



BUILT-IN ELECTRIC MICROWAVE OVEN COMBINATION - LOWER 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 microwave oven frame inside the microwave oven door.

Model Number _____ Serial Number _____

Para una versión de estas instrucciones en español, visite www.whirlpool.com.

Deberá tener los números de modelo y serie. Se encuentran en el lado inferior derecho del marco del horno, dentro de la puerta.

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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

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

- Proper Installation – Be sure the oven is properly installed and grounded by a qualified technician.
- Never Use the Oven for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where oven is in use. They should never be allowed to sit or stand on any part of the oven.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the oven.
- User Servicing – Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in Oven – Flammable materials should not be stored in an oven.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.

- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

For self-cleaning ovens:

- Do Not Clean Gasket – The gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

SAVE THESE INSTRUCTIONS

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.

FEATURE GUIDE

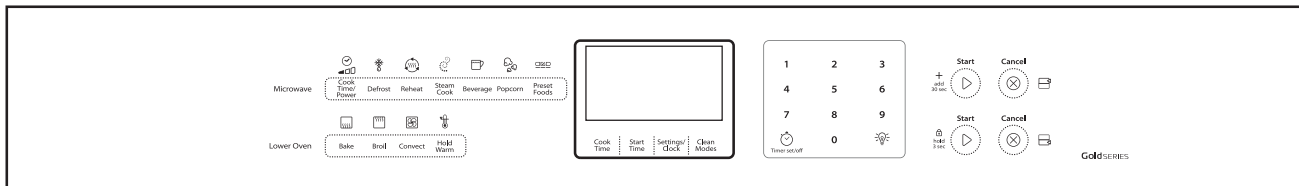
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at www.whirlpool.com for more detailed instructions. In Canada, reference the Customer Service section at www.whirlpool.ca. For more specific details on a feature and the steps to use the feature listed, refer to the titled section for that feature.

⚠ 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.



KEYPAD	FEATURE	INSTRUCTIONS
SETTINGS/CLOCK	Clock	This clock can use a 12- or 24-hour cycle. See “Electronic Oven Controls” section. <ol style="list-style-type: none"> 1. Press SETTINGS/CLOCK until “Clock” is displayed. 2. Press the number keypads to set the time of day. 3. Press START LOWER.
SETTINGS/CLOCK	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the “Oven Use” section.
Oven Light	Oven cavity light	While the oven door(s) are closed, press the Oven Light keypad to turn the light(s) on and off. The oven light(s) will come on when an oven door is opened.
TIMER SET/OFF	Oven timer	The Timer can be set in hours or minutes up to 9 hours and 59 minutes. <ol style="list-style-type: none"> 1. Press TIMER SET/OFF. 2. Press the number keypads to set the length of time in hr.-min. Leading zeros do not have to be entered. For example, for 2 minutes, enter “2.” 3. Press TIMER SET/OFF to begin the countdown. If enabled, timer tone(s) will sound at the end of countdown. 4. Press TIMER SET/OFF to cancel the Timer and return to the time of day. Do not press the Cancel keypad because the oven will turn off.
START	Cooking start	The Start keypad begins any oven function. If Start is not pressed within 2 minutes after pressing a keypad, the function is canceled and the time of day is displayed.
CANCEL	Oven function	The Cancel keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.
BAKE	Baking and roasting	<ol style="list-style-type: none"> 1. Press BAKE. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. (Single-rack baking only) Press START LOWER. Rapid preheat will begin. IMPORTANT: Rapid Preheat should be used only for single-rack baking. 4. (Multiple-rack baking) Press START LOWER. Press START LOWER again to cancel Rapid Preheat. 5. To change the temperature, repeat Steps 2 and 3. 6. Press CANCEL LOWER when finished.

