Whirlpool®

MICROWAVE OVEN HOOD COMBINATION USER INSTRUCTIONS

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

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

Model Number _____   Serial Number _____

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

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

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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 <u>immediately</u> 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 the "INSTALLATION INSTRUCTIONS" 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 - are able to explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions in the "Microwave Oven Care" section.
- To reduce the risk of fire in the oven cavity:
  – Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  – Remove wire twist-ties from paper or plastic bags before placing bags in oven.
  – If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  – Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

■ Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

– Do not overheat the liquid.

– Stir the liquid both before and halfway through heating it.

– Do not use straight-sided containers with narrow necks.

– After heating, allow the container to stand in the microwave oven for a short time before removing the container.

– Use extreme care when inserting a spoon or other utensil into the container.

■ Do not mount over a sink.

■ Do not store anything directly on top of the microwave oven when the microwave oven is in operation.

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.

⚠ WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

Observe all governing codes and ordinances.

Required:

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

Recommended:

■ A time-delay fuse or time-delay circuit breaker.

■ A separate circuit serving only this microwave oven.

GROUNDING INSTRUCTIONS

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

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

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

SAVE THESE INSTRUCTIONS

This device complies with Part 18 of the FCC Rules.

This device complies with Industry Canada ICES-001.

PARTS AND FEATURES

Feature Guide

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at **www.whirlpool.com** for more detailed instructions. In Canada, refer to the Product Help section at **www.whirlpool.ca.**

⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

| Convect | Defrost | Soften/Melt | Steam/Simmer | Warm Hold | Cook Time/Power | | | Turntable | ◁◁ | | | ▷▷ | Select | | ▷ |
| AccuPop | Potato | Vegetable | Reheat | Auto Cook | Kids Menu | Clock Options | Timer Set/Off | 1 2 3 4 5 6 7 8 9 0 | | | | | | Remote Enable | + 30 Sec / × Control Lock / Connect |

Keypad	Feature	Instructions
CLOCK/OPTIONS	Set the Clock	The Clock is a 12-hour (12:00-11:59) or 24-hour (0:00-23:59) clock. Touch CLOCK/OPTIONS to reach Clock submenu and follow the prompts to set the Clock. Clock format (12 hours with AM and PM, 12 hours without AM and PM, or 24 hours) may also be set in the Clock submenu.
CLOCK/OPTIONS	Reach Options Menu	1. Touch CLOCK/OPTIONS. The oven display will scroll through the various options. You can also touch CLOCK/OPTIONS repeatedly to manually scroll through the list of options. 2. Touch the number keypad for the specific option to toggle the function setup.
MENU	Turn On Backlit Buttons	Press the menu keypad to light up the back-lit buttons.
LIGHT	Turn On Light	Press the light keypad to turn the light beneath the hood on or off.
FAN	Turn On Fan	Press the fan keypad to the fan on or off.
TIMER (SET/OFF)	Kitchen Timer	1. Touch TIMER SET/OFF. 2. Touch the number keypads to set the length of time. 3. Touch TIMER SET/OFF. If the keypad is not touched, the control will continue to wait for TIMER SET/OFF to be touched. When the set time ends, 4 chimes will continuously repeat until TIMER SET/OFF is touched. 4. If the Cancel keypad is touched, the microwave oven will turn off; however, the Timer can only be turned off using the Timer Set/Off keypad.
▷ +30 Sec	Start/Add 30 Sec	Touching the Start/Add 30 Sec keypad when the microwave oven is off will start 30 seconds of cook time at 100% power. If cooking is interrupted by opening the door, touching Start/Add 30 Sec after the door is closed again will resume the preset cycle.
CANCEL ✕	Microwave Oven Cancel	The Cancel keypad stops any microwave oven function except for the Clock, Timer, and Control Lock. The oven will also turn off when the door is opened. When the door is opened, the element(s) and fan will turn off, but the oven light will remain on. Close the door and touch the Start keypad to resume the preset cycle. The oven cooling fan may continue to operate even after an oven function has been canceled or completed, depending on the oven temperature.
◁◁ Left Arrow	Navigate Menu	Press the Left Arrow keypad to move through the menu.
▷▷ Right Arrow	Navigate Menu	Press the Right Arrow keypad to move through the menu.
SELECT	Select Options	Touch SELECT to select options.
COOK TIME/POWER	Manual Cooking	1. Touch COOK TIME/POWER and then number keypads to set a length of time to cook. 2. Touch the Start keypad. Touch the number keypads to set the cook power if other than 100%. Touch the Start keypad. The display will count down the cook time. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

| Keypad	Feature	Instructions
CONVECT	**Convection Cooking**	1. Position convection grid on turntable in microwave oven, or place baking tray on slide rails and close the door. 2. Touch CONVECT. 3. Touch number keypad to select food category from the Convection Chart. **OR** Touch CONVECT repeatedly to scan and select food category. For example, to select the Meats setting, Convect must be touched twice. 4. Touch the number keypads to set a standard temperature. Temperature can be set between 170°F and 450°F (77°C and 232°C). 5. Touch the number keypads to set a length of standard time to cook. Time can be set up to 11 hours and 59 minutes. **NOTE:** Doneness function is not active for Convect. 6. Touch START. "Preheating" and "Lo" will appear on the upper oven display. Once the temperature reaches 170°F (77°C), "Lo" will be replaced by the increasing temperature. Time and temperature will be automatically converted for convection cooking. When preheating is complete, 2 tones will sound, and the display will show the set temperature and "Insert Food" prompt. 7. Place food or bakeware on convection grid or on baking tray and close the door. 8. Touch the Start keypad. The upper oven display will count down the cook time and show temperature for convection cooking. When the stop time is reached, the oven will shut off automatically and "Cooking Complete" will appear on the oven display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 9. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
DEFROST	**Automatic Defrost**	1. Touch DEFROST. 2. Touch the number keypad from the Defrost Chart to select food. **OR** Touch DEFROST repeatedly to scroll through foods. For example, to select the Meats setting, DEFROST must be touched twice. 3. Touch number keypads to enter the weight. To change the doneness setting, touch COOK TIME/POWER to toggle through and select a doneness of Normal, More, or Less. 4. Touch the Start keypad. The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. When the stop time is reached, the oven will shut off automatically. If enabled end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
DEFROST	**Manual Defrost**	1. Touch DEFROST. 2. Touch the number "6" keypad. **OR** Touch DEFROST repeatedly to scan to the Manual setting. 3. Touch the number keypads to set a length of time to defrost. Time can be set up to 99 minutes and 99 seconds. **NOTE:** The doneness function is not available for manual defrosting. 4. The default power level is 30%. To change power level, touch COOK TIME/POWER and then enter the desired power level. See the Cooking Power Chart. **NOTE:** If a cook time has not been entered, after 5 seconds of inactivity the power level will be automatically confirmed. The screen will then prompt to enter cook time. 5. Touch the Start keypad. The display will count down the defrost time. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 6. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

