch CLOCK/OPTIONS.</li> <li>2. Use the arrow keypads to scroll through options.</li> <li>3. Touch SELECT to select desired option and follow the prompts.</li> </ol>
<b>MENU</b> 	<b>Turn On Backlit Buttons</b>	Press the Menu keypad to light up the back-lit buttons.
<b>LIGHT</b> 	<b>Turn On Light</b>	Press the Light keypad to turn the light beneath the hood on or off.
<b>FAN</b> 	<b>Turn On Fan</b>	Press the Fan keypad to turn the Fan on or off. Press the fan keypad repeatedly to change from low to high.
<b>TIMER (SET/OFF)</b>	<b>Kitchen Timer</b>	<ol style="list-style-type: none"> <li>1. Touch TIMER SET/OFF.</li> <li>2. Touch the number keypads to set the length of time.</li> <li>3. For example, to set 12 minutes length time, touch TIME SET/OFF.</li> <li>4. Use the number keypads to enter "12:00."</li> <li>5. Touch START.</li> <li>6. If the Cancel keypad is touched, the microwave oven will turn off; however, the Timer can only be turned off using the Timer Set/Off keypad.</li> </ol>
 +30 Sec	<b>Start/Add 30 Sec</b>	Touching the Start/Add 30 Sec keypad when the microwave oven is off will start 30 seconds of cook time at 100% power. If cooking is interrupted by opening the door, touching Start/Add 30 Sec after the door is closed again will resume the preset cycle.
<b>CANCEL</b> 	<b>Microwave Oven Cancel</b>	<p>The Cancel keypad stops any microwave oven function except for the Clock, Timer, and Control Lock.</p> <p>The microwave oven will also turn off when the door is opened. When the door is opened, the element(s) and fan will turn off, but the microwave oven light will remain on. Close the door and touch the Start keypad to resume the preset cycle.</p> <p>The microwave oven cooling fan may continue to operate even after a microwave oven function has been canceled or completed, depending on the microwave oven temperature.</p>
 <b>Left Arrow</b>	<b>Navigate Menu</b>	Press the Left Arrow keypad to move through the menu.
 <b>Right Arrow</b>	<b>Navigate Menu</b>	Press the Right Arrow keypad to move through the menu.
<b>SELECT</b>	<b>Select Options</b>	Touch SELECT to select options.
<b>COOK TIME/POWER</b>	<b>Manual Cooking</b>	<ol style="list-style-type: none"> <li>1. Touch COOK TIME/POWER and then number keypads to set a length of time to cook. For example, to set the time to 2:30, touch COOK TIME/POWER, then use the number keypads to enter "2:30."</li> <li>2. Touch COOK TIME/POWER and enter cook power (e.g., press 8 for 80%).</li> <li>3. Press START.</li> </ol>
<b>CONVECT</b>	<b>Auto Convect Cooking</b>	<ol style="list-style-type: none"> <li>1. Position convection rack on turntable in microwave oven, close the door.</li> <li>2. Touch Convect keypad, use arrow keypad to enter CONVECTION COOK RECIPES, then press Select keypad.</li> <li>3. Use arrow keypad to select food item, Press Select keypad again, touch START to begin preheat. After preheat, place baking dish with food on convection rack, then touch START to begin cycle.</li> <li>4. For example, to select the Beef Roast setting, touch CONVECT once, press Select keypad to enter convection cook recipes, then use arrow keypad to select Beef Roast.</li> </ol> <p><b>NOTE:</b> Microwave oven cavity, inside of the door, convection rack, and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.</p>

Keypad	Feature	Instructions
<b>CONVECT</b>	<b>Manual Convection Bake</b>	<ol style="list-style-type: none"> <li>1. Use for foods such as cookies, pies, cakes, and breads. Use same time as recipe. Allow microwave oven to preheat.</li> <li>2. Place the convection rack on the turntable. Default temperature is 325°F (163°C). Touch CONVECT twice to select the MANUAL CONVECTION BAKE, Use number keypads to enter a different temperature, 250°F (121°C) to 450°F (232°C).</li> <li>3. Touch COOK TIME/POWER, and enter time in hours and minutes, up to 4 hours. Default time is 4 hours.</li> <li>4. Touch START to begin preheat. Preheat may be skipped by touching Start again.</li> <li>5. After preheat, place baking dish with food on the convection rack, then touch START to begin baking.</li> </ol> <p><b>NOTE:</b> Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.</p>
<b>CONVECT</b>	<b>Manual Convection Roast</b>	<ol style="list-style-type: none"> <li>1. Use for foods such as beef and pork roasts, whole chicken and meat loaf. Decrease time by 10%-20%. Use 30% microwave power for large meats and casseroles. Use 10%-20% microwave power for thin cuts of meat.</li> <li>2. Place the convection rack on the turntable. Default temperature is 325°F (163°C). Touch CONVECT three times to select the MANUAL CONVECTION ROAST, Use number keypads to enter a different temperature, 250°F (121°C) to 450°F (232°C).</li> <li>3. Touch COOK TIME/POWER, and enter time in hours and minutes, up to 4hours. Default time is 4 hours.</li> <li>4. Touch COOK TIME/POWER, and enter power level, from 10% to 30%. Default power is 30%.</li> <li>5. Touch START to begin preheat. Preheat may be skipped by touching Start again.</li> <li>6. After preheat, place baking dish with rack and food on the turntable, then touch START to begin roasting.</li> </ol> <p><b>NOTE:</b> Microwave oven cavity, inside of the door, convection rack and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack.</p>
<b>DEFROST</b>	<b>Automatic Defrost</b>	<ol style="list-style-type: none"> <li>1. Touch DEFROST.</li> <li>2. Touch DEFROST repeatedly to scroll through foods, or use the arrow keypads to select food from the Defrost Chart. For example, to select the Poultry setting, DEFROST must be touched twice.</li> <li>3. Touch number keypads to enter the weight. For example, to enter 1.5 lbs, use the number keypads to enter "1.5."</li> <li>4. Touch the Start keypad. The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>SOFTEN/MELT</b>	<b>Soften</b>	<ol style="list-style-type: none"> <li>1. Touch SOFTEN/MELT.</li> <li>2. Touch SOFTEN/MELT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Soften Chart. Touch SELECT to select the desired setting.</li> <li>3. Touch number keypads to enter quantity (weight or sticks).</li> <li>4. Touch the Start keypad. The display will count down the soften time. When the stop time is reached, the microwave oven will shut off automatically and END will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>



