

MICROWAVE OVEN HOOD COMBINATION USER INSTRUCTIONS

THANK YOU for purchasing this high-quality product. Register your microwave oven at www.whirlpool.com.

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

Model Number _

Serial Number

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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:



À WARNING

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

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

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Use the microwave oven only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions in the "Microwave Oven Care" section.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

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

To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it.
- Do not use straight-sided containers with narrow necks.
- After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.
- Do not mount over a sink.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Clean Ventilating Hoods Frequently Grease should not be allowed to accumulate on hood or filter.
- When flambéing foods under the hood, turn the fan on.
- Suitable for use above both gas and electric cooking equipment.
- Intended to be used above ranges with maximum width of 36" (91.44 cm).
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.

SAVE THESE INSTRUCTIONS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

State of California Proposition 65 Warnings:

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

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

Electrical Requirements

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Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

Observe all governing codes and ordinances. **Required:**

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

Recommended:

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

GROUNDING INSTRUCTIONS

■ For all cord connected appliances:

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

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

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

SAVE THESE INSTRUCTIONS

This device complies with Part 18 of the FCC Rules.

CONNECTED APPLIANCE REGULATORY NOTICES (GEN4)

Federal Communications Commission (FCC) Compliance Notice

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

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

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

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

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

RF Exposure Information

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

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

Industry Canada (IC) Compliance Notice

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

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

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

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

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

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

OEM Responsibilities to comply with FCC and Industry Canada Regulations

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

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

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

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

End Product Labeling

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

"Contains FCC ID: A5UWICHAM01" "Contains IC: 10248A-WICHAM01"

or

"Contains FCC ID: A5UFLDAAM01" "Contains IC: 10248A-FLDAAM01" The OEM of the WICHAM01/FLDAAM01 Module must only use the approved antenna(s), which have been certified with this module. The OEM integrator has to be aware not to provide information to the end user regarding how to install or remove this RF module or change RF related parameters in the user manual of the end product.

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

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

PARTS AND FEATURES

Feature Guide

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

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Keypad	Feature	Instructions
Power/Cancel	Home and Clock screen transition	Touch the Power/Cancel keypad to display the Clock screen. Touch it again to toggle the Home screen. If the oven is already on, the Power/Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.
Home	Home screen	If pressed once, the Home Screen enables the user to return to the Cooking Methods and Assisted Cooking screen.
Hood Light	Hood light	Press the Hood Light keypad to turn the light beneath the hood on or off.
Cancel X	Oven function cancel	The Oven Cancel keypad stops any oven function except the Clock, Timer, and Control Lock.
Tools	Oven use functions	Enables you to personalize the audible tones and oven operation to suit your needs. See the "Oven" section.
Favorites	Favorites screen	The Favorites keypad allows the user to save and access the cycles that they use on a frequent basis.

Touch Panel

The touch panel houses the control menu and function controls. The touch keypads are very sensitive and require only a touch to activate.

Scroll up, down, left, or right to explore the different options and features.

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

Display

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

When the microwave oven is in use, the display will show the Clock, Mode, Oven Temperature, Kitchen Timer, and Oven Timer, if set. If the microwave oven timer is not set, you can set it from this screen.

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

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

Display Navigation

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

Cooking Methods

AWARNING

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.