Keypad	Feature	Instructions
SOFTEN/MELT	Soften	1. Touch SOFTEN/MELT. 2. Touch number keypad to select food type from the Soften Chart. **OR** Touch SOFTEN/MELT repeatedly to scan and select food settings. 3. Touch number keypads to enter quantity (weight or sticks). To change the doneness setting, touch the Power keypad before or after the "Start?" prompt is displayed to toggle through and select a doneness of Normal, More, or Less. 4. Touch the Start keypad. The upper oven display will count down the soften time. When the stop time is reached, the oven will shut off automatically and "Soften Complete" will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
SOFTEN/MELT	Melt	1. Touch SOFTEN/MELT. 2. Touch number keypad to select food type from the Soften Chart. **OR** Touch SOFTEN/MELT repeatedly to scan and select food settings. 3. Touch number keypads to enter quantity (weight or sticks). To change the doneness setting, touch the Power keypad before or after the "Start?" prompt is displayed to toggle through and select a doneness of Normal, More, or Less. 4. Touch the Start keypad. The upper oven display will count down the melt time. When the stop time is reached, the oven will shut off automatically and "Soften Complete" will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/ SIMMER	Auto Steam Cook	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select food type. For example, to select the Fresh Vegetables setting, Steam Cook must be touched twice. To change the doneness setting, touch COOKTIME/POWER to toggle through and select a doneness of Normal, More, or Less. 3. Touch the Start keypad. The display will count down the steam time once the sensor identifies the cooking duration. When the steam time has ended, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 4. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/ SIMMER	Manual Steam Cook	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select the Manual steam setting. 3. Touch the number keypads to set a length of time to steam. Time can be set up to 99 minutes and 99 seconds. **NOTE:** Doneness function is not active for manual steam cooking. 4. Touch START. Once the boiling point is reached, the upper oven display will start to count down the steam time. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

Keypad	Feature	Instructions
STEAM/ SIMMER	**Auto Simmer Cook**	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select food type. For example, to select the Fresh Vegetables setting, Steam Cook must be touched twice. To change the doneness setting, touch COOKTIME/POWER to toggle through and select a doneness of Normal, More, or Less. 3. Touch the Start keypad. The display will count down the steam time once the sensor identifies the cooking duration. When the steam time has ended, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 4. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/ SIMMER	**Manual Simmer Cook**	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select the Manual steam setting. 3. Touch the number keypads to set a length of time to steam. Time can be set up to 99 minutes and 99 seconds. **NOTE:** Doneness function is not active for manual steam cooking. 4. Touch START. Once the boiling point is reached, the upper oven display will start to count down the steam time. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
WARM HOLD	**Keep Food Warm**	1. Touch WARM HOLD and then number keypads to set a length of time to warm. **OR** Touch the number keypads to set a length of time to warm. To use this feature, the display must be in time of day visualization. 2. Touch COOK TIME/POWER. 3. Touch the number "1" keypad to set cook power at 10%. **NOTE:** Doneness function is not active for manual cooking. 4. Touch START. The display will count down the warming time. When the stop time is reached, the oven will shut off automatically and "Cooking Complete" will appear in the display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop the reminder tones.
ACCUPOP	**Popcorn**	1. Touch ACCUPOP. **NOTE:** Doneness function is not active for popcorn setting. 2. Touch START. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
POTATO	**Potato**	1. Touch POTATO. **NOTE:** Doneness function is not active for potato setting. 2. Touch START. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

Keypad	Feature	Instructions
VEGETABLE	**Vegetable**	1. Touch VEGETABLE. 2. Touch number keypad to select food type from the Vegetable Chart. **OR** Touch VEGETABLE repeatedly to scan and select food settings. To select a setting, VEGETABLE must be touched twice. 3. Touch number keypads to enter quantity (slices or cups). To change the doneness setting, touch COOK TIME/POWER to toggle through and select a doneness of Normal, More, or Less. 4. Touch START. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
REHEAT	**Automatic Reheat**	1. Touch REHEAT. 2. Touch number keypad to select food type from the Reheat Chart. **OR** Touch REHEAT repeatedly to scan and select food settings. For example, to select the Casserole setting, REHEAT must be touched twice. 3. Touch number keypads to enter quantity (slices or cups). To change the doneness setting, touch COOK TIME/POWER to toggle through and select a doneness of Normal, More, or Less. 4. Touch START. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
REHEAT	**Manual Reheat**	1. Touch REHEAT. 2. Touch the number "7" keypad. **OR** Touch REHEAT repeatedly to scan to the Manual setting. 3. Touch the number keypads to set a length of time to reheat. Reheat time can be set up to 99 minutes and 99 seconds. **NOTE:** The doneness function is not active during manual reheating. 4. The default power level is 70%. To change the power level, touch COOK TIME/POWER and then enter the desired power level. See the Cooking Power Chart. **NOTE:** If a cook time has not been entered, after 5 seconds of inactivity the power level will be automatically confirmed. The screen will then prompt to enter cook time. 5. Touch START. Display will count down the reheat time. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 6. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
AUTO COOK	**Auto Cook**	1. Touch AUTO COOK. 2. Touch number keypad to select food type from the Auto Cook Chart. **OR** Touch AUTO COOK repeatedly to scan and select food settings. To select a setting, AUTO COOK must be touched twice. 3. Touch number keypads to enter quantity (slices or cups). To change the doneness setting, touch COOK POWER before or after the "Start?" prompt is displayed to toggle through and select a doneness of Normal, More, or Less. 4. Touch START. When the stop time is reached, the oven will shut off automatically and "reheat complete" will appear on the oven display. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