Keypad	Feature	Instructions
<b>SOFTEN/MELT</b>	<b>Melt</b>	<ol style="list-style-type: none"> <li>1. Touch SOFTEN/MELT.</li> <li>2. Touch SOFTEN/MELT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Melt Chart. Touch SELECT to select the desired setting.</li> <li>3. Touch number keypads to enter quantity.</li> <li>4. Touch the Start keypad. The display will count down the melt time. When the stop time is reached, the microwave oven will shut off automatically and END will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>STEAM/SIMMER</b>	<b>Auto Steam Cook</b>	<ol style="list-style-type: none"> <li>1. Touch STEAM/SIMMER.</li> <li>2. Use the arrow keypads to scroll to Steam Recipes. Touch SELECT to select the desired setting.</li> <li>3. Use the arrow keypads to scan and select food type, then follow the prompts.</li> <li>4. Touch the Start keypad. The display will count down the steam time once the sensor identifies the cooking duration. When the steam time has ended, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>STEAM/SIMMER</b>	<b>Manual Steam Cook</b>	<ol style="list-style-type: none"> <li>1. Touch STEAM/SIMMER.</li> <li>2. Touch STEAM/SIMMER repeatedly to scan and select the Manual Steam setting, or use the arrow keypads. Touch SELECT to select the desired setting.</li> <li>3. Touch the number keypads to set a length of time to steam. Time can be set up to 99 minutes and 59 seconds.</li> <li>4. Touch START. Once the boiling point is reached, the display will start to count down the steam time. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>STEAM/SIMMER</b>	<b>Auto Simmer Cook</b>	<ol style="list-style-type: none"> <li>1. Touch STEAM/SIMMER.</li> <li>2. Use the arrow keypads to scroll to Simmer Recipes.</li> <li>3. Use the arrow keypads to scan and select food type, then follow the prompts.</li> <li>4. Touch the Start keypad. The display will count down the simmer time once the sensor identifies the cooking duration. When the simmer time has ended, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>STEAM/SIMMER</b>	<b>Manual Simmer Cook</b>	<ol style="list-style-type: none"> <li>1. Touch STEAM/SIMMER.</li> <li>2. Touch STEAM/SIMMER repeatedly to scan and select the Manual Simmer setting, or use the arrow keypads.</li> <li>3. Touch the number keypads to set a length of time to simmer. Time can be set up to 99 minutes and 95 seconds.</li> <li>4. Touch START. Once the boiling point is reached, the microwave oven display will start to count down the simmer time. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>WARM HOLD</b>	<b>Keep Food Warm</b>	<ol style="list-style-type: none"> <li>1. Touch WARM HOLD and then number keypads to set a length of time to warm.</li> <li>2. Touch START. The display will count down the warming time. When the stop time is reached, the microwave oven will shut off automatically and END will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>3. Touch the Cancel keypad or open the door to clear the display and/or stop the reminder tones.</li> </ol>

<b>Keypad</b>	<b>Feature</b>	<b>Instructions</b>
<b>ACCUPOP</b>	<b>Popcorn (Sensor)</b>	<ol style="list-style-type: none"> <li>1. Touch ACCUPOP.</li> <li>2. Touch START. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>POTATO</b>	<b>Potato (Sensor)</b>	<ol style="list-style-type: none"> <li>1. Touch POTATO.</li> <li>2. Touch START. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>VEGETABLE</b>	<b>Vegetable</b>	<ol style="list-style-type: none"> <li>1. Touch VEGETABLE.</li> <li>2. Touch VEGETABLE repeatedly to scroll through foods, or use the arrow keypads to select food type from the Vegetable Chart. To select a setting, touch SELECT.</li> <li>3. Touch number keypads to enter quantity.</li> <li>4. Touch START. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>REHEAT</b>	<b>Automatic Reheat</b>	<ol style="list-style-type: none"> <li>1. Touch REHEAT.</li> <li>2. Touch REHEAT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Reheat Chart. For example, to select the Casserole setting, REHEAT must be touched twice.</li> <li>3. Touch number keypads to enter quantity.</li> <li>4. Touch START. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>AUTO COOK</b>	<b>Auto Cook</b>	<ol style="list-style-type: none"> <li>1. Touch AUTO COOK.</li> <li>2. Touch AUTO COOK repeatedly to scroll through foods, or use the arrow keypads to select food type from the Auto Cook Chart. To select a setting, touch SELECT.</li> <li>3. Touch number keypads to enter quantity.</li> <li>4. Touch START. When the stop time is reached, the microwave oven will shut off automatically and END will appear on the microwave oven display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>

Keypad	Feature	Instructions
<b>KIDS MENU</b>	<b>Kids Menu</b>	<ol style="list-style-type: none"> <li>1. Touch KIDS MENU.</li> <li>2. Touch KIDS MENU repeatedly to scroll through foods, or use the arrow keypads to select food type from the Kids Menu Chart. To select a setting, touch SELECT.</li> <li>3. Touch number keypads to enter quantity.</li> <li>4. Touch START. When the stop time is reached, the microwave oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.</li> <li>5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.</li> </ol>
<b>TURNTABLE</b>	<b>Turntable On/Off</b>	By touching the Turntable On/Off keypad, it is possible to switch the turntable on and off during some microwave cycles. The turntable can be turned on or off only during Manual cooking cycles.
<b>REMOTE ENABLE</b>	<b>Enable Remote App Control</b>	Remote Enable allows you to start Convection Bake cooking cycle using your mobile phone when you are away from home. Press REMOTE ENABLE to enable the ability to utilize the Whirlpool® app.
<b>CONNECT</b>	<b>Connect to Wi-Fi</b>	Press and hold CONNECT while your router's WPS indicator light is blinking to connect your range to your Wi-Fi network. See the "Connectivity Features" section for more detailed instructions.
<b>CANCEL</b> 	<b>Activate Control Lock</b>	Activate to avoid unintended start. Touch and hold the Cancel keypad for about 3 seconds until two tones sound and the Padlock icon appears in the display. Repeat to unlock control.
<b>CANCEL</b>	<b>Cancel</b>	Touch the Cancel keypad to cancel cooking function.

## Vent Fan

Various speeds, ranging from High, Med-High, Med, Low and Off.

**30-Minute Fan Timer:** Set vent fan to run for exactly 30 minutes or to run for only 30 minutes more (off after 30 minutes). The vent fan may be turned off at any time using the Vent Fan control.

**Auto Vent Fan (on some models):** To keep the microwave oven from overheating, the auto vent fan will automatically turn on at high speed if the temperature from the range or cooktop below the microwave oven gets too hot. When this occurs, the vent fan cannot be turned off. "FAN ON for heat circulation" appears in the display.

## Standby Mode

When no functions are working (12-hour clock is displayed or if the clock has not been set), microwave oven will switch to Standby Power mode and dim the LCD brightness after 5 minutes. Touch any keypad or open/close the door, and the display will return to the normal brightness.

## Additional Features

### CleanRelease® Cavity Coating (on some models)

The durable, nonstick coating resists soil buildup by making cleaning easier. See the "Microwave Oven Care" section.

### 6th Sense™ System

A sensor in the microwave oven detects moisture released from food as it heats and adjusts the cooking time accordingly.

### Convection Element and Fan

The convection element and fan are embedded in the wall of the microwave oven cavity, behind the metal screen.

