



BUILT-IN ELECTRIC MICROWAVE OVEN USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. Register your new oven at www.whirlpool.com. In Canada, register your oven at www.whirlpool.ca.

For future reference, please make a note of your product model and serial numbers. These can be located on the right-hand side of the frame inside the microwave door.

Model Number _____ Serial Number _____

Table of Contents

MICROWAVE OVEN SAFETY	2
Electrical Requirements	4
MICROWAVE OVEN CONTROL	5
Touch Panel	6
Display	6
Display Navigation	6
Setup and Demo Mode	6
MICROWAVE OVEN USE	7
Food Characteristics	7
Cooking Guidelines	8
Cookware and Dinnerware	8
Aluminum Foil and Metal	9
Microwave Cooking Power	9
PARTS AND FEATURES	10
Turntable	10
Convection Rack	10
Crisper Pan and Handle	10
Baking Tray	10
Steamer Vessel	11
Cooking Methods	12
Defrost	13
Steam Cook	13
Popcorn	13
Assisted Cooking	14
Favorites	14
Convect Modes	14
Tools	15
MICROWAVE OVEN CARE	17
General Cleaning	17
TROUBLESHOOTING	18
ASSISTANCE OR SERVICE	19
In the U.S.A.	19
In Canada	19
Accessories	19
WARRANTY	20

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.
- 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 – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this 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.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- 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.
- Do not deep fry in oven. Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.
- Do not use paper products when appliance is operated in the “PAN BROWN” mode.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- As with any appliance, close supervision is necessary when used by children.
- The microwave oven should be serviced only by qualified service personnel. Contact nearest authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.
- 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 store the microwave oven outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- See door surface cleaning instructions in the “Oven Care” section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven if 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 should 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.

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

The microwave oven is connected to a 110-volt side of the 240-volt circuit required for the lower oven. If the incoming voltage to the microwave oven is less than 110 volts, cooking times may be longer. Have a qualified electrician check your electrical system.

GROUNDING INSTRUCTIONS

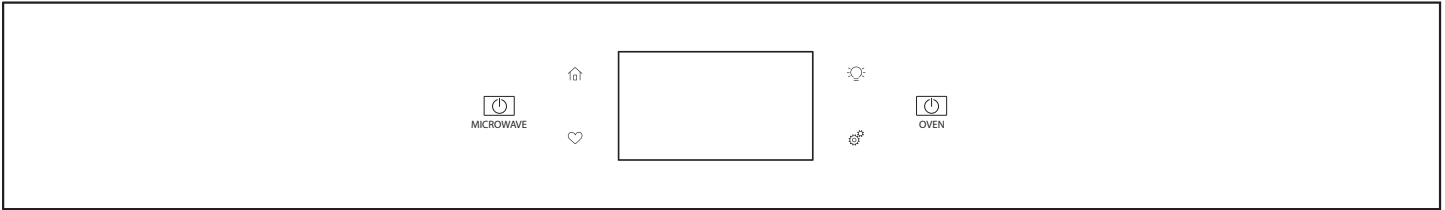
For a permanently connected microwave oven:







The microwave oven must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the microwave oven.

SAVE THESE INSTRUCTIONS

This device complies with Part 18 of the FCC Rules.
This device complies with Industry Canada ICES-001.

MICROWAVE OVEN CONTROL



Keypad	Feature	Instructions
Tools 	Microwave Oven Use Functions	Enables you to personalize the audible tones and microwave oven and oven operation to suit your needs. See the “Tools” and “More Modes” section.
Home 	Home Screen	If pressed once, it enables the user to return to the “Cooking Methods” and “Assisted Cooking” screen. If pressed twice, the time of day is displayed.
Favorites 	Favorites	The Favorites keypad allows the user to save the cycles that they use on a frequent basis.
Oven Light 	Oven Cavity Light	The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press the Oven Light keypad to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
Oven Power/Cancel 	Oven Function Power/Cancel	The Oven Power/Cancel keypad turns the oven on and wakes it from Sleep mode. If the oven is already on, the Oven Power/Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.
Microwave Power/Cancel 	Microwave Function	The Microwave Power/Cancel keypad turns the microwave oven on and wakes it from Sleep mode. If the microwave oven is already on, the Microwave Power/Cancel keypad stops any microwave oven function except the Clock, Timer, and Control Lock.