Keypad	Feature	Instructions
KIDS MENU	Kids Menu	1. Touch KIDS MENU. 2. Touch number keypad to select food type from the Kids Menu Chart. OR Touch KIDS MENU repeatedly to scan and select food settings. To select a setting, KIDS MENU must be touched twice. 3. Touch number keypads to enter quantity (slices or cups). To change the doneness setting, touch COOK TIME/POWER to toggle through and select a doneness of Normal, More, or Less. 4. Touch START. When the stop time is reached, the oven will shut off automatically. If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
TURNTABLE	Turn on Turntable	By touching the Turntable On/Off keypad, it is possible to switch the turntable On and Off during some microwave cycles. The turntable can be turned On or Off during the Manual Cook, Manual Reheat, Manual Defrost, Manual Steam Cook, and all Easy Convect cycles.
REMOTE ENABLE	Enable Remote App Control	Press REMOTE ENABLE to enable the ability to utilize the Whirlpool® app.
CONNECT	Connect to Wi-Fi	Press and hold CONNECT while your router's WPS indicator light is blinking to connect your range to your Wi-Fi network. See the "Connectivity Setup" section for more detailed instructions.
CANCEL ✕	Activate Control Lock	Activate to avoid unintended start. Touch and hold the Cancel keypad for about 3 seconds until 2 tones sound and padlock icon appears in the display. Repeat to unlock control.

Vent Fan

Various speeds, ranging from HIGH, MED-Hi, MEDIUM, LOW, and OFF. Comes on automatically as cooling fan during any cook function.

30 Minute Fan Timer (Option 6 or 7 of Options/Clock Menu): Set vent fan to run for exactly 30 minutes or to run for only 30 minutes more (off after 30 minutes). The vent fan may be turned off at any time using the Vent Fan control.

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

Standby Mode

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

Additional Features

CLEANRELEASE® Cavity Coating (on some models)

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

6th SENSE™ System

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

Convection Element and Fan

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

Back-Lighting

Some of the keypads will be darkened after about 2 minutes of inactivity. Press the menu keypad to light up the back-lit buttons. Opening the door will not light up the back lighting.

Control Lock

Activate to avoid unintended start. Touch the Control Lock keypad for about 3 seconds until 2 tones sound and padlock icon appears in the display. Repeat to unlock control.

Timer

With the microwave oven in Standby mode, touch the Timer keypad, enter time, then touch the +30 Sec keypad. Cook functions may be entered while the Timer is counting down. To cancel timer, touch Timer keypad while the Timer countdown is active in the display.

Options

CLOCK/OPTIONS allows access to the microwave settings.

To Use:

1. Touch CLOCK/OPTIONS. The oven display will scroll through the various options,

   You can also touch CLOCK/OPTIONS repeatedly to manually scroll through the list of options.

2. Touch the number keypad for the specific option to toggle the function setup.

Tones

Tones are audible signals, indicating the following:

One beep

- Valid keypad touch
- Function has been entered

One chime

- Preheat cycle has been completed

Three beeps

- Invalid keypad touch

Three chimes

- End of a cooking cycle

Four chimes

- When timer reaches zero

  Includes using the Timer for functions other than cooking.

Clock

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

Tone Volume

The volume is preset at low, but can be changed to high. Touch CLOCK/OPTIONS and then the number "3" keypad to toggle volume between high and low settings.

End-of-Cycle and Reminder Tones

The Timed Cooking end-of-cycle and reminder tones are preset on, but can be turned off. If all tones have been turned off, the end-of-cycle and reminder tones cannot be independently turned on. Touch CLOCK/OPTIONS and then the number "5" keypad to toggle tones between On and Off settings.

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

Light Timer

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

NOTE: Light Timer uses 12-hour clock only.

Filter Alert

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

Sound (Tones)

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

NOTE: The Timer is not affected by reminder tones.

Scroll Speed

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

Demo Mode

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

Energy Save

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

Language (Canada models)

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

Temp Calibration

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

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

KCF Mode

KCF mode is another name of Sabbath mode for display. Touch CLOCK/OPTIONS to reach the KCF mode submenu, where KCF mode can be enabled of disabled. Once this mode is enabled, press and hold CLOCK/OPTIONS for 3 seconds. KCF mode can be activated or deactivated.

When KCF mode is activated:

■ Manual intervention such as "turn the food," "stir the food," and "place the food" will be skipped.

■ For Convect function, preheating will be skipped and cook cycle will run for the remainder of the timer countdown.

■ When cook cycle finishes, there are no more beeps and no cook end display, go to KCF Idle mode.

■ State of hood light, vent fan, and turntable cannot be changed manually.

■ Cavity light and fan will be off when door is open.

■ No buzzer sound for any key touch response.

■ An open door will cancel cook cycle and change display to KCF idle mode.

■ Touching the Control Lock keypad will cancel the cook cycle and change display KCF idle mode.

Refer to the "Sabbath Mode" section for more information.

Factory Reset

User may set machine back to default state.

Remote Enable

Enable and disable app control to appliance.

Connect

Start appliance to connect to home router. Touch and hold for 15 seconds to disconnect the connection between home router and appliance. Specifically refer to prompt on appliance display.

Appliance Registration

Go to www.mysmartsppliances.com on your home computer and input the SAID (start date of appliance), which can be found on the label located on the oven frame behind the top right side of the oven door.

Sabbath Mode (KCF)

In Sabbath mode, the appliance will not turn lights or sound on/off so that the appliance may be used during the Sabbath.

How To Use

The below scenarios provide examples of how you may use this mode.

Scenario 1: No cooking activity during Sabbath

1. Press CLOCK/OPTIONS until you see "KCF mode".

2. Follow the directions on display to activate KCF mode.

   NOTE: During KCF mode, oven light will not turn on when you open the oven door.