KEYPAD	FEATURE	INSTRUCTIONS
BROIL	Broiling	<ol style="list-style-type: none"> 1. Press BROIL. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START LOWER, and then allow the oven to preheat for 2 minutes. 4. Position the cookware in the oven, and close the door. 5. To change the temperature, repeat Steps 2 and 3. 6. Press CANCEL LOWER when finished.
CONVECT (Single or upper oven only) (on some models)	Convection cooking	<ol style="list-style-type: none"> 1. Press CONVECT until the desired mode is displayed. Follow the scrolling text directions for the desired mode, or see the specific directions for the desired mode in the "Convection Cooking" section. 2. Press START LOWER. 3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 4. Press START LOWER. 5. To change the temperature, repeat Steps 3 and 4. 6. Press CANCEL LOWER when finished.
HOLD WARM	Hold warm	<p>Food must be at serving temperature before placing it in the warmed oven.</p> <ol style="list-style-type: none"> 1. Press HOLD WARM. 2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range. 3. Press START LOWER. 4. To change the temperature, repeat Steps 2 and 3. 5. Press CANCEL LOWER when finished.
START TIME	Delayed start	<p>The Start Time keypad is used to enter the starting time for an oven function with a delayed start. Start Time should not be used for foods such as breads and cakes because they may not bake properly.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
COOK TIME	Timed cooking	<p>Cook Time allows the oven to be set to turn ON at a certain time of day, cook for a set length of time, and/or shut OFF automatically.</p> <p>To set a Timed Cook or a Delayed Timed Cook, see the "Cook Time" section.</p>
CLEAN MODES	Self-clean cycle	See the "Self-Clean Cycle" section.
START LOWER hold 3 sec.	Oven control lockout	<ol style="list-style-type: none"> 1. Check that the ovens and timers are OFF. 2. Press and hold START LOWER for 3 seconds. 3. If enabled, a tone will sound, and the controls will be locked. 4. Repeat to unlock. No keypads will function with the controls locked.

OVEN USE

Odors and smoke are normal when the oven is used the first few times or when it is heavily soiled.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Electronic Oven Controls

Control Display

The display will light up when first powered up or after a power loss. When oven is not in use, the time of day is displayed.

Tones

Tones are audible signals, indicating the following:

One Tone

- Valid keypad press
- Oven is preheated (long tone).
- Kitchen timer (long tone with reminder tone every 60 seconds)
- Function has been entered.

Three Tones

- Invalid keypad press

Four Tones

- End of cycle (with reminder tone every 60 seconds)

Use the Settings/Clock keypad to change the tone settings.

Settings

Many features of the oven control can be adjusted to meet your personal needs. These changes are made using the Settings/Clock keypad.

Use the Settings/Clock keypad to scroll through the features that can be changed. Each press of the Settings/Clock keypad will advance the display to the next setting. After selecting the feature to be changed, the control will prompt you for the required input. Details of all of the feature changes are explained in the following sections.

Press CANCEL LOWER to exit Settings.

Fahrenheit and Celsius

The temperature is preset to Fahrenheit but can be changed to Celsius.

1. Press SETTINGS/CLOCK until "TEMP UNIT" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Audible Tones Disable

Turns off all tones, including the end-of-cycle tone and key press tones, except reminder tones. Reminder tones remain enabled when audible tones are disabled.

1. Press SETTINGS/CLOCK until "SOUND" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Sound Volume

Sets the pitch of the tone to either high or low.

1. Press SETTINGS/CLOCK until "SOUND VOLUME" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

End-of-Cycle Tone

Activates or turns off the tones that sound at the end of a cycle.

1. Press SETTINGS/CLOCK until "END TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Key-Press Tones

Activates or turns off the tones when a keypad is pressed.

1. Press SETTINGS/CLOCK until "KEYPRESS TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Reminder Tones Disable

Turns off the short repeating tone that sounds every 1 minute after the end of cycle tones.

1. Press SETTINGS/CLOCK until "REMINDER TONE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

12-/24- Hour Clock

1. Press SETTINGS/CLOCK until "12/24 HOUR" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

12-Hour Shutoff

The oven control is set to automatically shut off the oven 12 hours after the oven initiates a cook or clean function. This will not interfere with any timed or delay cook functions.

1. Press SETTINGS/CLOCK until "12 HR AUTO OFF" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Languages – Scrolling Display Text

Language options are English and French.