### Back-Lighting

Some of the keypads will be darkened after about 30 seconds of inactivity. Press the Menu keypad to light up the back-lit buttons. Opening the door will light up the back lighting.

---

## Options

Clock/Options allows access to the microwave settings.

### To Use:

1. Touch CLOCK/OPTIONS. The microwave oven display will scroll through the various options.  
You can also touch CLOCK/OPTIONS repeatedly to manually scroll through the list of options.
  2. Touch the number keypad for the specific option to toggle the function setup.
- 

### Tones

Tones are audible signals, indicating the following:

#### One beep

- Valid keypad touch
- Function has been entered

#### Three chimes

- Preheat cycle has been completed

#### Three beeps

- Invalid keypad touch

#### Four chimes

- End of a cooking cycle

#### Four beeps

- When timer reaches zero  
Includes using the Timer for functions other than cooking.
- 

### Clock

The clock is a 12-hour (12:00-11:59) or 24-hour (0:00-23:59) clock. Touch CLOCK/OPTIONS to reach Clock submenu and follow the prompts to set the clock. Clock format (12 hours with AM and PM, 12 hours without AM and PM, or 24 hours) may also be set in the Clock submenu.

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### Light Timer

Set the cooktop light to turn on and off at certain times. Touch CLOCK/OPTIONS to reach the Light Timer submenu, and follow the prompts to set the light on time and light off time in hours and minutes or to cancel Light Timer.

**NOTE:** Light Timer uses 12-hour clock only.

---

### Filter Alert

Reset the filter status after replacing and/or cleaning the filters. Touch CLOCK/OPTIONS to reach the Filter Alert submenu, and activate reset.

---

### Sound (Tones)

Programming tones may be turned off or all tones (including end-of-function signals) may be turned off. Touch CLOCK/OPTIONS to reach the Sound submenu, and then follow the prompts to turn off or on the programming tones or all tones.

**NOTE:** The Timer is not affected by reminder tones.

---

### Scroll Speed

Scroll speed of the text may be adjusted. Touch CLOCK/OPTIONS to reach the Scroll Speed submenu and follow the prompts to set speed.

---

### Demo Mode

Activate to practice using the control without actually turning on the magnetron. Touch CLOCK/OPTIONS to reach the Demo mode submenu, then follow the prompts to activate. The Demo icon will light up in the display. Repeat to deactivate.

---

### Energy Save

To conserve energy, the Clock will automatically turn off when the microwave oven goes into Standby mode. Touch CLOCK/OPTIONS to reach the Clock and Energy Save submenu, and follow the prompts to turn on Clock.

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### Language (Canada models)

Language of the display text may be changed. Touch CLOCK/OPTIONS to reach the Language submenu and follow the prompts to set language to English or French.

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### Temp Calibration

The actual convection cooking temperature may be calibrated higher or lower than the displayed temperature. For example, if you want the microwave oven to be a bit hotter, you may try setting the calibration to +10°. Touch CLOCK/OPTIONS to reach the Calibration submenu. The current setting will appear in the display with a checkmark next to it. Use number keypads to select temperature variations in degrees Fahrenheit: 1 = ±0° (reset to default), 2 = +5° (+2.8°C), 3 = +10° (+5.6°C), 4 = +15° (+8.3°C), 5 = +20° (+11.1°C), 6 = -5° (-2.8°C), 7 = -10° (-5.6°C), -8 = -15° (-8.3°C), and 9 = -20° (-11.1°C).

**NOTE:** The microwave oven will remember the setting after a power failure.

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## Factory Reset

User may set microwave oven back to default state.

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## Remote Enable

Remote Enable allows you to start Convection Bake cooking cycle using your mobile phone when you are away from home.

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## Connect

This button connects your appliance to home router. See details in later section.

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## Appliance Registration

Go to [www.mysmartappliances.com](http://www.mysmartappliances.com) on your home computer and input the SAID (Smart Appliance ID) which can be found on the label located on the microwave oven frame behind the top right side of the microwave oven door.

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## Kosher Consumer-Friendly (KCF) Mode

For guidance on usage and a complete list of models with KCF mode, visit [www.star-k.org](http://www.star-k.org).

The KCF mode for this microwave oven is similar to the Sabbath Mode available on other appliances such as ovens, but with several important differences. KCF mode can be considered as a less-featured version of Sabbath mode. For example, in KCF mode, if the microwave oven is in cooking mode, then you should not open the microwave oven door as this will turn off the heating source.

Using KCF mode is a two-step process. First, you need to “Enable” KCF mode. Second, you need to “Activate” KCF mode. Enabling KCF mode means that the microwave oven is ready to go into KCF mode in the future. Activating KCF mode means that the microwave oven is currently in KCF mode.

When the KCF mode is activated, opening the microwave oven door will not turn on the microwave oven cavity light. All keypad presses will be ignored (except the Cancel keypad) and the display will remain static. When the microwave oven door is opened or closed, the microwave oven light will not turn on or off, but the heating elements will turn off immediately. You should wait until the cooking cycle is finished in KCF mode to open the door.

### To Enable KCF Mode Capability (One Time Only):

1. Press Clock/Options keypad.
2. Press Right Arrow keypad 9 times until “KCF mode” is displayed on the screen.
3. Press the Select keypad. The scrolling display will say “Press 1-OFF; Press 2-ON.” A checkmark symbol will appear beside OFF indicating the current state of OFF (i.e., disabled).
4. Press “2” to enable KCF mode.
5. Press Select keypad to select the choice made above.
6. The microwave oven is now KCF Enabled (i.e., it is ready for you to activate KCF mode later).

### To Disable KCF Mode Capability:

To disable the KCF mode, repeat above steps (except choose 1 for off). Once disabled, you will not be able to activate KCF mode.

### To Activate KCF Mode (Sabbath or Holidays):

1. (Optional) Press the Light keypad once for High setting (or twice for Low setting) of cooktop light.  
**NOTE:** Choose this step only if you want cooktop light to be on during KCF mode.
2. (Optional) Press the Fan keypad once for High speed setting. You may press this keypad repeatedly and choose a different speed. There are four available speeds (High, Med-High, Med, and Low). Choose the speed you want.  
**NOTE:** Choose this step only if you want ventilation fan to be on. Ventilation fan will automatically turn off after 4 hours.
3. Open the microwave oven door and place food in microwave oven. Close the microwave oven door. You will see a set of menu buttons at the left side.  
**NOTE:** You can also press the Menu keypad to have the back-lit buttons light up. Press the Convect keypad, press the Right Arrow keypad two times until you see Manual Convect Bake, then press the Select keypad. Default temperature setting is 325 F. Enter a different temperature if desired. Press COOK TIME/POWER and enter cook time (e.g., 1:30 if you want 1 hour and 30 minutes).
4. Press the Start keypad. Press the Start keypad again to start cook time count-down immediately without preheat.  
**NOTE:** If you press the Start keypad once, then the microwave oven will start countdown after it reaches preheat temperature.
5. The microwave oven is now cooking with cooktop light and ventilation fan in chosen setting.
6. Press and hold CLOCK/OPTIONS for 3 seconds. The microwave oven is now in active KCF mode and the display will show “KCF mode”.
7. While the microwave oven is cooking in KCF mode, do not open the microwave oven door, as this will shut off heat source immediately. When cooking cycle ends, there will be no beeps and the oven light will stay off when you open the door to remove the food.