Cooking Method	Feature	Instructions	
COOK	Manual cook	1. Touch the Home keypad.	
REHEAT	Manual reheat	2. Select COOKING METHODS.	
DEFROST	Manual defrost	3. Select desired cooking method.	
STEAM	Manual steam	4. Touch the number keypads to set the length of time.	
MELT	Manual melt	To Cook with Power Change:	
SOFTEN	Manual soften	1. Touch POWER to set the power level.	
BOIL AND SIMMER	Manual boil and simmer	 Scroll to the desired power level, then touch NEXT. 100% is default power level. Touch NEXT. 	
KEEP WARM	Keep food warm	3. Touch START to start cooking.	
		 When the stop time is reached, the microwave oven will shut off automatically and the display will show "Timer Complete". If enabled, end-of-cycle tones will sound. 	
		To Cook without Power Change:	
		1. Touch START to begin cooking.	
		2. When the stop time is reached, the microwave oven will shut off automatically and the display will show "Timer Complete". If enabled, end-of-cycle tones will sound.	
CONVECT BAKE	Convection	1. Touch the Home keypad.	
	baking	2. Select COOKING METHODS.	
		3. Select CONVECT BAKE.	
		 Set the bake temperature by scrolling the Convect Bake temperature. 325°F (176°C) is the default setting. 	
		5. Touch START for preheating.	
		6. Once preheating is complete, the display will show "Insert Food". Open the door, insert your food, close the door, and then touch OKAY.	
		7. Touch SET COOK TIME and touch the number keypads to set the length of time.	
		NOTE: If you do not set cook time, the default cook time is 4 hours.	
		8. Touch NEXT to start the bake function.	
CONVECT	Convection	1. Touch the Home keypad.	
ROAST	roasting	2. Select COOKING METHODS.	
		3. Select CONVECT ROAST.	
		 Set the convect roast temperature by scrolling the Convect Roast temperature. 250°F (121°C) is default setting. 	
		5. Touch POWER to set the power level.	
		6. Scroll to the desired power level, then touch NEXT. 30% is default power level. Touch NEXT.	
		To Roast with Preheating:	
		1. Touch START.	
		2. Once preheating is complete, place food on convection rack, close the door, and touch OKAY.	
		3. Touch SET COOK TIME, and touch the number keypads to set the length of time.	
		4. Touch NEXT to start the cook timer.	
		NOTE: If you do not set cook time, the default cook time is 4 hours.	
		To Roast without Preheating:	
		1. Touch START.	
		2. Touch SET COOK TIME, and touch the number keypads to set the length of time.	
		3. Touch NEXT to start the cook timer.	
		NOTES:	
		If you do not set cook time, the default cook time is 4 hours.	
		 During Convect Bake and Convect Roast, the microwave oven cavity, inside of the door, convection rack, and baking dish will be hot. Use oven mitts to remove the dish and to handle the hot convection rack. 	

Assisted Cooking

Scroll through the Assisted Cooking menu until the desired food selection is reached. The microwave oven will automatically adjust the settings, so there is no need to make manual changes.

How to access Assisted Cooking:

- 1. Touch HOME.
- 2. Touch ASSISTED COOKING.
- 3. Select the desired food.

Follow the prompts on the screen to customize the settings for Assisted Cooking.

Tools

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

Select the Tools keypad to view the Tools features.

See the "More Modes" section for more information.

Tool	Notes
Remote Enable	Select REMOTE ENABLE to enable the ability to utilize the Whirlpool® app.
	NOTE: Remote Enable turns off when the door is opened. It needs to be re-enabled each time it is going to be used.
Kitchen Timer	Set a kitchen timer by manually entering the desired time into the keypad. 1. Select KITCHEN TIMER.
	2. Touch number keypads to set the length of time.
	3. Touch START.
	OR
	 Touch + 30 sec, + 1 min, or + 5 min keypads.
	2. Select the Cancel keypad on the Timer screen to end the kitchen timer.
lood Fan	Press HOOD FAN once for Maximum speed setting. You may press this keypad repeatedly and choose a different speed. There are five available speeds: Maximum, High, Medium, Medium-Low, and Low. Choose the speed you want.
	To keep the microwave oven from overheating, the auto hood 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 hood fan cannot be turned off.
	NOTE: Choose this step only if you want the ventilation fan to be on. The ventilation fan will automatically turn off after 4 hours.