1. Press SETTINGS/CLOCK until "LANGUAGE" is displayed.
2. The current setting will be displayed.
3. Press the number keypad as instructed by the scrolling text to select the new language.
4. Press CANCEL LOWER to exit and display the time of day.

Oven Temperature Offset Control

IMPORTANT: Do not use a thermometer to measure oven temperature. Elements will cycle on and off as needed to provide consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Most thermometers are slow to react to temperature change and will not provide an accurate reading due to this cycling.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature can be adjusted to personalize it for your cooking needs. It can be changed to Fahrenheit or Celsius.

To Adjust Oven Temperature:

1. Press SETTINGS/CLOCK until "TEMP CALIB" is displayed.
2. The current setting will be displayed.
3. Press START LOWER to select the choice displayed in Step 2. Wait several seconds for the display to change or press START LOWER, and then continue with Step 4.
4. Press the "3" keypad to increase the temperature in 5°F (3°C) increments, or press the "6" keypad to decrease the temperature in 5°F (3°C) increments. The range is from -30°F to +30°F (-18°C to +18°C).
5. Press START LOWER.
6. Press CANCEL LOWER to exit and display the time of day.

Demo Mode

IMPORTANT: This feature is intended for use on the sales floor with 120V power connection and permits the control features to be demonstrated without heating elements turning on. If this feature is activated, the oven will not work.

1. Press SETTINGS/CLOCK until "DEMO MODE" is displayed.
2. The current setting will be displayed.
3. Press the "1" keypad to adjust the setting.
4. Press CANCEL LOWER to exit and display the time of day.

Sabbath Mode

The Sabbath Mode sets the oven to remain on in a bake setting until turned off.

When the Sabbath Mode is set, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes.

When the oven door is opened or closed, the oven light will not turn on or off and the heating elements will not turn on or off immediately.

NOTE: If a power failure happens while Sabbath Mode is running, the oven will show Sabbath Mode is on, but the Bake cycle will not be on. If the oven door is opened during this time, the oven light will turn on.

To Enable Sabbath Mode Capability (One Time Only):

1. Press SETTINGS/CLOCK until "SABBATH" is displayed.
2. Press the "1" keypad. Sabbath Mode can be activated for baking.
3. Press CANCEL LOWER to save the setting and exit to display the time of day.

NOTE: To disable the Sabbath Mode, repeat Steps 1 through 3 to change the status from "SABBATH ON" to "SABBATH OFF."

To Activate Sabbath Mode:

1. Press BAKE.
2. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
3. Press START LOWER.
For timed cooking in Sabbath Mode, press COOK TIME, and then press the number keypads to set the desired cook time. Press START LOWER.
4. Press SETTINGS/CLOCK. Three tones will sound. Then press "7." "SAB" will appear in the display.

To Adjust Temperature:

1. Press the number keypad as instructed by the scrolling text to select the new temperature.
NOTE: The temperature adjustment will not appear on the display, and no tones will sound. The scrolling text will be shown on the display as it was before the keypad was pressed.
2. Press START LOWER.

To Deactivate Sabbath Mode:

Press SETTINGS/CLOCK, and then press "7" to return to regular baking or press CANCEL LOWER to turn off the oven.

Aluminum Foil

IMPORTANT: To avoid permanent damage to the oven bottom finish, do not line the oven bottom with any type of foil or liner.

For best cooking results, do not cover entire oven rack with foil because air must be able to move freely.

Positioning Racks and Bakeware

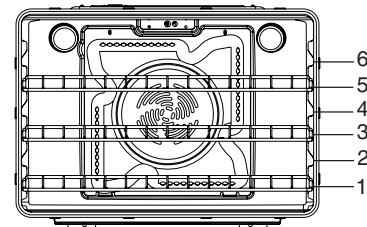
IMPORTANT: To avoid permanent damage to the porcelain finish, do not place food or bakeware directly on the oven door or bottom.