#### NOTES:

- Do not open the microwave oven door while the microwave oven is cooking as this will cancel the cooking cycle.
- Do not use Kitchen Timer in KCF mode.
- If a power failure happens while KCF mode is running, the microwave oven will show that KCF mode is on, but the cooking cycle will not be on.
- While in KCF mode, neither time nor temperature can be adjusted.

### To Deactivate KCF Mode:

Press and hold the Clock/Options keypad for 3 seconds until you see “KCF mode” disappear from the display.

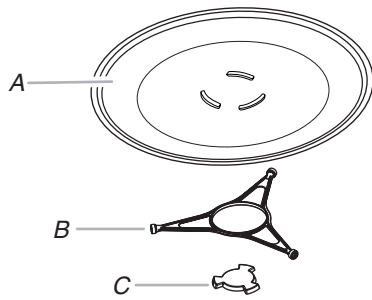
#### NOTES:

- If you press the Cancel keypad, this will cancel any cooking cycle. If you press the Cancel keypad again, this will de-activate KCF mode.
- After KCF mode is deactivated, you must activate KCF mode by completing steps 1 through 6 under the “To Activate KCF mode” section.

**NOTE:** Use mobile app to enable or disable KCF mode only.

**NOTE:** If smart-phone is on, then notification will be displayed on your mobile device (if you opted in).

## Turntable



A. Turntable  
B. Support and rollers  
C. Hub

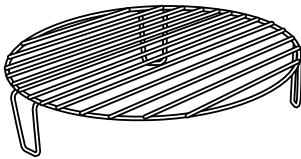
**NOTE:** By touching the Turntable keypad, it is possible to switch the turntable on and off during manual cooking cycles. This is helpful when cooking with plates that are bigger than the turntable or when cooking with plates side by side.

The turntable rotates in both directions to help cook food more evenly. Do not operate the microwave oven without having the turntable in place. See the “Accessories” section to reorder any of the parts.

The raised, curved lines in the center of the turntable bottom fit between the three spokes of the hub. The hub turns the turntable during microwave oven use. The rollers on the support should fit inside the turntable bottom ridge.

## Round Convection Rack

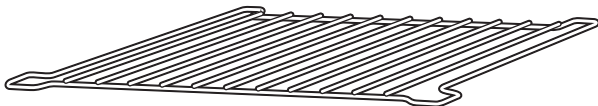
The round convection rack provides optimal heat circulation for convection cooking.



- The rack will become hot. Always use oven mitts or pot holders when handling.
- To avoid damage to the microwave oven, do not allow the rack to touch the inside cavity walls, ceiling, or floor.
- Always use the turntable.
- To avoid damage to the microwave oven, do not store the rack in the microwave oven.
- Two-level cooking is not recommended.
- For best results, do not place popcorn bags on the rack.
- The rack is designed specifically for this microwave oven. For best cooking results, do not attempt to use any other rack in this microwave oven.
- See the “Accessories” section to reorder.

## Rectangular Cooking Rack

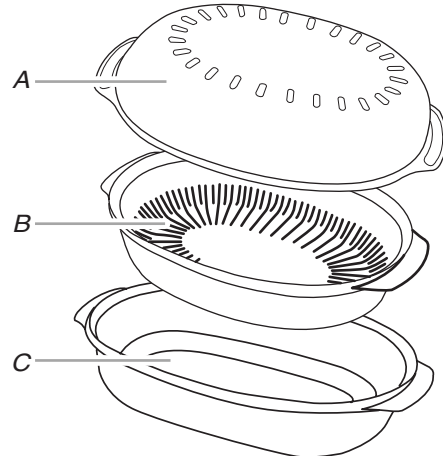
The rectangular cooking rack is ideal for two-level cooking. Insert the rack securely into the rack supports on the side walls of the oven.



- The cooking rack will become hot. Always use oven mitts or pot holders when handling.
- Do not allow the rack to touch the inside cavity walls, ceiling, or floor.
- To avoid damage to the microwave oven, do not store rack in microwave oven.
- The rack is designed specifically for this microwave oven. For best cooking results, do not attempt to use any other rack in this microwave oven.
- Remove rack before using Popcorn function.
- See the “Accessories” section to reorder.

## Steamer Vessel

Use the Steamer Vessel with the Steam Cook feature to steam foods.



A. Lid  
B. Insert  
C. Base

- The steamer vessel will become hot. Always use oven mitts or pot holders when handling.
- The steamer vessel is designed to be used only in the microwave oven. To avoid damaging steamer vessel, do not use in a convectional- or combination-type oven, with any other Convection or Crisp function, or on electric or gas burners.
- Do not use plastic wrap or aluminum foil when covering the food.
- Always place the steamer vessel on the glass turntable. Check that the turntable turns freely before starting the microwave oven.
- Do not remove lid while the base is inside the microwave oven, as the rush of steam will disrupt the sensor settings.
- To avoid scratching, use plastic utensils.
- Do not overfill with water. See the steam chart in the “Auto Steam Cooking” section for the amount of water recommended.

**Lid:** Always use the lid when steaming. Place directly over the insert and base or just the base.

**Insert:** Use when steam cooking to keep foods, such as fish and vegetables, out of the water. Place insert with food directly over the base. Do not use when simmering.

**Base:** For steam cooking, place water in base. For simmering foods, such as rice, potatoes, pasta and vegetables, place food and water/liquid in base.

See the “Accessories” section to order replacements. See the “General Cleaning” section for instructions on cleaning.

---

## Control Lock

The Control Lock shuts down the control panel keypads to avoid unintended use of the microwave oven. The Control Lock will remain set after a power failure, if set before the power failure occurs.

When the control is locked, only the fan and light will function.

The Control Lock is preset unlocked, but can be locked.

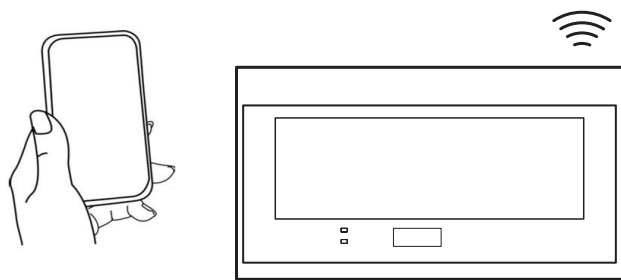
**To Lock Control:** Touch CANCEL for approximately 3 seconds, until two tones sound and a lock icon appears in the display.

**To Unlock Control:** Repeat to unlock. Two tones will sound and the lock icon will be removed.

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## Connectivity Features

Wi-Fi connectivity allows your Smart appliance to connect to the Internet and interact with the Whirlpool® app from your smartphone or mobile device. This connection opens up several Smart options to you: options intended to save you valuable time and energy.