ΤοοΙ	Notes	
Light	Press the Hood Light keypad once for High setting or twice for Low setting of cooktop light.	
Turn Table	By touching TURNTABLE ON/OFF, it is possible to switch the turntable on and off during some microwave cycles. The turntable can be turned on or off only during Manual cooking cycles.	
Grease Filter	Press GREASE FILTER once and the display shows the remaining time of replacing the grease filter and the last replaced date. When "0% remaining" appears on the display, press INSTALL NEW. After you have replaced your old grease filter with a new one, the replaced date will be updated and it will remind you when your filter needs to be changed.	
	NOTE: Clean monthly or as prompted by Filter Status indicator.	
Charcoal Filter	Press CHARCOAL FILTER once and the display shows the remaining time of replacin the charcoal filter and the last replaced date. When "0% remaining" appears on the display, press INSTALL NEW. After you have replaced your old charcoal filter with a new one, the replaced date will be updated and it will remind you when your filter needs to be changed.	
	NOTE: The charcoal filter cannot be cleaned and should be replaced about every 6 months or as prompted by Filter Status indicator.	
Self-Clean	Press SELF-CLEAN once and follow the instructions:	
	To Clean:	
	 Remove metal accessories from the cavity. Use a damp sponge or paper town to remove easily-removed soils. 	
	 Place a microwave-safe container with 1 cup (250mL) of water on the turntable an close the door. 	
	IMPORTANT: Do not use chemicals or other additives with the water. Do not open the door during the Clean cycle.	
	3. Start the cycle. It will take about 15 minutes.	
	4. Press NEXT to start Self-Clean.	
Mute	Select MUTE to mute or unmute the microwave oven sounds.	
Control Lock	The Control Lock shuts down the control panel keypads to avoid unintended use of the microwave oven. The Control Lock will remain set after a power failure, if set before the power failure occurs.	
	When the control is locked, only the fan, light and kitchen timer will function.	
	The Control Lock is preset unlocked, but can be locked.	
	To Lock Control: Touch CONTROL LOCK once to lock the product. To Unlock Control: Swipe up to unlock.	

Kosher Consumer-Friendly (KCF) Mode

For guidance on usage and a complete list of models with Kosher Consumer-Friendly (KCF) Mode, visit www.star-k.org.

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

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

To Enable KCF Mode (Sabbath or Holidays):

- 1. If you want the hood light to stay on, press the Light keypad once for High setting or twice for Low setting.
- **2.** If you want ventilation fan to be on (the ventilation fan will automatically turn off after 4 hours.):
 - a. Touch the Tools keypad.
 - **b.** Press the Hood Fan keypad once for the Maximum speed setting. You may press this keypad repeatedly and choose a different speed. There are five available speeds: Maximum, High, Medium, Medium-Low, and Low. Choose the desired speed.
- **3.** Open the microwave oven door and place your food in microwave oven. Close the microwave oven door.
- 4. Touch the Tools keypad, scroll down until you see "More Modes".
- 5. Touch MORE MODES.
- 6. Touch KOSHER CONSUMER-FRIENDLY.
- 7. Touch KCF MODE.
- 8. The display will ask, "Would you like to set a Convect Bake cycle?" Press YES.
- 9. The display will show "Add A Cook Time" near bottom of display. Press in the area of "Add A Cook Time."

NOTE: If you do not set cook time, the default cook time is 4 hours.

- **10.** Press the number keypads to set the length of time in HH:MM:SS. For example, enter 02:30:45 for a cook time of 2 hours, 30 minutes, and 45 seconds.
- 11. Press NEXT.
- **12.** Scroll to select the Convect Bake temperature. 325°F (163°C) is the default temperature.
- 13. Touch START.

The microwave oven is now cooking with hood light and ventilation fan in chosen setting. The display will show the cook time counting down. The cavity light will remain on until cook time ends.

While the microwave oven is cooking in KCF mode, do not open the microwave oven door, as this will shut off heat source immediately. When the cooking cycle ends, there will be no beeps and the oven light will stay off when you open the door to remove your food.

NOTES:

- Do not open the microwave oven door while the microwave oven is cooking as this will cancel the cooking cycle.
- Do not use the Kitchen Timer in KCF mode.
- After a return from a power failure, the microwave oven will be in KCF mode, but the cooking cycle will not be on. The unit will be in KCF mode so you can open the oven door without turning on the oven light.

- If you press the Cancel or Power/Cancel keypads during cooking, this will cancel any cooking cycle. This is a safety requirement.
- Temperature change is not available in KCF mode.

To Disable KCF Mode:

Once cooking ends, the display will say, "Press and hold anywhere on the screen for 3 seconds to disable Kosher Consumer-Friendly mode." Follow this direction: Press and hold the screen for 3 seconds and display should revert to clock.

NOTE: Smartphone should be turned off before Sabbath/Holidays, because notifications will be displayed on your mobile device (if you opted in).