Scenario 2: Cooking during first few hours of Sabbath

1. Set the appliance to Convection Bake 350 F (or other temperature) and set Cook Time.

2. While the oven is in cooking mode, press CLOCK/OPTIONS until you see "KCF mode".

3. Follow the directions on the display to activate KCF mode.

4. The oven is now cooking.

   NOTE: Do not open the oven door during cooking. Opening the oven door during cooking will cause heating elements and fans to turn off.

5. Once cooking is completed, opening the oven door will not turn on the cavity light, allowing you to remove food from the oven.

   NOTE: KCF can work for all cooking cycles.

   NOTE: Do not open the oven door while it is in Convection Bake cycle during Sabbath. Due to interlock switches, opening the door will immediately turn off heating elements.

How To Deactivate KCF Mode

1. Press CLOCK/OPTIONS until you see "KCF mode". Follow directions on the display to deactivate KCF mode.

NOTE: In case of emergency, and to comply with code regulations, pressing CANCEL will turn off the cooking cycle during KCF mode.
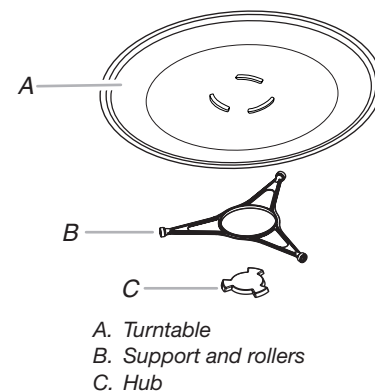
Blower Motor Maximum Time-Out During KCF Mode

If the blower motor is turned on at High Speed, it will automatically turn off after 4 hours of operation.

Turntable

A. Turntable
B. Support and rollers
C. Hub

NOTE: By touching the Turntable keypad, it is possible to switch the turntable On and Off during some microwave cycles. The turntable can be turned On or Off during the Manual Cook, Manual Reheat, Manual Defrost, Manual Steam Cook, and all Easy Convect cycles.

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 3 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.

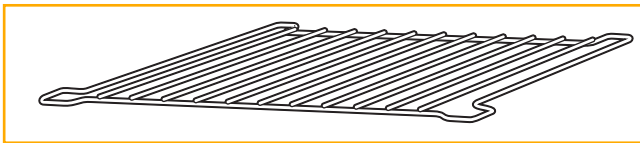## Convection Rack

The convection rack provides optimal heat circulation for convection cooking.
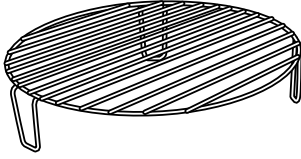
- The rack will become hot. Always use oven mitts or pot holders when handling.
- To avoid damage to the microwave oven, do not allow the rack to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- To avoid damage to the microwave oven, do not store the rack in the microwave 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 "Assistance or Service" section to reorder.

Cooking Rack

- The cooking rack can be used only with convection cooking.
- To avoid damage to the microwave oven, do not use in combination with microwave cooking.
- The cooking rack will become hot. Always use oven mitts or pot holders when handling.
- See the "Positioning Cooking Rack" section before using.
- See the "Assistance or Service" section to reorder.

Steamer Vessel

Use the Steamer Vessel with the Steam Cook feature to steam foods.
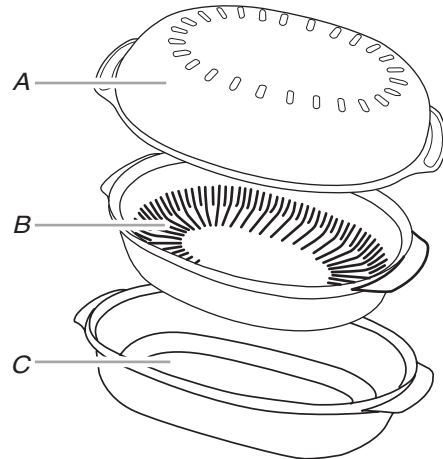
A. Lid
B. Insert
C. Base

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

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

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

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

See the "Assistance or Service" section to order replacements. See the "General Cleaning" section for instructions on cleaning.

Display

When power is first supplied to the microwave oven, the timer display will flash "12:00". Enter the time by touching the number keypads. Then touch the START keypad to allow operation. To allow operation without changing the time, touch START or CANCEL.

Number Codes

The oven is preset with shortcut number codes. A number code includes one or more of the following; food category, cooking power, cook time, and food quantity or weight. See the code charts in the "Reheating," "Defrosting," "Steam," "Soften/Melt," and "EasyConvect™" sections for additional information.

Control Lock

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

When the control is locked, only the Set/Start, Oven Light, and Timer Set/Off keypads will function.

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

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

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

Connectivity Features

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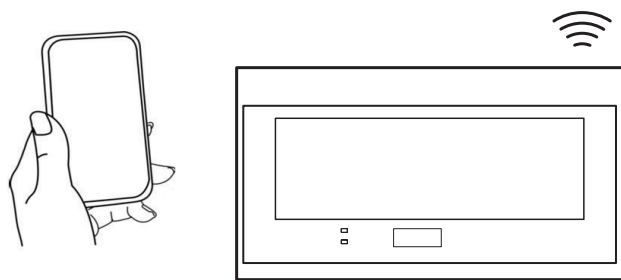
Smart Features

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

Remote Enable

What it does: Allows you to send remote control of your appliance to your smartphone or mobile device via the Whirlpool® app.

What it does for you: Lets you manage when to start your cooking cycle. This allows you to have cooked dishes when you are ready for them.

Cycle Progress

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

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

Cook Notification (Opt-In)

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

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

Kosher Consumer Friendly Mode (App only)

What it does: During this mode the controls and lights will not operate and the interior lights will be off.

What it does for you: Automatically sets up the range for observance of the Sabbath.

Get Started

Refer to the "Connectivity Setup" section in this User Guide and follow the instructions to get connected.

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

NOTES:

a. Only Convection Bake cycle can be remotely activated (i.e. no features using microwave or convection roast may be remotely activated).

b. While the oven is set up and waiting for remote activation, the oven door must NOT open. If the oven door is opened (say by another member of the family) while it is in "waiting mode", then REMOTE ENABLE will be canceled and the remote enable icon will be turned off from display to indicate this.

Connectivity Setup

Get the app and connect instructions, terms of use, and privacy policy at www.whirlpool.com/connect.