Touch Panel

The touch panel houses the control menu and function controls. The touch keypads are very sensitive and require only a light touch to activate. Scroll up, down, left, or right to explore the different options and features.

For more information about the individual controls, see their respective sections in this manual.

Display

The display is for both the menu and oven function controls. The touch panel allows you to scroll through the microwave oven menus. The display is very sensitive and requires only a light touch to activate and control.

When a microwave oven is in use, the display will show the clock, mode, microwave oven temperature, kitchen timer, and microwave oven timer, if set. If the microwave oven timer is not set, you can set it from this screen.

After approximately 2 minutes of inactivity, the display will go into sleep mode and the display will dim. When the oven is in operation, the display will remain bright.

During use, the display will show menus and the appropriate selections for the options being chosen.

Display Navigation

If the microwave oven is off, touch the Oven Power or the Microwave Power keypad for the desired oven to activate the menu. From this screen, all automatic cooking programs can be activated, all manual cooking programs can be set, options can be adjusted, and instructions, preparation, and tips can be accessed.

Setup and Demo Mode

1. Select STORE DEMO MODE to enter Demo Mode.

OR

1. Select NEXT to enter into product use.
2. Follow the prompts on the display screen to select a language, set up Wi-Fi/connect to network, accept the terms of service, and set the time.

NOTE: The display screen will show the time and date (default screen/standby mode).

3. If you selected Store Demo Mode, select TRY THE PRODUCT to explore various features and options of the product.

OPTIONAL: Select VIEW PRODUCT VIDEOS to view a video about how to navigate and interact with the product and explore Voice Control.

4. Scroll and Select EXPLORE.

5. Select the Tools keypad (Gear icon).

To exit Demo Mode, see the "Tools" section.

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.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, 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, requiring significant cleanup of microwave oven cavity. Cover poached eggs and allow a standing time.

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" 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.

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 nonrecycled 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.
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.

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.

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, nonapproved 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.

Microwave Cooking Power

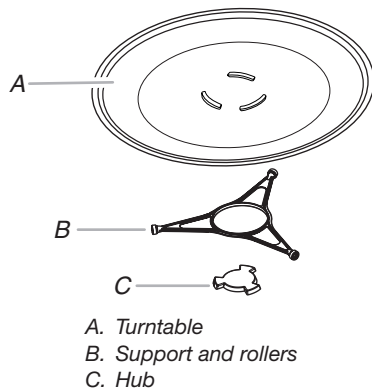
Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

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

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

PARTS AND FEATURES

Turntable



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 “Assistance or Service” 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.

NOTE: The microwave oven cooling fan may continue to run for several minutes after the cooking cycle has been completed. The microwave cooking does not continue beyond the end of cooking cycle.

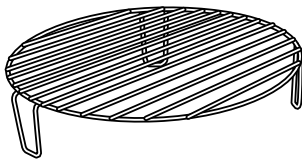
To Turn On/Off

For best microwave oven performance, it is recommended to always leave the turntable on. If necessary, the turntable can be turned off (except during an auto function).

This is helpful when cooking with a dish that is larger than the turntable.

Convection Rack

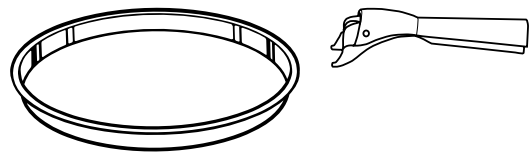
The convection rack provides optimal heat circulation for convection cooking.



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.

Crisper Pan and Handle

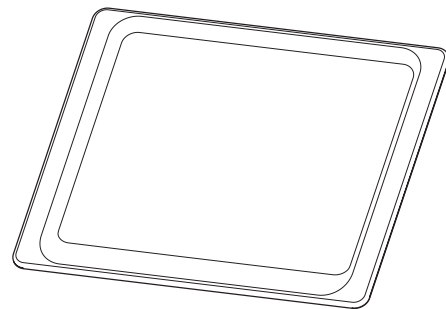


The crisper pan, with its nonstick surface and detachable handle, has been specifically designed for microwave use, and is ideal for pan-frying (pan-browning) foods in the microwave oven.