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### Smart Features

Smart Features help make your every day more efficient by letting you remotely monitor, manage, and maintain your appliance.

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#### How to Use Remote Enable

This feature allows you to turn on the appliance (in Convection Bake mode) when you are away from home using your mobile device. The following steps provide a possible scenario on how to use this feature:

1. Open the microwave oven door and place food in the microwave oven (if desired).
2. Close the microwave oven door.
3. Press REMOTE ENABLE. You should see an icon (  ) light up in the display to let you know that the appliance can be turned on using your mobile device.
4. Use your mobile device to turn on a cooking cycle (e.g., Convection Bake 350 F).

#### NOTES:

- a. Only Convection Bake cycle can be remotely activated (i.e., no features using microwave or convection roast may be remotely activated).
- b. While the microwave oven is set up and waiting for remote activation, the microwave oven door must not be opened. If the microwave oven door is opened while it is in “waiting mode”, then Remote Enable will be canceled and the remote enable icon will be turned off.

---

### Cycle Progress

**What it does:** Gives you an up-to-the-minute look at your cooking cycle progress.

**What it does for you:** Lets you know the remaining cook time from anywhere.

### Cook Notification (Opt-In)

**What it does:** Your appliance will send you a push notification when its current cooking cycle is complete.

**What it does for you:** Alerts you precisely when the cooking cycle is done, so you can move on to other things.

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### Get Started

Refer to the “Get the App and Get Connected” section in this User Guide and follow the instructions to get connected.

Check the Whirlpool® app frequently for additional information and features.

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## Get the App and Get Connected

With your mobile device, get the app, connectivity setup instructions, terms of use, and privacy policy at:  
[www.whirlpool.com/connect](http://www.whirlpool.com/connect)

**IMPORTANT:** Proper installation of your appliance prior to use is your responsibility. Be sure to read and follow the Installation Instructions that came with your appliance.

Connectivity requires internet access and account creation. App features and functionality are subject to change. Data rates may apply. If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**.

**You Will Need:**



- A home wireless router supporting Wi-Fi, 2.4 GHz preferably with WPA2 security. If you are unsure of your router's capabilities, refer to the router manufacturer's instructions.
- The router to be on and have a live internet connection.
- The 10-character SAID code for your appliance. The SAID code is either printed on a label on the appliance or can be found on the LCD screen. Refer to the appliance User Guide for the location.

Once installed, launch the app. You will be guided through the steps to set up a user account and to connect your appliance. If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**.



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# MICROWAVE OVEN USE

A magnetron in the microwave oven produces microwaves which reflect off the metal floor, walls, and ceiling and pass through the turntable and appropriate cookware to the food. Microwaves are attracted to and absorbed by fat, sugar, and water molecules in the food, causing them to move, producing friction and heat which cooks the food.

- To avoid damage to the microwave oven, do not lean on or allow children to swing on the microwave oven door.
- To avoid damage to the microwave oven, do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See the “Accessories” section to reorder.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, and paper, including brown paper bags and newspaper, should not be dried in microwave oven.
- Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from microwave oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

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## Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition, and density of the food affect cooking results.

### Amount of Food

The more food heated at once, the longer the cook time needed. Check for doneness and add small increments of time if necessary.

### Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

### Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

### Composition and Density

Foods high in fat and sugar will reach a higher temperature and will heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

---

## Cooking Guidelines

### Covering

Covering food helps retain moisture, shorten cook time, and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels, or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam. Condensation on the door and cavity surfaces is normal during heavy cooking.

### Stirring and Turning

Stirring and turning redistributes heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

### Arranging

If heating irregularly shaped or different-sized foods, arrange the thinner parts and smaller-sized items toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

### Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

### Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones, and foods such as chicken wings, leg tips, and fish tails. See the “Aluminum Foil and Metal” section first.

### Standing Time

Food will continue to cook by the natural conduction of heat, even after the microwave cooking cycle ends. The length of standing time depends on the volume and density of the food.

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## Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

Material	Recommendations
Aluminum Foil, Metal	See the "Aluminum Foil and Metal" section.
Browning Dish	Bottom must be at least 3/16" (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper: Towels, Dinnerware, Napkins	Use non-recycled and those approved by the manufacturer for microwave oven use.
Plastic: Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Silicone Bakeware	Follow manufacturer's recommendations.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Styrofoam <sup>®†</sup>	Do not use in microwave oven.
Wax Paper	Acceptable for use.

### To Test Cookware or Dinnerware for Microwave Use:

1. Place cookware or dinnerware in microwave oven with 1 cup (250 mL) of water beside it.
2. Cook at 100% cooking power for 1 minute.

Do not use cookware or dinnerware if it becomes hot and the water stays cool.

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## Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the microwave oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the microwave oven.

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### OK for Use

Racks and bakeware supplied with the microwave oven (on some models), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- To avoid damage to the microwave oven, do not allow aluminum foil or metal to touch the inside cavity walls, ceiling, or floor.
  - Always use the turntable.
  - To avoid damage to the microwave oven, do not allow contact with another metal object during microwave cooking.
- 

### Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners, such as sandwich wrappers, staples, and objects with gold or silver trim or a metallic glaze, should not be used in the microwave oven.

Metal bakeware may be used only during convection (bake) cycles. Use ovenproof, microwave-safe cookware for all other convection and combination.

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## Microwave Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name, or number. For example, 70%=Medium-High=7.

Use the following chart as a general guide for the suggested cooking power of specific foods.

### MICROWAVE COOKING POWER CHART

Percent/ Name	Number	Use
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages, and most vegetables.
90%	9	Cooking small, tender pieces of meat, ground meat, poultry pieces, and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta, or casseroles. Cooking and heating foods that need a cook power lower than high, for example, whole fish and meat loaf.
70%, Medium- High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding, and custards. Cooking non-stirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry, and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls, and pastries.
30%, Medium- Low, Defrost	3	Defrosting bread, fish, meats, poultry, and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

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## Doneness

Doneness is a function used for adjusting the cook time. This feature can be used on automatic functions. Doneness cannot be adjusted for Defrost functions.

Doneness can be changed within the first 20 seconds of starting the cook cycle.

### To Change Doneness Setting:

After starting the cooking cycle, press the Menu keypad. Touch COOK TIME/POWER repeatedly to scroll through MORE, LESS, or NORMAL.

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## Sensor Cook

A sensor in the microwave oven detects moisture released from food as it heats and adjusts the cooking time accordingly.

Use microwave-safe dish with loose-fitting lid or cover microwave-safe dish with plastic wrap and vent.

### For best cooking performance:

Before using a Sensor Cook function, make sure power has been supplied to the microwave oven for at least 2 minutes, the room temperature is not above 95°F (35°C), and the outside of the cooking container and the microwave oven cavity are dry. For optimal performance, wait at least 30 minutes after convection cooking before sensor cooking.