Requires Wi-Fi and an account creation. App features and functionality subject to change. Data rates may apply.

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

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

Setup Instructions – App Assisted

You will need:

- A home wireless router.
- The wireless home network name (SSID) and associated password.
- The Smart Appliance ID (SAID) from your appliance. This can be found in the Settings menu.

NOTE: The router should be on and have a live Internet connection.

STEP 1

Download App and Account Setup

If you already have the app and a user account:

Skip ahead to Step 3, "Register Your Appliance in Your User Account."

If This is Your First Smart Appliance:

You will need to download the Whirlpool® app and create an online user account. You can download the app on Google Play™† or the Apple® App Store®.‡

STEP 2

Create a User Account

Once installed, tap the Whirlpool® app icon to run the app. You will be guided through the steps to set up a user account. The app will make sure to get the necessary personal and home information.

For additional information, terms of use and privacy policy go to **www.whirlpool.com/connect**.

STEP 3

Register Your Appliance in Your User Account

Select Add Appliance on the app to begin the process of selecting your appliance, connecting it to your home network, and registering it to your user account.

Follow the instructions in the app to connect your appliance.

If the app assisted setup is not successful, follow the "Alternate Setup Instructions" section to connect your appliance to your wireless home network.

Alternate Setup Instructions – Wi-Fi Protected Setup (WPS) (Use alternate setup if app assisted setup is unsuccessful)

You will need:

- A home wireless router capable of Wi-Fi Protected Setup (WPS). The router should be on and have a live Internet connection.
- The Smart Appliance ID (SAID) from your appliance. This can be found in the Settings menu.

NOTE: If your home wireless router is not equipped with a WPS button, please check the user manual of your router to confirm if it is WPS capable. If not, alternate setup instructions are at **www.whirlpool.com/connect**.

STEP 1

Download App and Account Setup

If You Already Have the App and a User Account:

Skip ahead to the "Register Your Appliance in Your User Account" section.

**If This is Your First Smart Appliance:**

You will need to download the Whirlpool® app and create an online user account. You can download the app on Google Play™ or the Apple® App Store®.

Once installed, tap the Whirlpool® app icon to run the app. You will be guided through the steps to set up a user account. The app will make sure to get the necessary personal and home information, as well as information about your energy company.

For additional information, terms of use and privacy policy go to **www.whirlpool.com/connect**.

SET UP
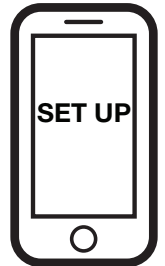
Register Your Appliance in Your User Account
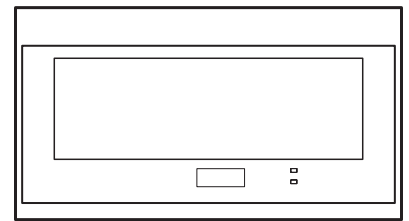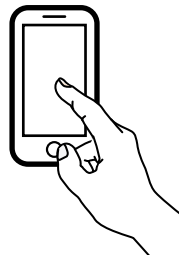
Registering your appliance in your user account is a necessary step in order for you to take full advantage of the Smart features. When prompted by the app, enter the 10-character Smart Appliance Identification Number (SAID) (case sensitive) which can be found in the Settings menu.

My Smart Appliance ID# is: _____

NOTES:

■ Once you've connected your appliance to your home Wi-Fi network, it will remain linked even if the power goes out, you move the appliance, or if you put it in storage for a while.

■ If you replace your wireless router (or get a different Smart appliance) you will need to repeat this connectivity setup process.

■ To see terms of use, privacy policy and additional information go to **www.whirlpool.com/connect**.

■ If you have any problems or questions, call the Whirlpool Connected Appliance Team at **1-866-333-4591**.

STEP 2
Router Setup
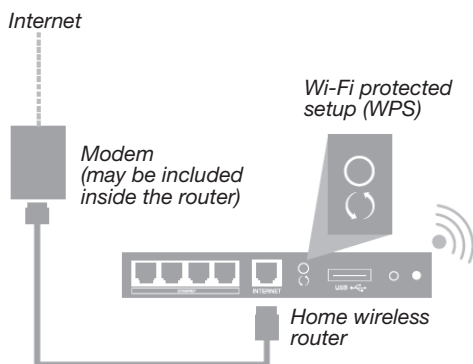
Press (and hold on some models) the WPS button on the router. An indicator light will begin blinking.

HELPFUL TIP: The WPS function on your router is active for 2 minutes. Complete the next step within 2 minutes or you will need to reinitiate WPS.

STEP 3
Appliance Setup (time sensitive step)

While the router's WPS indicator light is blinking, touch and hold CONNECT on the appliance for 5 seconds. The Wireless Status icon (A) will blink slowly and the Time Display LEDs will animate to show that the appliance is attempting to connect with the router. Connection can take up to 2 minutes.

The Wireless Status icon will stay lit upon successful connection; if not successful, the Wireless Status icon will blink rapidly and turn off.

Once the appliance connects to your router, the appliance will automatically attempt connection with the Whirlpool server over the Internet.

When your appliance is connected to Wi-Fi and successfully communicating with the Whirlpool server, return to the app and add an appliance. Choose the option in the app that the appliance you are adding is already connected to Wi-Fi.

If Your Appliance Doesn't Connect

If your appliance still fails to connect, refer to the "Troubleshooting" section of this User Guide, check any connection instructions for your specific router, and refer to alternate instructions at **www.whirlpool.com/connect**. If you have further problems or questions, call the Connected Appliance Team at **1-866-333-4591**.

How to Use Remote Enable

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

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

NOTES:

a. Only Convection Bake cycle can be remotely activated (i.e. no features using microwave or convection roast may be remotely activated).

b. While the oven is set up and waiting for remote activation (i.e. between steps 3 and 4 above), the oven door must NOT open. If the oven door is opened (say by another member of the family) while it is in "waiting mode", then REMOTE ENABLE will be canceled and the remote enable icon will be turned off from display to indicate this.

MICROWAVE OVEN USE

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

■ To avoid damage to the microwave oven, do not lean on or allow children to swing on the microwave oven door.