- The crisper pan will become hot. Always use the handle and oven mitts or pot holders when handling. Place gripping end on the edge of pan, squeeze handle, and lift pan.
- To avoid damage to the microwave oven, do not allow the crisper pan or handle to touch the inside cavity walls, ceiling, or floor.
- Do not place crisper pan on the convection grid. Always use the turntable as a support for the crisper pan.
- To avoid damage to the microwave oven, do not use another metal object with the crisper pan.
- To avoid damage, do not place hot crisper pan directly on heat-sensitive surfaces.
- The crisper pan is designed specifically for this microwave oven. Do not use it in any other microwave oven.
- Use only wooden or plastic cooking utensils to help avoid scratches.

See the “Accessories” section to reorder.

Baking Tray

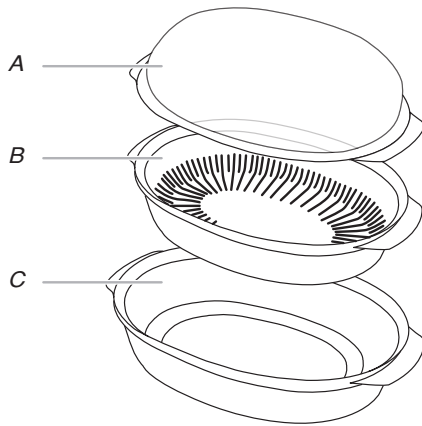


The baking tray can be used only with convection cooking.

- To avoid damage to the microwave oven, do not use in combination with microwave cooking.
- The baking tray will become hot. Always use oven mitts or pot holders when handling.

See the “Accessories” section to reorder.

Steamer Vessel



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 the 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 steamer vessel 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.

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 reorder.

Cooking Methods

! 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.

The Cooking methods keypad allows users to select one of the cooking methods below according to their cooking needs:

Function	Feature	Instructions
Cook	Cooking	<ol style="list-style-type: none">1. Press MICROWAVE.2. Select COOKING METHODS.3. Select COOK.4. Enter the desired cook time in the display screen.5. (Optional) Select POWER on the display screen to change the cooking power.6. Select START.7. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase cooking time.
Reheat	Reheating	<ol style="list-style-type: none">1. Press MICROWAVE.2. Select COOKING METHODS.3. Select REHEAT.4. Enter the desired reheat time in the display screen.5. Select START.6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase reheat time.
Defrost	Defrosting	<ol style="list-style-type: none">1. Press MICROWAVE.2. Select COOKING METHODS.3. Select DEFROST.4. Enter the desired defrost time in the display screen.5. Select START.6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase defrost time. <p>For more information, see the “Defrost” section.</p>
Steam	Steaming	<ol style="list-style-type: none">1. Press MICROWAVE.2. Select COOKING METHODS.3. Select STEAM.4. Enter the desired steam time in the display screen.5. Select START.6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase steam time. <p>For more information, see the “Steam Cook” section.</p>
Melt	Melting	<ol style="list-style-type: none">1. Press MICROWAVE.2. Select COOKING METHODS.3. Select MELT.4. Enter the desired melt time in the display screen.5. Select START.6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase melt time.

Function	Feature	Instructions
Soften	Softening	<ol style="list-style-type: none"> 1. Press MICROWAVE. 2. Select COOKING METHODS. 3. Select SOFTEN. 4. Enter the desired soften time in the display screen. 5. Select START. 6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase soften time.
Boil & Simmer	Boiling and Simmering	<ol style="list-style-type: none"> 1. Press MICROWAVE. 2. Select COOKING METHODS. 3. Select BROIL & SIMMER. 4. Enter the desired broil and simmer time in the display screen. 5. Select START. 6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase boil and simmer time.
Keep Warm	Keep Warm	<ol style="list-style-type: none"> 1. Press MICROWAVE. 2. Select COOKING METHODS. 3. Select KEEP WARM. 4. Enter the desired keep warm time in the display screen. 5. Select START. 6. (Optional) At any time while the microwave oven is operating, press +2 min, +1 min, or +30 sec to increase keep warm time.

Defrost

The Defrost feature can be used, or the microwave oven can be manually set to defrost by using 20% cook power.