Racks

- Position racks before turning on the oven.
- Do not position racks with bakeware on them.
- Make sure racks are level.
- Place food so it will not rise into the broil element. Allow at least ½" (1.3 cm) between pans and the broil element.

To move a rack, pull it out to the stop position, raise the front edge, and then lift it out. Use the following illustrations and charts as a guide for positioning racks.

Rack Positions



Broiling

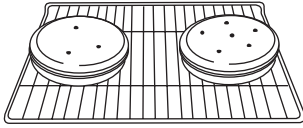
Food	Rack Position
Broiled meats, poultry, fish	6
Broiling/searing meats, hamburgers, steaks	6

Baking

Food	Rack Position
Large roasts, roasted meats, or poultry	1 or 2
Most baked goods, casseroles	2 or 3

Baking Layer Cakes on 1 Rack

Place the cakes on the rack as shown.



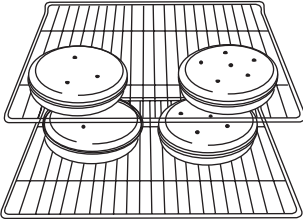
Multiple Rack Cooking

2-rack: Use rack positions 2 and 5 for regular baking.

2-rack (convection only): Use rack positions 2 and 5 for convection baking.

Baking Layer Cakes on 2 Racks

For best results when baking cakes on 2 racks, use rack positions 2 and 5 with the Bake function. Place the cakes on the racks as shown.



Baking Cookies on 2 Racks

For best results when baking cookies on 2 racks, use rack positions 2 and 5 with the Convection Bake function.

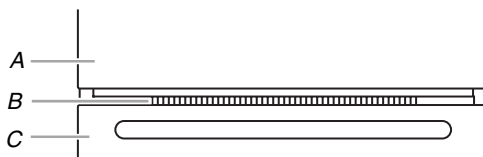
Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

Number of Pan(s)	Position on Rack
1	Center of rack
2	Side by side
3 or 4	Refer to the previous illustration.

NOTE: Bakeware materials and color may affect results. Dark, dull, non-stick, or glass pans may require shorter baking times. In contrast, insulated or stainless steel pans may require longer baking times. Follow bakeware manufacturer's recommendations.

Oven Vent



- A. Control panel
- B. Oven vent
- C. Oven

The oven vent should not be blocked or covered since it allows the inlet of fresh air into the cooling system. Also, the bottom vent should not be blocked or covered since it allows the inlet of fresh air into the cooling system and the outlet of hot air from the cooling system. Blocking or covering vents will cause poor air circulation, affecting cooking, cleaning, and cooling results.

Baking and Roasting

Preheating

When beginning a Bake, Convection Bake, or Convection Roast cycle, the oven will begin preheating after START LOWER is pressed. The oven will take approximately 13 to 19 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Rapid Preheat

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting Rapid Preheat. The preheating cycle should be completed before placing food in the oven. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

IMPORTANT: Rapid Preheat should be used only for single-rack baking.

Oven Temperature

While in use, the oven elements will cycle On and Off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

NOTE: On models with convection, the convection fan may run in the non-convection bake mode to improve oven performance.

AccuBake® Temperature Management System

The AccuBake® Temperature Management System electronically regulates the oven heat levels during preheat and bake to maintain a precise temperature range for optimal cooking results. The bake and broil elements or burners cycle On and Off in intervals. On convection range models, the fan will run while preheating and may be cycled On and Off for short intervals during Bake to provide the best results. This feature is automatically activated when the oven is in use.

Before baking and roasting, position racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Broiling

When broiling, preheat the oven for 5 minutes before putting food in unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack. Close the oven door to ensure proper broiling temperature.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Place the food in the upper or lower oven. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle On and Off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke. If you would like to purchase a broiler pan, one may be ordered. Please refer to the "Accessories" section for more information.

Convection Cooking - Single or Upper Oven Only (on some models)

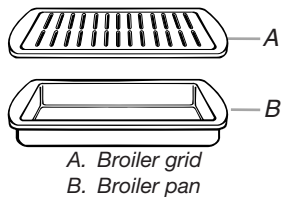
During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

During the Convection function, the ring element, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will turn back on.