■ To avoid damage to the microwave oven, do not operate microwave oven when it is empty.

■ The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See the "Assistance or Service" section to reorder.

■ Baby bottles and baby food jars should not be heated in microwave oven.

■ Clothes, flowers, fruit, herbs, wood, gourds, and paper, including brown paper bags and newspaper, should not be dried in microwave oven.

■ Paraffin wax will not melt in the microwave oven because it does not absorb microwaves.

■ Use oven mitts or pot holders when removing containers from microwave oven.

■ Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.

■ Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

Food Characteristics

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

Amount of Food

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

Size and Shape

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

Starting Temperature

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

Composition and Density

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

Cooking Guidelines

Covering

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

Stirring and Turning

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

Arranging

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

Piercing

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

Shielding

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

Standing Time

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

Turntable On/Off

For best performance, the turntable should be on during microwave cooking.

If using oversized cookware that does not turn freely on the microwave turntable, turn the turntable OFF. To turn off the turntable, touch TURNTABLE. When cooking with the turntable OFF, food should be turned halfway through the cooking process.

NOTE: The turntable cannot be turned off during any auto cooking cycle.

Cookware and Dinnerware

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

Material	Recommendations
Aluminum Foil, Metal	See the "Aluminum Foil and Metal" section.
Browning Dish	Bottom must be at least $3/16$" (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.
Melamine	Follow manufacturer's recommendations.
Paper: Towels, Dinnerware, Napkins	Use non-recycled and those approved by the manufacturer for microwave oven use.
Plastic: Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Silicone Bakeware	Follow manufacturer's recommendations.
Straw, Wicker, Wooden Containers	Do not use in microwave oven.
Styrofoam®†	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, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples, and objects with gold or silver trim or a metallic glaze should not be used in the microwave oven.

Positioning Cooking Rack

The cooking rack can only be used with convection cooking and broiling (on some models). To avoid damage to the microwave oven, do not use the cooking rack in combination with microwave cooking.

Place the cooking rack on slide rails as shown below. Push in the baking tray to stop position. Check that the cooking rack is level.

For best cooking results, use the cooking rack only in the recommended position.
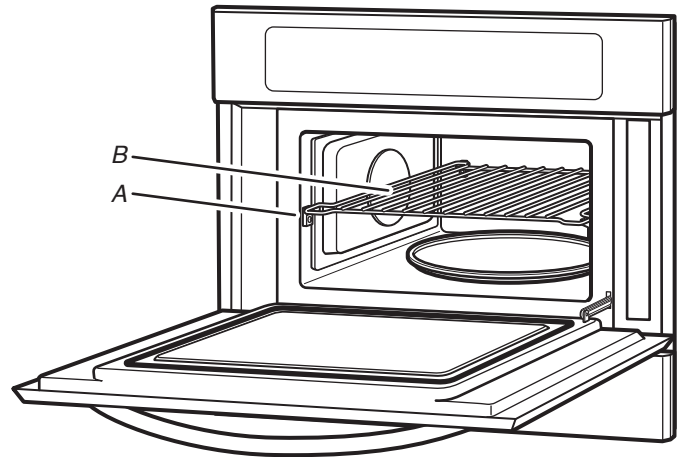
A. Slide rail
B. Cooking rack

Microwave Cooking Power

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

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

MICROWAVE COOKING POWER CHART

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

NOTE: A percentage of 0% is also acceptable. This will not heat up.

Doneness

Doneness is a function used for adjusting the cook time. This feature is used on all sensor and non-sensor functions with the exception of Manual Cooking, Popcorn, Convect, Custom Reheat (beverage-manual), Defrost (manual), and Steam (manual).

The 3 Doneness levels are Normal (default), More, or Less and will appear once activated on the lower text line of the upper oven display. Doneness can be changed only before starting the cycle.

To Change Doneness Setting:

After setting a function, the Doneness setting can be changed if desired. This can be done before or after the "START?" prompt appears in the display. Touch COOK POWER repeatedly to toggle through Doneness options of Normal, More, or Less.

Sensor Cook

The Sensor Cook function is used in Reheat (meal), Steam Cooking, and Popcorn.

During the Sensor Cook function, a sensor automatically adjusts for the cook time and power level.

The microwave oven display will show the "Maximum Time Remaining" prompt and the time countdown once the sensor identifies the cooking duration.

If the microwave oven door is opened during a sensor function, the microwave oven will turn off, and any additional operations will be canceled.

For best cooking performance:

Before using a sensor cook function, make sure power has been supplied to the microwave oven for at least 2 minutes, the room temperature is not above 95°F (35°C), and the outside of the cooking container and the microwave oven cavity are dry.

Reheat

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

Manual Reheat requires that a cook time and a power level be entered if using other than 70% cook power.

Use the following chart as a guide.

REHEAT CHART

Food	Code	Quantity
Meal Place food on plate. Cover with plastic wrap and vent. Let stand 2-3 minutes after reheating.	1	8-16 oz (227-454 g)
Casserole Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	2	1-4 cups (250 mL-1 L)
Beverage Do not cover.	3	1-2 cups (250 mL-500 mL)
Pizza Place on a paper towel lined microwave-safe plate.	4	1-3 slices (3 oz [85 g] each)
Soup Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	5	1-4 cups (250 mL-1 L)
Sauce Place in microwave-safe container. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after reheating.	6	1-4 cups (250 mL-1 L)
Manual	7	Default power level 70%

Defrost

The Defrost feature can be used, or the microwave oven can be manually set to defrost by using 30% cook power.

- For optimal results, food should be 0°F (-18°C) or colder when defrosting.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Foods left outside the freezer for more than 20 minutes or frozen ready-made food should not be defrosted using the Defrost feature, but should be defrosted manually.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, and fish tails. See the "Aluminum Foil and Metal" section first.
- Times and cooking powers have been preset for defrosting a number of food types.
- Manual Defrost requires that a cook time and power level be entered if using other than 30% cook power.

Use the following chart as a guide.