- Unwrap foods and remove lids (from fruit juice) before defrosting. Remove any metal twist-ties and replace them with strings or elastic bands.
- If food is foil wrapped, remove foil and place it in a suitable container.
- Slit or pierce plastic pouches or packaging. Slit the skins, if any, of frozen food such as sausage.
- Bend plastic pouches of food to ensure even defrosting.
- Always underestimate defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.
- The length of defrosting time varies according to how solidly the food is frozen.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of a 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 Custom 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.

Popcorn

NOTE: During Popcorn function, as with all microwave cooking functions, the microwave oven should be attended at all times. Listen for popping to slow to one pop every 1 or 2 seconds, then stop the cycle.

- To avoid damage to the microwave oven, do not use regular paper bags or glass utensils.
- Pop only one package of popcorn at a time.
- Follow manufacturer's instructions when using a microwave popcorn popper.
- For best cooking results, do not try to pop unpopped kernels.
- Use fresh bags of popcorn for optimal results.
- Cooking results may vary by brand and fat content.
- The microwave oven uses the sensor to determine sizes that can be popped: 1.75-3.5 oz (50-99 g) bags.

Steam Cook

Steam Cook is a sensor cooking function that uses microwaves to steam food. Use Steam for foods such as vegetables, fish and potatoes.

- Times and cooking powers have been preprogrammed for steaming a number of food types.
- Use a microwave-safe steamer.
- Use 1/2 cup (125 mL) water or as directed in the steamer instructions.

Assisted Cooking

Assisted cooking helps you select the right mode for your everyday cooking needs.

Some modes allow you to skip preheat. Follow the prompts on screen for guidance throughout the cooking process.

NOTE: Traditional bake temperatures will be converted to convection bake temperatures. Convection Bake requires time and temperature input. It also requires preheat.

Traditional roast times will be converted to convection roast times. Convection Roast requires time and temperature input, but preheat is not required.

Some modes will convert standard bake times for convection cooking. Input your time and temperature and your screen will convert accordingly.

Favorites

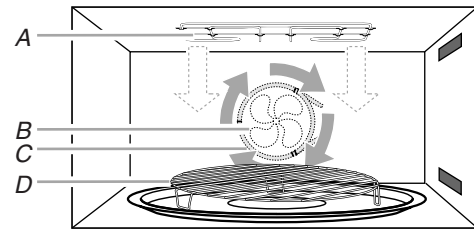
The Favorites feature stores the microwave settings for your favorite recipe.

As you continue to utilize your Favorites tool, your product will refine and tailor suggestions towards your cooking cravings/needs.

NOTE: A select set of Favorites and suggestions may be automatically shown on the Home screen based on your meal times.

To save a recipe, select the Favorites keypad (heart icon), and follow the prompts on the screen to customize your favorites. Add an image or name to the favorite to customize it to your preferences.

Convect Modes



- A. Broil element
- B. Convection fan
- C. Convection element
- D. Convection grid

Convection cooking uses the convection element, the broil 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 grid placed on turntable or baking tray.
- Do not cover turntable or convection grid or baking tray with aluminum foil.
- Do not use light plastic containers, plastic wrap, or paper products. All heatproof cookware or metal utensils can be used in convection cooking. Round pizza pans are excellent for convection cooking.
- Use convection cooking for items such as souffles, breads, cookies, angel food cakes, pizza, and most meats and fish.
- All Convection functions require preheating before use. Place food in microwave oven after preheating is complete.

Convect Modes is a function that converts a standard thermal bake cook time and temperature into an ideal cook time and temperature for convection cooking after the oven has preheated.

Convection temperatures and times differ from those of standard cooking. The oven can automatically reduce standard recipe temperatures and times for convection cooking.

The conversion may not be exact because foods are grouped in general categories. Use the following chart as a guide.

Convection Chart

Setting	Foods
Baked Goods	Biscuits, breads: quick and yeast Cakes and Cookies Casseroles: including frozen entrées and soufflés Fish
Meats	Baked potatoes Chicken: whole and pieces Meatloaf Roasts: pork, beef, and ham Turkey and large poultry are not included because their cook times vary.
Other Foods	Convenience foods: french fries, nuggets, fish sticks, pizza Pies: fruit and custard

Tools

The Tools keypad allows you access to functions and customization options for your oven. These tools allow you to set the clock, change the oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, adjust the oven calibration, change the language, and more.