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## Manual Cooking/Stage Cooking

Touch COOK TIME/POWER and touch the number keypads to enter time. If using a cooking power other than 100%, touch COOK TIME/POWER again, then enter desired cooking power. Touch START.

If programming additional stages (up to three), touch CLOCK/OPTIONS to enter programming for the next stage. Enter the cook time and cook power of each, then touch START.

## Reheat

Times and cooking powers have been preset for reheating a number of food types.

Use the following chart as a guide.

### REHEAT CHART

Food	Quantity
<b>Dinner Plate</b> Place food on plate. Cover with plastic wrap and vent. Let stand 2-3 minutes after reheating.	8-16 oz (227-454 g) Senses 1 plate, about 8-16 oz (227-454 g)
<b>Casserole</b> Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	1-4 cups (250 mL-1 L)
<b>Beverage</b> Do not cover.	1-2 cups (250 mL-500 mL)
<b>Pizza</b> Place on a paper towel-lined microwave-safe plate.	1-3 slices (4 oz [113 g] each)
<b>Soup</b> Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	1-4 cups (250 mL-1 L)
<b>Sauce</b> Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	Senses 1-4 cups (250 mL-1 L):
<b>Baked Goods</b> Place on paper towel.	1-6 pieces, 2 oz (57g) each Two small rolls may be counted as 1 piece.

## Auto Cook

Food	Quantity
<b>Frozen Entree</b> Remove from package. Loosen cover on 3 sides. If entrée is not in microwave-safe container, place on plate, cover with plastic wrap, and vent.	10 or 20 oz (283 or 567 g) (sensor), 40 or 60 oz (1134 or 1701 g) (non-sensor) <b>NOTE:</b> 40 oz (1134 g) and 60 oz (1701 g) Frozen Entrée functions use convection and microwaves.
<b>Bacon*</b> Average thickness: Follow directions on package. For best results, place bacon on microwave-safe bacon rack.	1-4 slices
<b>Fish Fillet</b> Place in microwave-safe container and add 2-4 tbs of liquid. Cover with plastic wrap. Let stand 2-3 minutes after cooking.	0.5, 1.0, 1.5 lb (227, 454 or 680 g)
<b>Shrimp</b> Place in microwave-safe container and add 2-4 tbs of liquid. Cover with plastic wrap. Let stand 2-3 minutes after cooking.	0.5, 1.0, 1.5 lb (227, 454 or 680 g)
<b>French Toast</b> Follow directions on package.	1, 2, 3 or 4 pieces.
<b>Cereal</b> Follow directions on package. Use microwave-safe bowl with high sides.	1-4 servings
<b>Rice</b> Follow measurements on package for ingredient amounts. Place rice and liquid in microwave-safe dish. Cover with loose fitting lid. Let stand 5 minutes after cooking, or until liquid is absorbed. Stir.	Senses 0.5-2.0 cups (125-500 mL) (dry, white long grain)

## Kids Menu

Food	Quantity
<b>Canned Pasta</b> Follow directions on package.	1-4 servings
<b>Frozen Pizza</b> Follow directions on package.	1 pizza, about 6 oz (170 g)
<b>Frozen Meal</b> Follow directions on package.	8, 9 or 10 oz (227, 255 or 283 g)
<b>Oatmeal</b> Follow directions on package. Use microwave-safe bowls with high sides.	1, 2 servings
<b>Chicken Nuggets</b> Place in a single layer on paper towel-lined microwave-safe plate.	1-2 servings (about 5-6 pieces each)
<b>Hot Dog</b> Pierce with fork. Place on microwave-safe plate.	1-4 pieces

## Potato

Food	Quantity
<b>Potato</b> Pierce each potato several times with a fork. Place on paper towel, around turntable edges, at least 1" (2.5 cm) apart. Place single potato to the side of the turntable. Let stand 5 minutes after cooking.	Senses 1-4 potatoes, 10-13 oz (283-369 g) each, similar in size

## Vegetable

Food	Quantity
<b>Fresh Vegetable</b> Place in microwave-safe container and add 2-4 tbs water. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	Senses 1-4 cups (250 mL-1 L)
<b>Frozen Vegetable</b> Remove from package. Place in microwave-safe container. Add 2-4 tbs (30-60 mL) water. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.	Senses 1-4 cups (250 mL-1 L)
<b>Canned Vegetables</b> Place in microwave-safe container. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.	1, 2, 3 or 4 cups (250, 500, 750 mL or 1 L)

## Defrost

- For optimal results, food should be 0°F (-18°C) or colder when defrosting.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Defrost feature but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, and fish tails. See the "Aluminum Foil and Metal" section first.
- Times and cooking powers have been preset for defrosting a number of food types.

Use the following chart as a guide.

### DEFROST CHART

Food	Weight
Meats*	0.2 to 6.6 lbs (90 g to 3 kg)
Poultry*	0.2 to 6.6 lbs (90 g to 3 kg)
Fish*	0.2 to 4.4 lbs (90 g to 2 kg)
Quick	1.0 lb only

\* See the Defrost Preparation Chart at end of the "Defrost" section for cuts, sizes, and instructions.

Use the following chart as a guide when defrosting meat, poultry, or fish.

### DEFROST PREPARATION CHART

#### MEAT

<i>Beef</i> : ground, steaks, roast, stew	The narrow or fatty areas of irregular-shaped cuts should be shielded with foil before defrosting.
<i>Lamb</i> : stew and chops	Do not defrost less than 1/4 lb (113 g) or two 4 oz (113 g) patties.
<i>Pork</i> : chops, ribs, roasts, sausage	Place all meats in a microwave-safe baking dish.

#### POULTRY

<i>Chicken</i> : whole and cut up	Place in a microwave-safe baking dish, chicken breast-side up.
<i>Cornish hens</i>	Remove giblets from whole chicken.
<i>Turkey</i> : breast	

#### FISH

<i>Fillets, Steaks, Whole, Shellfish</i>	Place in a microwave-safe baking dish.
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## Auto Steam Cooking

Steam Cook is a Sensor Cooking function that uses microwaves to steam food. Always use steamer vessel. Use Steam Cook for foods such as vegetables, fish, and potatoes.

- Times and cooking powers have been preset for steaming a number of food types.
- Manual Steam Cook requires that a cook time be entered.
- It is recommended to add 1/2 cup (125 mL) of water to steamer vessel before steaming.

Use the following chart as a guide.

### STEAM RECIPES CHART

Food	Quantity
<b>Fresh Vegetables</b>	1-4 cups (250 mL-1 L)
<b>Frozen Vegetables</b>	1-4 cups (250 mL-1 L)
<b>Potato</b>	1-4 cups (250 mL-1 L)
<b>Boneless Chicken</b>	0.5-1.5 lb (142-680 g)

## Simmer Cooking

Simmer Cook is a sensor cooking function that uses microwaves to simmer food. Always use the steamer vessel. Use Simmer Cook for foods such as rice, pasta, potatoes, soups, and other liquid foods. Add water to steamer base, cover with lid, place in microwave oven, and start the cycle. When the water begins to boil, the microwave oven will stop and prompt for the pasta to be added. Using oven mitts, gently remove steamer vessel from microwave oven, add pasta, re-cover, return steamer vessel to microwave oven, and resume the cycle.