DEFROST CHART

Food	Code	Weight
Poultry*	1	0.1 - 6.6 lbs (45 g - 3 kg)
Meats*	2	0.1 - 6.6 lbs (45 g - 3 kg)
Fish*	3	0.1 - 6.6 lbs (45 g - 3 kg)
Bread	4	0.1 - 2.0 lbs (45 g - 907 g)
Juice	5	6, 12 or 16 oz (177, 355 or 473 mL)
Manual	6	Default power level 30%

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

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

DEFROST PREPARATION CHART

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

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

FISH	
Fillets, Steaks, Whole, Shellfish	Place in a microwave-safe baking dish.

Steam Cooking

Steam Cook is a sensor cooking function that uses microwaves to steam food. Always use steamer vessel. See the "KitchenAid™ Steamer Vessel" section before using. Use Steam Cook for foods such as vegetables, fish and potatoes.

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

■ Manual Steam Cook requires that a cook time be entered.

■ It is recommended to add ½ cup (125 mL) of water to Steamer Vessel before steaming.

Use the following chart as a guide.

STEAM COOKING CHART

Food	Code	Quantity
Potatoes	1	2-6 cups (500 mL-1.5 L)
Fresh vegetables	2	2-6 cups (500 mL-1.5 L)
Frozen vegetables	3	2-6 cups (500 mL-1.5 L)
Fish	4	8-16 oz (227-454 g)
Shrimp	5	5-10 oz (142-283 g)
Manual	6	Sensing

Popcorn

■ Do not use regular paper bags or glassware.

■ Pop only 1 package of popcorn at a time.

■ Follow manufacturer's instructions when using a microwave popcorn popper.

■ Listen for popping to slow to 1 pop every 1 or 2 seconds, and then stop the cycle. Do not repop unpopped kernels.

■ For best results, use fresh bags of popcorn.

■ Cooking results may vary by brand and fat content.

■ Recommended bag sizes are 3.5 oz, 3.0 oz, and 1.75 oz.

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

Keeping Food 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.

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

■ Cover plates of food.

■ Cover foods that were covered while being cooked.

■ Do not cover baked goods such as pastries, pies, turnovers, etc.

To Keep Food Warm:

1. Touch COOK TIME and then number keypads to set a length of time to warm.

OR

Touch the number keypads to set a length of time to warm. To use this feature, the display must be in time of day visualization.

2. Touch COOK POWER.

3. Touch the number "1" keypad to set cook power at 10%.

NOTE: Doneness function is not active for manual cooking.

4. Touch START.

The display will count down the warming time.

When the stop time is reached, the oven will shut off automatically and "Cooking Complete" will appear in the display.

If enabled, end-of-cycle tones will sound, and then reminder tones will sound every minute.

5. Touch CANCEL or open the door to clear the display and/or stop the reminder tones.

Soften/Melt

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

SOFTEN CHART

Use the following chart as a guide.

Food	Code	Quantity	Preparation
Butter	1	¹/₂-2 sticks	Unwrap and place in microwave-safe container.
Margarine	2	¹/₂-2 sticks	
Ice cream	3	16, 32, or 64 oz (454, 907 g, or 1.8 kg)	
Cream cheese	4	3 or 8 oz (85 g or 227 g)	Unwrap and place in microwave-safe container.

MELT CHART

Food	Code	Quantity	Preparation
Butter	1	¹/₂-2 sticks	Unwrap and place in microwave-safe container.
Margarine	2	¹/₂-2 sticks	
Chocolate	3	2, 4, 6, 8 oz (57, 113, 170, 227 g)	Cut squares into small pieces or use chips. Place in microwave-safe container.
Cheese	4	8 or 16 oz (227 or 454 g)	Cut into small pieces and place in microwave-safe container.
Marshmallows	5	5 or 10 oz (142 or 283 g)	Place in microwave-safe container.

Convect
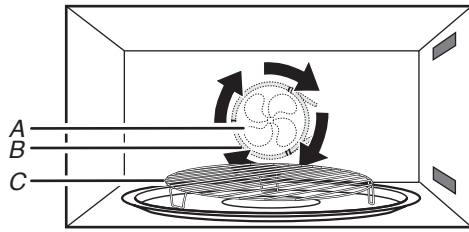
A. Convection fan
B. Convection element
C. Convection grid

Convection cooking uses the convection element, the broil element, and the fan. Hot air is circulated throughout the 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.

■ Always use the turntable "On" option when convection cooking with the convection grid (default setting).

■ 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 Convect functions require preheating before use. Place food in microwave oven after preheating is complete.

Convect 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	Code
BAKED GOODS	Biscuits, Breads: quick and yeast	1
	Cakes and Cookies	
	Casseroles: including frozen entrées and soufflés	
	Fish	
MEATS	Baked potatoes	2
	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	3
	Pies: fruit and custard	

For Use With Convection/Combination Cycles (on some models)

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

MICROWAVE OVEN CARE

General Cleaning

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

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

STAINLESS STEEL (on some models)

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

Rub in direction of grain to avoid damaging.

Cleaning Method:

- affresh® Stainless Steel Cleaner Part Number W10355016 (not included):
  See the "Assistance or Service" section to order.

- Vinegar for hard water spots.

MICROWAVE OVEN DOOR EXTERIOR

Cleaning Method:

- Glass cleaner and a soft cloth or sponge:
  Apply glass cleaner to soft cloth or sponge, not directly on panel.

- affresh® Kitchen Appliance Cleaner Part Number W10355010 (not included):
  See the "Assistance or Service" section to order.

MICROWAVE OVEN CAVITY

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

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

The area where the 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.

MICROWAVE OVEN CEILING

The broil element does not need cleaning since the intense heat will burn off any food spatters. However, the ceiling above the broil element may need regular cleaning.
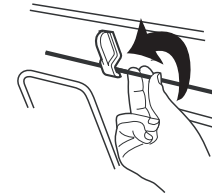
Cleaning Method:

- Warm water, mild detergent and a sponge.

To clean:

1. Push the fastening thread gently toward the back of the ceiling and then lower it to release the broil element.
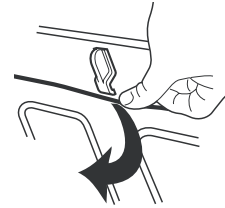
2. Lower the front of the broil element to access the ceiling for cleaning.
3. Raise broil element back up and return the fastening thread back to its original location.