Select the Tools keypad to view the Tools features:

- Remote Enable
- Kitchen Timer
- Light
- Turntable
- Mute
- Control Lock
- Probe

See the “More Modes” section for more information.

Tools	Available Selections
Remote Enable	Select REMOTE ENABLE to enable the ability to utilize the Whirlpool® app. NOTE: Remote Enable turns off when the door is opened. It needs to be re-enabled each time it is going to be used.
Kitchen Timer	Set a kitchen timer by manually entering the desired time into the keypad. Select KITCHEN TIMER. Manually input the time to the desired timer length. Select START. Select CANCEL to end the Kitchen Timer.
Light	Select LIGHT to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
Turntable	Turn the turntable on or off.
Mute	Select the Mute keypad to Mute and Unmute the sound.
Control Lock	The Control Lock shuts down the control panel keypads to avoid unintended use of the microwave oven(s). The Control Lock will remain set after a power failure, if set before the power failure occurs. When the control is locked, only the Microwave Oven Power, Tools, and Microwave Oven Light keypads will function. The Control Lock is preset unlocked, but can be locked. To Lock or Unlock the Control: <ol style="list-style-type: none"> 1. Check that the microwave oven is off. 2. Select the Control Lock keypad. 3. Control Lock will display. 4. Scroll up to unlock. 5. No keypads will function with the controls locked.
Probe	Use for Probe Cooking Mode.

Preferences

Times and Dates

Set time and date preferences.

NOTE: If user is connected to Wi-Fi, time and date will be set automatically.

Your Meal Times

Adjust when breakfast/lunch/dinner is shown.

- Time
- Date
- Time Format (am/pm vs 24 hour [Military Time])

Sound Volume

Set sound volume preferences.

- Timers and Alerts
- Buttons and Effects

Display Settings

Set the display settings.

- Display Brightness: Set the display brightness
- Emphasize Info When I Am Far: Turn on or off

Regional

Set regional preferences.

- Language: English, Spanish, or French
- Temperature Units: Fahrenheit or Celsius

Wi-Fi

- Connect to Network: Download the Whirlpool® App from the app store on your mobile phone. See the Connectivity Setup sheet for more detailed instructions.
- SAID Code: The SAID code is used to sync a smart device with your appliance.
- MAC Address: MAC Address is displayed for the Wi-Fi module.
- Wi-Fi Radio: Turn Wi-Fi on or off.

Info

- Service and Support: Displays model number, Customer Support contact info, and Diagnostics
- Store Demo Mode: Select Store Demo Mode to toggle Demo Mode off and on

Start Demo Mode:

1. Select the Tools keypad (Gear icon).
2. Scroll and select INFO.
3. Select STORE DEMO MODE and Select ON.

NOTE: The display screen will show the time (default screen/standby mode).

4. Select the Tools keypad (Gear icon).
5. Select TRY THE PRODUCT or VIEW PRODUCT VIDEOS.

If the unit is in Demo Mode after power up, follow these steps to exit the Demo Mode.

Exit Demo Mode:

1. Select TRY THE PRODUCT.
2. Scroll and Select EXPLORE.
3. Select the Tools keypad (Gear icon).
4. Scroll and Select INFO.
5. Select STORE DEMO MODE and Select OFF.
6. Select YES on the confirmation screen.

- Restore Factory: This will restore your product to the original factory default settings.
- Wi-Fi Terms and Conditions: www.whirlpool.com/connect.
- Software Terms and Conditions.

MICROWAVE OVEN CARE

General Cleaning

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

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

Microwave Oven Door And Exterior

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

Cleaning Method:

- Mild, nonabrasive soaps and detergents:
Rinse with clean water and dry with soft, lint-free cloth.
- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:
Apply glass cleaner to towel, not directly to surface.

Stainless Steel

NOTE: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, Cooktop Cleaner, steel-wool pads, gritty washcloths or some paper towels.

Rub in direction of grain to avoid damaging.

Cleaning Method:

- Stainless Steel Cleaner and Polish 31462 (not included):
See the “Assistance or Service” section to order.
- Liquid detergent or all-purpose cleaner:
Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar for hard water spots.