### SIMMER RECIPES CHART

Food	Quantity
Dry Fettucini	2-8 oz (57-227 g)
Dry Macaroni	1/5-2 cups (125-500 mL)
Dry Penne	1/5-2 cups (125-500 mL)
Dry Spaghetti	2-8 oz (57-227 g)

Follow recommended water and food amounts that appear on the display.

For best cooking, do not use plastic wrap as a cover.

Do not remove the lid while the dish is still in the microwave oven as the rush of steam will disrupt the sensor readings.

## Steam Clean

The Steam Clean cycle will loosen soils in the microwave oven cavity. Place 1 cup water in a microwave-safe container on the turntable. Keep door closed until cycle ends, then wipe cavity with sponge or paper towel.

## AccuPop

Senses 2.7- 3.5 oz bags.

- Do not use regular paper bags or glassware.
- Pop only one package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- Listen for popping to slow to one pop every 1 or 2 seconds, and then stop the cycle. Do not repop unpopped kernels.
- For best results, use fresh bags of popcorn.
- Cooking results may vary by brand and fat content.

**NOTE:** Follow the instructions provided by the microwave popcorn manufacturer.

## Warm Hold

### **WARNING**

#### **Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Hot cooked food can be kept warm in the microwave oven.

- Cover plates of food.
- Cover foods that were covered while being cooked.
- Do not cover baked goods such as pastries, pies, turnovers, etc.

### To Use:

1. Touch WARM HOLD.
2. Touch number keypads to set a length of time to warm.

## Soften/Melt

Soften and Melt functions may be used to soften or melt your food. Times and cooking powers have been preset for a number of food types. Use the following chart as a guide.

### SOFTEN CHART

Food	Quantity	Preparation
Butter	1/2-2 sticks	Unwrap and place in microwave-safe container.
Frozen juice	12, 16 oz (340 or 454 g)	Remove lid.
Ice cream	16, 32, or 64 oz (473, 946 or 1893 mL)	Place ice cream container on turntable.
Cream cheese	3 or 8 oz (85 g or 227 g)	Unwrap and place in microwave-safe container.

### MELT CHART

Food	Quantity	Preparation
Butter	1/2-2 sticks	Unwrap and place in microwave-safe container.
Chocolate	4, 6, 8 or 12 oz (113, 170, 227 or 340 g)	Cut squares into small pieces or use chips. Place in microwave-safe container.
Cheese	8 or 16 oz (227 or 454 g)	Cut into small pieces and place in microwave-safe container.
Marshmallows	5 or 10 oz (142 or 283 g)	Place in microwave-safe container.

## Convect

Convection cooking uses the convection element and the fan. Hot air is circulated throughout the microwave oven cavity by the fan. The constantly moving air surrounds the food to heat the outer portion quickly.

- The convect function may be used to cook small amounts of food on a single rack.
- Always use the convection rack placed on turntable.
- Always use the turntable On option when convection cooking with the convection rack (default setting).
- Do not cover turntable or convection rack or baking tray with aluminum foil.
- Do not use light plastic containers, plastic wrap, or paper products.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.
- Metal bakeware may be used only during convection (bake) cycles. Use ovenproof, microwave-safe cookware for all other convection and combination cycles.

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# MICROWAVE OVEN CARE

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## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the microwave oven is cool. Always follow label instructions on cleaning products.

Soap, water, and a soft cloth or sponge are suggested first, unless otherwise noted.

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### STAINLESS STEEL (on some models)

**NOTE:** To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel-wool pads, gritty washcloths, or abrasive paper towels. Damage may occur to stainless steel surfaces, even with one-time or limited use.

Rub in direction of grain to avoid damaging.

#### Cleaning Method:

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):  
See the “Accessories” section to order.
- Vinegar for hard water spots

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### MICROWAVE OVEN DOOR EXTERIOR

#### Cleaning Method:

- Glass cleaner and a soft cloth or sponge:  
Apply glass cleaner to soft cloth or sponge, not directly on panel.
- affresh® Kitchen Appliance Cleaner Part Number W10355010 (not included):  
See the “Accessories” section to order.

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### MICROWAVE OVEN CAVITY

To avoid damage to microwave oven cavity, do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths, or some paper towels.

On stainless steel models, rub in direction of grain to avoid damaging.

The area where the microwave oven door and frame touch when closed should be kept clean.

#### Cleaning Method:

##### Average soil

- Mild, nonabrasive soaps and detergents:  
Rinse with clean water and dry with soft, lint-free cloth.

##### Heavy soil

- Mild, nonabrasive soaps and detergents:  
Heat 1 cup (250 mL) of water for 2 to 5 minutes in microwave oven. Steam will soften soil. Rinse with clean water and dry with soft, lint-free cloth.

##### Odors

- Lemon juice or vinegar:  
Heat 1 cup (250 mL) of water with 1 tbs (15 mL) of either lemon juice or vinegar for 2 to 5 minutes in microwave oven.

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### TURNTABLE

Replace turntable immediately after cleaning. Do not operate the microwave oven without the turntable in place.

#### Cleaning Method:

- Mild soap and water
- Dishwasher

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### RACK

- Mild soap, water, and washcloth
- Dishwasher cleaning is not recommended

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### GREASE FILTERS

- Mild soap, water, and dishwasher

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### COOKING RACK

- Mild soap, water, and washcloth
- Dishwasher cleaning is not recommended

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### STEAMER VESSEL

- Dishwasher

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### TURNTABLE SUPPORT AND ROLLERS, HUB

- Mild soap and water or dishwasher

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### NONSTICK CAVITY COATING (on some models)

To avoid damage to the microwave oven cavity, do not use metal or sharp utensils or scrapers or any type of abrasive cleanser or scrubbers.

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### CAVITY: STEAM CLEAN FUNCTION (on some models)

See Steam Clean section.

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### INSTALLING/REPLACING FILTERS AND LIGHT BULBS

**NOTE:** A Filter Status indicator (on some models) appears in the display when it is time to replace the charcoal filter and clean or replace the grease filters. See the “Settings” section to reset filter status.

**Grease filters:** Grease filters are on the underside of microwave oven. Clean monthly or as prompted by Filter Status indicator. Slide the filter away from the tab area and drop out the filter. To reinstall, place end of the filter into the opening opposite the tab area, swing up the other end, and slide it toward the tab area.

**Charcoal filter:** The charcoal filter is behind the vent grille at the top front of the microwave oven. The charcoal filter cannot be cleaned and should be replaced about every 6 months or as prompted by Filter Status indicator. Remove two screws on the vent grille, tilt the grille forward, lift it out, and remove filter. To reinstall, place the filter into its slotted area—wire mesh-side up—replace vent grille, and secure with screws.