Temperature Calibration

IMPORTANT: Do not use a thermometer to measure the oven temperature. Elements will cycle on and off as needed to maintain a consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Opening the oven door will affect cycling of the elements and impact the temperature.

The oven provides accurate temperatures and has been thoroughly tested at the factory. However, it may cook faster or slower than your previous oven, causing baking or browning differences. If necessary, the temperature calibration can be adjusted in either Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount.

NOTE: The oven display will continue to show the original set temperature and will not reflect the calibration offset. For example, if set to 350° (177° C) and calibrated to -20, the display will continue to show 350° (177° C).

To Adjust Oven Temperature Calibration:

- 1. Press the Tools keypad.
- 2. Select MORE MODES.
- **3.** Select TEMPERATURE CALIBRATION.
- 4. Press NEXT to apply an offset to the operating temperature.
- 5. Scroll from left to right to increase or decrease the temperature.
- 6. Press SAVE.

Preferences

Times and Dates

Set time and date preferences.

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

- Your Meal Times: Adjust when "Breakfast, Lunch, Or Dinner" is shown.
- Time
- Date
- Time Format (AM/PM vs. 24-Hour [Military Time])

Sound Volume

Set sound volume preferences.

- Timers and Alerts
- Buttons and Effects

Display Settings

Set the screen brightness.

Display Brightness

Regional

Set regional preferences.

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

Wi-Fi

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

Info

- Service and Support: Displays model number, Customer Support contact info, and Diagnostics (Diagnostics is for service technicians only).
- Store Demo Mode: Select Store Demo Mode to toggle Demo mode off and on.

To Deactivate Demo Mode:

- 1. Select TRY THE PRODUCT.
- Scroll and select EXPLORE.
- Select the Tools keypad.
- 4. Scroll and select INFO.
- 5. Select STORE DEMO MODE and then TURN OFF.
- On the confirmation screen, select YES, 6.
- Restore Factory: This will restore your product to the original factory default settings.
- Wi-Fi Terms and Conditions: www.whirlpool.com/connect
- Software Terms and Conditions
- FCC Notice: Software Licensing Information.

Favorites

The Favorites feature stores the oven mode and temperature for your favorite recipe.

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

To save a recipe, select the Favorites keypad, and follow the prompts on the screen to customize your favorites.

Standby Mode

When no functions are working (12-hour clock is displayed or if the clock has not been set), the microwave oven will switch to Standby Power mode and dim the LCD brightness after 10 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)

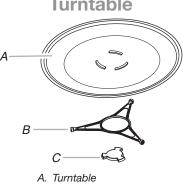
The durable, nonstick coating resists soil buildup by making cleaning easier. See the "Microwave Oven Care" section.

6th Sense[™] Svstem

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.



B. Support and rollers

C. Hub

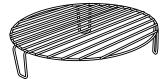
NOTE: By touching the Tools keypad, then Turntable On/Off, it is possible to switch the turntable on and off during manual cooking cycles. This is helpful when cooking with plates that are bigger than the turntable or when cooking with plates side by side.

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

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

Round Convection Rack

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



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

Rectangular Cooking Rack

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



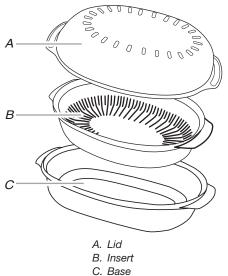
The cooking rack will become hot. Always use oven mitts or pot holders when handling.

Turntable

- Do not allow the rack to touch the inside cavity walls, ceiling, or floor.
- To avoid damage to the microwave oven, do not store rack in microwave oven.
- The rack is designed specifically for this microwave oven. For best cooking results, do not attempt to use any other rack in this microwave oven.
- Remove rack before using the Popcorn function.
- See the "Accessories" section to reorder.

Steamer Vessel

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



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

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

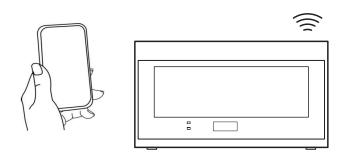
Insert: Use when steam cooking to keep foods, such as fish and vegetables, out of the water. Place insert with food directly over the base. Do not use when simmering.

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

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

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.