NOTE: It is normal for the convection fan to run during non-convection cycles as well as during preheat.

- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary. It is recommended to use the oven light to monitor cooking progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time with a method such as a toothpick.
- Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places, including the thickest part.
- Before convection cooking, position the rack(s) according to the “Positioning Racks and Bakeware” section.
- When using more than one rack, position bakeware/cookware on the racks to allow movement of the fan-circulated air around the food. See the “Positioning Racks and Bakeware” section.
- If the oven is full, extra cooking time may be needed.
- For optimal cooking results, do not cover food.
- When roasting poultry and meat, use a broiler pan and grid. It is not necessary to wait for the oven to preheat, unless recommended in the recipe.

To order a broiler pan, see the “Assistance or Service” section.



Convection Baking

Use Convection Bake for single- or multiple-rack baking. When convection baking, reduce your recipe baking temperature by 25°F (15°C).

To Set Convection Bake:

1. Press CONVECT until “CONVECT BAKE” is displayed.
2. Press START LOWER.
3. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
4. Press START LOWER. The oven will begin preheating. There are two preheat modes on Convection Bake function. Use Rapid Preheating when using a single rack only, and use the standard Preheating when using multiple racks. It is possible to switch between “Rapid Preheating” and “Preheating” by pressing START LOWER during the preheating.
5. Place the food in the oven and close the oven door when preheat is completed.

6. Press CANCEL LOWER when finished.
7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START LOWER. Changing the temperature once food is placed in the oven could affect the performance.

Convection Broil

When convection broiling, enter your normal broiling temperature. The oven door must be closed when using Convection Broil.

It is not necessary to preheat the oven for Convection Broil.

1. Place the food in the oven, and close the oven door.
2. Press CONVECT until “CONVECT BROIL” is displayed.
3. Press START LOWER.
4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
5. Press START LOWER.
6. Press CANCEL LOWER when finished.
7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START LOWER. Changing the temperature once food is placed in the oven could affect the performance.

Convection Roasting

When convection roasting, enter your normal roasting temperature. The roasting time should be 15-30% less than in conventional cooking.

It is not necessary to preheat the oven for Convection Roast.

1. Place the food in the oven, and close the oven door.
2. Press CONVECT until “CONVECT ROAST” is displayed.
3. Press START LOWER.
4. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
5. Press START LOWER.
6. Press CANCEL LOWER when finished.
7. Remove food from the oven.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then pressing START LOWER. Changing the temperature once food is placed in the oven could affect the performance.

Convection Recipe

When using Convection Recipe, enter your normal cooking temperature. The oven door must be closed when using Convection Recipe.

It is not necessary to preheat the oven for Convection Recipe MEATS option.

1. For Convection Recipe MEATS only: Place food in the oven, and close the oven door.
2. Press CONVECT until “CONVECT RECIPE” is displayed.
3. Press START LOWER.
4. Press CONVECT to cycle between the options. Press START LOWER to select the displayed option.
5. Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
6. Press START LOWER.
7. Press the number keypads to enter the desired cook time, and then press START LOWER.

NOTE: For BAKED FOODS and OTHERS options only: The temperature will automatically be adjusted by decreasing the temperature entered by 25°F (15°C). For baked foods only, do not decrease the temperature on the recipe by 25° (15°C); the oven will automatically decrease the temperature entered by 25°F (15°C).

For MEATS and OTHERS options only: The cook time will automatically be adjusted to 80% of the time entered and the adjusted cook time will appear on the display, but temperature will not be adjusted.

NOTE: Preheating can cause overcooking. If preheat is required for the recipe, add 15 minutes to the cook time. Place food in the oven at appropriate time.

- For BAKED FOODS and OTHERS options only: The preheating will start, and once complete, the unit will sound a tone. Place the food in the oven, and close the oven door.
- At the end of the cooking time set, the oven will turn off automatically, the end of cycle tone will sound, and "Cooking Complete" will appear in the text area. It's also possible to press CANCEL LOWER to finish the cycle.
- Remove food from the oven.