**Cooktop light:** The cooktop light is located on the underside of the microwave oven and is replaceable. Remove bulb cover screw, and open the bulb cover. Replace bulb, close bulb cover, and secure with screw.

**Cavity light:** The cavity light bulb is located behind the vent grille at the top front of the microwave oven, under the bulb cover, and is replaceable. Open door. Remove two screws on the vent grille, tilt the grille forward, and lift it out. Remove right side charcoal filter. Open bulb cover and replace bulb. Close bulb cover, replace charcoal filter, replace vent grille, and secure with screws.

# TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual and scan the code there with your mobile device, or visit [http://www.whirlpool.com/product\\_help](http://www.whirlpool.com/product_help).

Contact us by mail with any questions or concerns at the address below:

In the U.S.A.:

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

Please include a daytime phone number in your correspondence.

If you experience	Recommended Solutions
<b>Microwave oven will not operate</b>	<p><b>Check the following:</b></p> <ul style="list-style-type: none"> <li>■ <b>Household fuse or circuit breaker:</b> If a household fuse has blown or a circuit breaker has tripped, replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.</li> <li>■ <b>Magnetron:</b> Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, try the steps in the bullets below. If microwave oven still does not operate, call for service.</li> <li>■ <b>Door:</b> Firmly close door. On some models, if a packaging spacer is attached to inside of the door, remove it, then firmly close door.  If a message about the door appears in the display, the door has been closed for 5 minutes or more without the microwave oven being started. This occurs to avoid unintended starting of the microwave oven. Open and close the door, then start the cycle.</li> <li>■ <b>Control:</b> Make sure control is set properly. Make sure Control Lock is off. Make sure Demo mode (on some models) is off.</li> </ul>
<b>Arcing in the microwave oven</b>	<p><b>Check the following:</b></p> <ul style="list-style-type: none"> <li>■ <b>Soil buildup:</b> Soil buildup on cavity walls, microwave inlet cover, cooking rack supports, and area where the door touches the frame can cause arcing. See “General Cleaning” in the “Microwave Oven Care” section.</li> </ul>
<b>Turntable alternates rotation directions</b>	<ul style="list-style-type: none"> <li>■ This is normal and depends on motor rotation at the beginning of the cycle.</li> </ul>
<b>Display shows messages</b>	<ul style="list-style-type: none"> <li>■ “Enter clock” with flashing digits means there has been a power failure. Reset the clock.</li> <li>■ A letter followed by a number is an error indicator. Call for assistance.</li> </ul>
<b>Fan running during cooktop usage</b>	<ul style="list-style-type: none"> <li>■ This is normal. The microwave oven’s cooling fan, which is separate from the vent fan, automatically comes on during microwave oven operation to cool the microwave oven. It may also automatically come on and cycle on and off to cool the microwave oven’s controls while the cooktop below is being used.</li> </ul>
<b>Radio, TV, or cordless phone interference</b>	<p><b>Check the following:</b></p> <ul style="list-style-type: none"> <li>■ <b>Proximity:</b> Move the receiver away from the microwave oven, or adjust the radio or TV antenna.</li> <li>■ <b>Soil:</b> Make sure the microwave oven door and sealing surfaces are clean.</li> <li>■ <b>Frequency:</b> Some 2.4 GHz-based cordless phones and home wireless networks may experience static or noise while microwave oven is on. Use a corded phone, a different frequency cordless phone, or avoid using these items during microwave oven operation.</li> </ul>
<b>Cannot connect to router</b>	<p><b>New router installed:</b> Erase the old router information by pressing and holding Connect for approximately 15 seconds. Repeat the steps from the “Get the App and Get Connected” section for the new router.</p> <p><b>Wi-Fi signal strength low:</b> Reposition router closer to the appliance. Call the connected customer service center to confirm signal strength. See the “Warranty” section for contact information.</p>
<b>Appliance not connected</b>	<p><b>Loss of power to router:</b> Restore power to router.</p>
<b>Remote app isn’t working and/or is not receiving push notifications</b>	<p><b>Router not working:</b> Ensure router is connected to the internet and the Wi-Fi indicator is on.</p> <p><b>Push notifications are disabled:</b> Ensure that push notifications are enabled on your remote app.</p> <p><b>User account not set up:</b> Set up a user account and register the appliance on the remote app.</p>



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# ACCESSORIES

For accessories in the U.S.A., you can visit our website at [www.whirlpool.com](http://www.whirlpool.com) or call us at 1-800-253-1301.

## Replacement Parts

- Turntable
- Turntable support and rollers
- Turntable hub
- Cooking rack
- Grease filter
- Charcoal filter
- Cooktop light bulb
- Cavity light bulb

## Provided Accessories

- Convection rack
- Rectangular rack
- Steamer vessel

## Cleaning Supplies

- Heavy-duty Degreaser
- affresh® Kitchen Appliance Cleaner
- affresh® Stainless Steel Cleaner
- affresh® Stainless Steel Wipes

# WHIRLPOOL® MAJOR APPLIANCE LIMITED WARRANTY

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

## IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit [www.whirlpool.com/product\\_help](http://www.whirlpool.com/product_help).
2. All warranty service is provided exclusively by our authorized Whirlpool Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

**Whirlpool Customer eXperience Center**

**In the U.S.A., call 1-800-253-1301. In Canada, call 1-800-807-6777.**

If outside the 50 United States or Canada, contact your authorized Whirlpool dealer to determine whether another warranty applies.



[www.whirlpool.com/product\\_help](http://www.whirlpool.com/product_help)

## ONE YEAR LIMITED WARRANTY

### WHAT IS COVERED

For one year from the date of purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for Factory Specified Replacement Parts and repair labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion replace the product. In the event of product replacement, your appliance will be warranted for the remaining term of the original unit's warranty period.

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. Service must be provided by a Whirlpool designated service company. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased. This limited warranty is effective from the date of original consumer purchase. Proof of original purchase date is required to obtain service under this limited warranty.

### WHAT IS NOT COVERED

1. Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or installation instructions.
2. In-home instruction on how to use your product.
3. Service to correct improper product maintenance or installation, installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e. house wiring, fuses or water inlet hoses).
4. Consumable parts (i.e. light bulbs, batteries, air or water filters, preservation solutions, etc.).
5. Defects or damage caused by the use of non-genuine Whirlpool parts or accessories.
6. Conversion of products from natural gas or L.P. gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Whirlpool.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes unless such damage results from defects in materials and workmanship and is reported to Whirlpool within 30 days.
10. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments including but not limited to high salt concentrations, high moisture or humidity or exposure to chemicals.
11. Food or medicine loss due to product failure.
12. Pick-up or delivery. This product is intended for in-home repair.
13. Travel or transportation expenses for service in remote locations where an authorized Whirlpool servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

**The cost of repair or replacement under these excluded circumstances shall be borne by the customer.**

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