How to Use Remote Enable

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

- 1. Open the microwave oven door and place food in the microwave oven (if desired).
- 2. Close the microwave oven door.
- **3.** Press the Tools keypad, and then touch REMOTE ENABLE ON.
- 4. Use your mobile device to turn on a cooking cycle (e.g., Convection Bake 350°F).

NOTES:

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

Cycle Progress

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

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

Cook Notification (Opt-In)

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

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

Get Started

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

Check the Whirlpool $^{\ensuremath{\texttt{B}}}$ app frequently for additional information and features.

Get the App and Get Connected

With your mobile device, get the app, connectivity setup instructions, terms of use, and privacy policy at:

www.whirlpool.com/connect

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

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

You Will Need:



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

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

MICROWAVE OVEN USE

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

- To avoid damage to the microwave oven, do not lean on or allow children to swing on the microwave oven door.
- To avoid damage to the microwave oven, do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when microwave oven is in use. Do not use if turntable is chipped or broken. See the "Accessories" section to reorder.
- Baby bottles and baby food jars should not be heated in microwave oven.
- Clothes, flowers, fruit, herbs, wood, gourds, and paper, including brown paper bags and newspaper, should not be dried in the 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 the microwave oven is cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food that is heated at once, the longer the cook time that is 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.

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.

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

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

100%, High (default setting)10Quick-heating convenience foods and foods with high water content, such as soups, beverages, and most vegetables.90%9Cooking small, tender pieces of meat, ground meat, poultry pieces, and fish fillets. Heating cream soups.80%8Heating 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- High7Reheating a single serving of food.60%6Cooking sensitive foods such as cheese and egg dishes, pudding, and custards. Cooking non-stirrable casseroles, such as lasagna.50%, Medium- 40%5Cooking ham, whole poultry, and pot roasts. Simmering stews.40%4Melting chocolate. Heating bread, rolls, and pastries.30%, Medium- 23Defrosting bread, fish, meats, poultry, and precooked foods.20%2Softening butter, cheese, and ice cream.	Percent/ Name	Number	Use
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- 7 High 6 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- 3 Defrosting bread, fish, meats, poultry, and precooked foods. 20% 2	(default	10	foods and foods with high water content, such as soups,
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 20% 2 Softening butter, cheese, and ice cream.	90%	9	of meat, ground meat, poultry pieces, and fish fillets.
Highof food.60%6Cooking sensitive foods such as cheese and egg dishes, pudding, and custards. Cooking non-stirrable casseroles, such as lasagna.50%, Medium5Cooking ham, whole poultry, and pot roasts. Simmering stews.40%4Melting chocolate. Heating bread, rolls, and pastries.30%, Medium- Low, Defrost3Defrosting bread, fish, meats, poultry, and precooked foods.20%2Softening butter, cheese, and ice cream.	80%	8	Cooking and heating foods that need a cook power lower than high, for example, whole fish and
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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.	60%	6	cheese and egg dishes, pudding, and custards. Cooking non-stirrable casseroles,
pot roasts. Simmering stews. 40% 4 Melting chocolate. 40% 4 Melting chocolate. 40% 5 Heating bread, rolls, and pastries. 30%, Medium- 3 Defrosting bread, fish, meats, poultry, and precooked foods. 20% 2 Softening butter, cheese, and ice cream.			
40%4Melting chocolate. Heating bread, rolls, and pastries.30%, Medium- Low, Defrost3Defrosting bread, fish, meats, poultry, and precooked foods.20%2Softening butter, cheese, and ice cream.	50%, Medium	5	
Heating bread, rolls, and pastries.30%, Medium- 3 Low, DefrostDefrosting bread, fish, meats, poultry, and precooked foods.20%2Softening butter, cheese, and ice cream.			Simmering stews.
30%, Medium- Low, Defrost3Defrosting bread, fish, meats, poultry, and precooked foods.20%2Softening butter, cheese, and ice cream.	40%	4	Melting chocolate.
Low, Defrost poultry, and precooked foods. 20% 2 Softening butter, cheese, and ice cream.			
and ice cream.		3	Defrosting bread, fish, meats, poultry, and precooked foods.
	20%	2	
10%, Low 1 Taking chill out of fruit.	10%, Low	1	Taking chill out of fruit.