Hold Warm

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.

IMPORTANT: Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour; however, breads and casseroles may become too dry if left in the oven during the Hold Warm function. For best results, cover food.

The Hold Warm function allows hot cooked foods to stay at serving temperature.

To Use:

- Press HOLD WARM.
- Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.

NOTE: The temperature may be changed at any time by pressing the number keypads to enter the desired temperature and then START for the selected oven.

- Press START LOWER.
- Place food in the oven.
- Press CANCEL LOWER when finished.
- Remove food from the oven.

To Cancel Hold Warm:

- Press CANCEL LOWER for the selected oven.
- Remove food from oven.

Cook Time

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.

To Set a Timed Cook:

- Press the keypad for any cooking function except Broil, Convection Broil, or Hold Warm.
- Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- Press COOK TIME.
- Press the number keypads to enter the length of time to cook.
- Press START LOWER. The display will count down the time. When the time ends, the oven will shut off automatically. The temperature and/or time setting can be changed at any time.
To change the temperature, repeat Steps 2 through 5 and press START LOWER.
To change the time setting, repeat Steps 3 through 5.
- Press CANCEL LOWER for the selected oven to clear the display.

To Set a Delayed Timed Cook:

- Press START TIME.
- Press the number keypads to enter the number of hours and/or minutes you want to delay the start time.
- Press the keypad for any cooking function except Broil, Convection Broil, or Hold Warm.
- Press the number keypads to set the desired temperature. If the temperature entered is not in the range of the temperatures allowed, the minimum or maximum allowed temperature will be displayed. Enter a temperature in the allowable range.
- Press START LOWER.
- Press the number keypads to enter the length of time to cook.
- Press START LOWER.

When the start time is reached, the oven will automatically turn on.

To change the temperature after the delay countdown, repeat Steps 4 and 5. To change the time after the delay countdown, press COOK TIME and then repeat Steps 6 and 7.

When the set cook time ends, the oven will shut off automatically.

- Press CANCEL LOWER to clear the display.

OVEN CARE

Self-Cleaning Cycle

⚠ WARNING



Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Keep children away from oven during Self-Cleaning cycle.

Failure to follow these instructions can result in burns.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well-ventilated room.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage, or move the oven door gasket.

Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware, all cooking utensils, oven racks, aluminum foil, and on some models, the temperature probe from the oven.
- Use a damp cloth to clean inside door edge and the 1½" (38 mm) area around the inside oven cavity frame, being certain not to move or bend the gasket.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting, or faint white spots can result. This will not affect cooking performance.

IMPORTANT:

- Oven temperature must be below 500°F (260°C) to program a clean cycle.
- The oven door will lock when the oven is running the Self-Cleaning cycle.

How the Cycle Works:

IMPORTANT: The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks, and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

Once the oven has completely cooled, remove ash with a damp cloth. To avoid breaking the glass, do not apply a cool damp cloth to the inner door glass before it has completely cooled.

The oven light will not light during the Self-Cleaning cycle.

To stop the Self-Cleaning cycle at anytime, press CANCEL. If the temperature is too high, the oven door will remain locked.

When the oven is locked, the door of the oven cannot be opened. To avoid damage to the door, do not force the door open when the oven is locked.

Before self-cleaning, make sure the door is completely closed, or the door will not lock and the Self-Cleaning cycle will not begin.

NOTE: 12 hours must pass before the next Self-Clean can begin.

The oven is preset for the recommended clean cycle; however, the time can be changed. Suggested clean times are 3 hours for light soil and between 4 hours and 5 hours for average to heavy soil.

To Self-Clean:

1. Close the oven door and then press CLEAN MODES.
2. Press the number “1” keypad for Precise Clean.
3. The recommended default clean time is displayed. To change the clean time, use the number keypads to enter the desired time.
4. Press START LOWER.

The oven door will automatically lock.

When the Self-Clean cycle is complete and the oven cools, the oven door will unlock.