Control Panel

To avoid damage to the control panel, do not use abrasive cleaners, steel-wool pads, gritty washcloths, or some paper towels.

Cleaning Method:

- Glass cleaner and soft cloth or sponge: Apply glass cleaner to soft cloth or sponge, not directly on panel.
- All-Purpose Appliance Cleaner Part Number 31662 (not included):
See the “Assistance or Service” section to order.

Microwave Oven Cavity

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

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

The area where the 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 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 oven.

Turntable

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

Cleaning Method:

- Mild cleanser and scouring pad
- Dishwasher

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, or visit http://www.whirlpool.com/product_help. In Canada, visit <http://www.whirlpool.ca>.

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

In Canada:

Whirlpool Brand Home Appliances
Customer eXperience Centre
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Problem	Possible Causes and/or Solutions
Nothing will operate	Household fuse is blown, or a circuit breaker is tripped: Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Display shows messages	Error code (display shows letter followed by number): Clear the display. For further information, see the lower oven Use and Care Guide. If the message reappears, call for service. See the "Assistance or Service" section. Demo Mode (product is in Demo Mode): See the "Tools" section to exit Demo Mode.
Microwave oven will not operate	The door is not completely closed: Firmly close the door. The electronic microwave oven control is not set correctly: See the lower oven Use and Care Guide. The Control Lock is set (on some models): See the lower oven Use and Care Guide. The magnetron is not working properly: Heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See the "Assistance or Service" section.
Microwave oven makes humming noise	This is normal and occurs when the transformer in the magnetron cycles on.
Microwave oven door looks wavy	This is normal and will not affect performance.
Turntable will not operate	The turntable is not properly in place: Make sure turntable is correct side up and is sitting securely on the turntable support. The turntable support is not operating properly: Remove turntable. Remove and replace turntable support. Replace turntable. Put in 1 cup (250 mL) of water, then restart microwave oven. If it is still not working, call for service. See the "Assistance or Service" section. Do not operate the microwave oven without turntable and turntable support working properly.
Turntable rotates both directions	This is normal and depends on motor rotation at beginning of cycle.
Display shows time countdown, but is not operating	The Minute Timer is in use: See the lower oven Use and Care Guide.
Tones are not sounding	Tones are disabled: See the lower oven Use and Care Guide.
Cooking times seem too long	The cooking power is not set properly: See "Cooking Power" in the "Microwave Oven Use" section. Large amounts of food are being heated: Larger amounts of food need longer cooking times. The incoming voltage is less than that specified in the "Parts and Features" section: Have a qualified electrician check the electrical system of the house.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check the “Troubleshooting” section. It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you use only FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new Whirlpool appliance.

To locate FSP® replacement parts in your area, call us or your nearest Whirlpool designated service center.

In the U.S.A.

If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide afterwarranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

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

Please include a daytime phone number in your correspondence.

In Canada

If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**, or visit our web page www.whirlpool.ca.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool Canada LP designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

For further assistance

If you need further assistance, you can write to Whirlpool Canada LP with any questions or concerns at:

Customer eXperience Centre
Whirlpool Canada LP
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

Please include a daytime phone number in your correspondence.

Accessories

Accessories: U.S.A.

To order accessories, visit our website at www.whirlpool.com/cookingaccessories

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Affresh® Stainless Steel Cleaner

(stainless steel models)
Order Part Number W10355016

Affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Microwave Steamer

Order Part Number 8205262RB

30" FIT Kit Vent Trim for Combo Ovens

Order Part Number W10495947

27" FIT Kit Vent Trim for Combo Ovens

Order Part Number W10495945

Combo Oven Microwave Side Trim Kit

Order part Number W10536162

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, or visit 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.

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 propane 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.

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

Whirlpool makes no representations about the quality, durability, or need for service or repair of this major appliance other than the representations contained in this warranty. If you want a longer or more comprehensive warranty than the limited warranty that comes with this major appliance, you should ask Whirlpool or your retailer about buying an extended warranty.

LIMITATION OF REMEDIES; EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so these limitations and exclusions may not apply to you. This warranty gives you specific legal rights, and you also may have other rights that vary from state to state or province to province.