Doneness

Doneness is a function used for adjusting the cook time. This feature can be used on Assisted Cooking functions except for Defrost.

Sensor Cook

A sensor in the microwave oven detects moisture released from food as it heats and adjusts the cooking time accordingly. Use microwave-safe dish with loose-fitting lid or cover microwavesafe dish with plastic wrap and vent.

For best cooking performance:

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

Convect

Convection cooking uses the convection 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.
- Metal cookware and bakeware may be used on Convect Bake cycles. Use ovenproof, microwave-safe cookware for Convection Roast cycles.
- Always use the convection rack placed on the turntable.
- Always use the turntable on option when convection cooking with the convection rack (default setting).
- Do not cover turntable or convection rack with aluminum foil.
- Do not use light plastic containers, plastic wrap or paper products.
- Use convection cooking for items such as breads, cookies, cakes, pizza, and most meats and fish.

See the "Round Convection Rack" section.

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 "Accessories" 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 "Accessories" section to order.

See the "Accessories" section to order

MICROWAVE OVEN CAVITY

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

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

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

Cleaning Method:

Average soil

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

Heavy soil

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

Odors

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

TURNTABLE

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

Cleaning Method:

- Mild soap and water
- Dishwasher

RACK

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

GREASE FILTERS

Mild soap, water, and dishwasher

COOKING RACK

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

STEAMER VESSEL

Dishwasher

TURNTABLE SUPPORT AND ROLLERS, HUB

Mild soap and water or dishwasher

NONSTICK CAVITY COATING (on some models)

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

CAVITY: SELF CLEAN FUNCTION (on some models)

See "Self Clean" in the "Tools" section.

INSTALLING/REPLACING FILTERS AND LIGHT BULBS

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

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

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

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

NOTE: To avoid potential damage to the microwave, do not use LED style lightbulbs. Only use incandescent lightbulbs.

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

TROUBLESHOOTING

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the warranty page in this manual, or visit **producthelp.whirlpool.com.**

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

In the U.S.A.:

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

Please include a daytime phone number in your correspondence.

If you experience	Recommended Solutions		
Microwave oven will	Check the following:		
not operate	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. 		
	To Deactivate Demo Mode:		
	1. Touch the Clock screen. The Sales Demo Mode main screen is displayed.		
	2. Select TRY THE PRODUCT.		
	3. Scroll and select EXPLORE.		
	4. Select the Tools keypad.		
	5. Scroll and select INFO.		
	6. Select STORE DEMO MODE and TURN OFF.		
	7. On the confirmation screen, select YES.		
Arcing in the	Check the following:		
microwave oven	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	 "Enter clock" with flashing digits means there has been a power failure. Reset the clock. 		
messages	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	Check the following:		
phone interference	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 approximate 15 seconds. Repeat the steps from the "Get the App and Get Connected" section for the new router. Wi-Fi signal strength low: Reposition router closer to the appliance. Call the connected customer servi center to confirm signal strength. See the "Get the App and Get Connected" section for contact information or call Whirlpool Corporation Connected Appliances at 1-866-333-4591 directly. 		
Appliance not connected	Loss of power to router: Restore power to router.		
Remote app is not 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.		

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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**.

Replacement Parts

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

- Provided Accessories
- Convection rack
- Rectangular rack
- Steamer vessel
- **Cleaning Supplies**
- Heavy-duty Degreaser
- affresh[®] Kitchen Appliance Cleaner
- affresh[®] Stainless Steel Cleaner
- affresh[®] Stainless Steel Wipes

WHIRLPOOL® MAJOR APPLIANCE LIMITED WARRANTY

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

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

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

IF YOU NEED SERVICE:

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

Whirlpool Customer eXperience Center

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

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

ONE YEAR LIMITED WARRANTY

WHAT IS NOT 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 **4.** 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.

- Commercial, non-residential, multiple-family use, or use inconsistent with published user, operator or 1. installation instructions.
- 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).
- 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.
- Conversion of products from natural gas or L.P. gas. 6.
- 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.
- Cosmetic damage including scratches, dents, chips, and other damage to the appliance finishes 9. 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.
- 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 PURPOSÉ, 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.

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www.whirlpool.com/product_help