5. When the oven is completely cooled, remove ash with a damp cloth.

To Delay Start Self-Clean:

1. Close the oven door, and then press START TIME.
2. Press the number keypads to enter the desired amount of time by which you want to delay the start.
3. Press CLEAN MODES.
4. Press the number “1” keypad for Precise Clean.
5. The recommended default clean time is displayed. To change the clean time, use the number keypads to enter the desired time.
6. Press START LOWER.

The oven door will automatically lock after the Delay Start countdown.

When the Self-Clean cycle is complete and the oven cools, the oven door will unlock.

7. When the oven is completely cooled, remove ash with a damp cloth.

Steam Clean

The Steam Clean feature is designed for light oven cavity bottom cleaning on models that have hidden bake in both ovens.

Allow the range to cool to room temperature before using the Steam Clean feature. If your oven cavity is above 200°F (93°C), “Oven Cooling” will appear in the display and the Steam Clean feature will not activate until it cools down.

- Remove all racks and accessories from the oven cavity.
- For best results, use 10 oz (295.7 mL) of distilled or filtered water.
- The Steam Clean feature will take approximately 25 minutes. A beep will sound at the end of the cycle.

IMPORTANT: Because the water in the oven bottom is hot, do not open the oven door during the Steam Clean cycle.

Press CANCEL at any time to end the cycle. The display will return to the time of day.

Helpful Hints

- Once the Steam Clean cycle is complete and the oven is completely cooled, remove all remaining water in the bottom of the oven with a sponge or cloth.
- Wipe any remaining moisture from the oven door interior, oven cavity interior sides, and cooktop.
- Use a soft brush or nylon scrubber to wipe the oven interior. This may help with more stubborn stains.
- It is recommended to use distilled or filtered water, as tap water may leave mineral deposits on the oven bottom. Use a cloth soaked with vinegar or lemon juice to remove any mineral deposits that may be left after the Steam Clean cycle.
- If the oven is heavily soiled, use the Self-Clean cycle. The Steam Clean cycle may be used first to eliminate most of the debris, resulting in a more effective self-clean.

To Steam Clean:

1. Remove all racks and accessories from the oven cavity.
2. Close the oven doors, and then press CLEAN MODES.
3. Press the number “2” keypad for Steam Clean.
4. Open the oven door, and pour 10 oz (295.7 mL) of distilled or filtered water to the oven bottom. Then close the oven door.
5. Press START LOWER.
6. After approximately 25 minutes, a beep will sound to signal the end of the cycle. Press CANCEL LOWER to clear the display.
7. When the oven is completely cooled, remove any excess water with a sponge or cloth and wipe down oven interior. If needed, use a non-scratch copper scrubbing pad to remove stubborn soils.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are OFF and the oven is cool. Always follow label instructions on cleaning products. For additional information, you can visit the Frequently Asked Questions (FAQs) section of our website at www.whirlpool.com. In Canada, refer to the Customer Service section at www.whirlpool.ca.

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

Exterior Porcelain Enamel Surfaces (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire oven is cool. These spills may affect the finish.

Cleaning Method:

- Glass cleaner, mild liquid cleaner, or nonabrasive scrubbing pad: Gently clean around the model/serial/rating plate because scrubbing may remove numbers.
- affresh® Kitchen and Appliance Cleaner Part Number W10355010 (not included): See the “Accessories” section for more information.

Stainless Steel (on some models)

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

Cleaning Method:

Rub in direction of grain to avoid damaging.

- affresh® Stainless Steel Cleaner Part Number W10355016: See the “Accessories” section for more information.

Metallic Paint (on some models)

Do not use abrasive cleaners, cleaners with bleach, rust removers, ammonia, or sodium hydroxide (lye) because paint surface may stain.

Control Panel and Oven Door Exterior

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

Cleaning Method:

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

Oven Racks

Cleaning Method:

- Steel-wool pad
- For racks that have discolored and are harder to slide, a light coating of vegetable oil applied to the rack guides will help them slide.

Oven Cavity

Do not use oven cleaners.

Food spills should be cleaned after the oven cools. At high temperatures, foods react with porcelain, and staining, etching, pitting or faint white spots can result.