Always return the broil element to the cooking position after cleaning.

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

RACK

- Steel-wool pad
- Dishwasher

COOKING RACK

- Dishwasher

STEAMER VESSEL

- Dishwasher

TURNTABLE SUPPORT AND ROLLERS, HUB

- 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 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.

If you experience	Recommended Solutions
Microwave oven will not operate	**Check the following:** ■ **Household fuse or circuit breaker:** If a household fuse has blown or a circuit breaker has tripped, replace the fuse or reset the circuit breaker. If the problem continues, call an electrician. ■ **Magnetron:** Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, try the steps in the bullets below. If microwave oven still does not operate, call for service. ■ **Door:** Firmly close door. On some models, if a packaging spacer is attached to inside of the door, remove it, then firmly close door. If a message about the door appears in the display, the door has been closed for 5 minutes or more without the microwave oven being started. This occurs to avoid unintended starting of the microwave oven. Open and close the door, then start the cycle. ■ **Control:** Make sure control is set properly. Make sure Control Lock is off. Make sure Demo mode (on some models) is off.
Arcing in the microwave oven	**Check the following:** ■ **Soil buildup:** Soil buildup on cavity walls, microwave inlet cover, cooking rack supports, and area where the door touches the frame can cause arcing. See "General Cleaning" in the "Microwave Oven Care" section.
Turntable alternates rotation directions	■ This is normal and depends on motor rotation at the beginning of the cycle.
Display shows messages	■ "Enter clock" with flashing digits means there has been a power failure. Reset the clock. ■ A letter followed by a number is an error indicator. Call for assistance.
Fan running during cooktop usage	■ This is normal. The microwave oven's cooling fan, which is separate from the vent fan, automatically comes on during microwave oven operation to cool the microwave oven. It may also automatically come on and cycle on and off to cool the microwave oven's controls while the cooktop below is being used.
Radio, TV, or cordless phone interference	**Check the following:** ■ **Proximity:** Move the receiver away from the microwave oven, or adjust the radio or TV antenna. ■ **Soil:** Make sure the microwave oven door and sealing surfaces are clean. ■ **Frequency:** Some 2.4 GHz-based cordless phones and home wireless networks may experience static or noise while microwave oven is on. Use a corded phone, a different frequency cordless phone, or avoid using these items during microwave oven operation.
Cannot connect to router	**New router installed:** Erase the old router information by pressing and holding CONNECT for approximately 15 seconds. Repeat the steps from the "Connectivity Setup" section for the new router. **Wi-Fi signal strength low:** Reposition router closer to the appliance. Call the connected customer service center to confirm signal strength. See the "Warranty" section for contact information.
Appliance not connected	**Loss of power to router:** Restore power to router.
Remote app isn't working and/or is not receiving push notifications	**Router not working:** Ensure router is connected to the internet and the Wi-Fi indicator is on. **Push notifications are disabled:** Ensure that push notifications are enabled on your remote app. **User account not set up:** Set up a user account and register the appliance on the remote app.

CONNECTED APPLIANCE REGULATORY NOTICES

Federal Communications Commission (FCC) and Industry Canada (IC) Compliance Notices

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

Industry Canada (IC) Compliance Notice

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

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

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

This radio transmitter IC: 10248A-XPWG3 has been approved by Industry Canada to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with this device.

Antenna Type	Maximum Permissible Antenna Gain (dBi)	Required Impedance (OHM)
Slot	1.76	50
F	1.24	50
Planar F	4.2	50

RF Exposure Information

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

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

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

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

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

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

OEM Responsibilities to comply with FCC and Industry Canada Regulations

The XPWG3 Module has been certified for integration into products only by OEM integrators under the following conditions:

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

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

IMPORTANT NOTE: In the event that these conditions cannot be met (for certain configurations or co-location with another transmitter), then the FCC and Industry Canada authorizations are no longer considered valid and the FCC ID and IC Certification Number cannot be used on the final product.

In these circumstances, the OEM integrator will be responsible for re-evaluating the end product (including the transmitter) and obtaining a separate FCC and Industry Canada authorization.

End Product Labeling

The XPWG3 Module is labeled with its own FCC ID and IC Certification Number. If the FCC ID and IC Certification Number are not visible when the module is installed inside another device, then the outside of the device into which the module is installed must also display a label referring to the enclosed module. In that case, the final end product must be labeled in a visible area with the following:

"Contains Transmitter Module FCC ID: A5UXPWG3"

"Contains Transmitter Module IC: 10248A-XPWG3"

or

"Contains FCC ID: A5UXPWG3"

"Contains IC: 10248A-XPWG3"

The OEM of the XPWG3 Module must only use the approved antenna(s), which have been certified with this module. The OEM integrator has to be aware not to provide information to the end user regarding how to install or remove this RF module or change RF related parameters in the user manual of the end product.

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

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

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

Replacement Parts

■ Turntable
■ Turntable support and rollers
■ Turntable hub
■ Cooking rack
■ Rack clip
■ Rack support
■ Grease filter
■ Charcoal filter
■ Cooktop light bulb
■ Cavity light bulb

Provided Accessories

■ Convection rack
■ Steamer vessel

Cleaning Supplies

■ Heavy Duty Degreaser
■ affresh® Kitchen Appliance Cleaner
■ affresh® Stainless Steel Cleaner
■ affresh® Stainless Steel Wipes

WHIRLPOOL®
MAJOR APPLIANCE
LIMITED WARRANTY

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

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

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

IF YOU NEED SERVICE:

1. Before contacting us to arrange service, please determine whether your product requires repair. Some questions can be addressed without service. Please take a few minutes to review the Troubleshooting or Problem Solver section of the Use and Care Guide, scan the QR code on the right to access additional resources, or visit www.whirlpool.com/product_help.

2. <u>All warranty service is provided exclusively by our authorized Whirlpool Service Providers.</u> In the U.S. and Canada, direct all requests for warranty service to:

Whirlpool Customer eXperience Center

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

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

www.whirlpool.com/product_help

ONE YEAR LIMITED WARRANTY

WHAT IS COVERED	WHAT IS <u>NOT</u> COVERED

WHAT IS COVERED

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

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

WHAT IS NOT COVERED

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

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

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