Cleaning Method:

- Self-Cleaning cycle: See “Self-Cleaning Cycle” first.

Oven Lights

The oven light(s) are standard 25-watt appliance bulbs. Before replacing, make sure the oven is cool and the controls are turned off.

To Replace:

1. Disconnect power.

2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb, and then bulb cover by turning clockwise.
5. Reconnect power.

PROBLEM SOLVER

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. 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.	<p>Oven isn't wired properly - See the Installation Instructions.</p> <p>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.</p> <p>The control displays an F9 or F9 E0 error code - The electrical outlet in the home may be miswired. Contact a qualified electrician to verify the electrical supply.</p>
Oven will not operate.	<p>Start Time is set - See the "Cook Time" section.</p> <p>Control Lock is ON - Press and hold START LOWER for 3 seconds to unlock.</p> <p>Control is in Demo Mode - See the "Electronic Oven Controls" section. Demo Mode is used for display models in a showroom.</p> <p>Electronic oven control set incorrectly - See the "Electronic Oven Controls" section.</p>
Oven temperature too high or too low.	<p>Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p>
Display shows messages.	<p>Power failure (Display shows incorrect time.) - On some models, reset the clock, if needed. See the "Settings/Clock" keypad feature in the "Feature Guide" section.</p> <p>Error code (Display shows letter followed by number.) - Power off, wait 10 seconds, and then power on. Press CANCEL LOWER to clear the display. See "Control Display" in the "Electronic Oven Controls" section. If it reappears, call for service. See the "Warranty" section for contact information.</p>
Clean cycle did not work on all spills.	<p>Several cooking cycles between Clean cycles or spills on oven walls and doors - Run additional Clean cycles. The affresh® Kitchen and Appliance Cleaner can be used for stubborn soils. See the "Accessories" and "Self-Cleaning Cycle" sections for more information.</p>
Oven cooking results not what expected.	<p>The set temperature was incorrect - Double-check the recipe in a reliable cookbook.</p> <p>Oven temperature needs adjustment - See "Oven Temperature Control" in the "Electronic Oven Controls" section.</p> <p>Oven was not preheated - See the "Baking and Roasting" section.</p> <p>Racks were positioned improperly - See the "Positioning Racks and Bakeware" section.</p> <p>Not enough air circulation around bakeware - See the "Positioning Racks and Bakeware" section.</p> <p>Batter distributed unevenly in pan - Check that batter is level in the pan.</p> <p>Darker browning of food caused by dull or dark bakeware - Lower the oven temperature 25°F (15°C) or move rack to a higher position in the oven.</p> <p>Lighter browning of food caused by shiny or light colored bakeware - Move rack to a lower position in the oven.</p> <p>Incorrect length of cooking time was used - Adjust cooking time.</p> <p>Oven door was not closed - Be sure that the bakeware does not keep the door from closing.</p> <p>Oven door was opened during cooking - Oven peeking releases oven heat and can result in longer cooking times.</p> <p>Rack is too close to bake burner, making baked items too brown on bottom - Move rack to higher position in the oven.</p> <p>Pie crusts browning too quickly - Use aluminum foil to cover the edge of the crust, and/or reduce baking temperature.</p>

ACCESSORIES

For accessories in the U.S.A., you can visit our website at www.whirlpool.com or call us at **1-800-253-1301**.

In Canada, visit our website at www.whirlpool.ca or call us at **1-800-807-6777**.

affresh® Stainless Steel Cleaning Wipes

(stainless steel models)

Order Part Number W10355049

affresh® Stainless Steel Cleaner

(stainless steel models)

Order Part Number W10355016

affresh® Kitchen and Appliance Cleaner

Order Part Number W10355010

Granite Cleaner and Polish

Order Part Number W10275756

Porcelain Broiler Pan and Grid

Order Part Number 4396923

Premium Broiler Pan and Roasting Rack

Order Part Number W10123240

Microwave Steamer

Order Part Number 8205262RB

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.
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.



www.whirlpool.com/product_help

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 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.

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.

