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 model and serial number located on the front facing of the microwave oven opening, behind the 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 HOOD COMBINATION SAFETY

Your safety and the safety of others are very important.

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

This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

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

⚠ WARNING — **You can be killed or seriously injured if you don't follow instructions.**

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

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

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Use the microwave oven only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in the microwave oven. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- As with any appliance, close supervision is necessary when used by children.
- Do not operate the microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
- The microwave oven should be serviced only by qualified service personnel. Call an authorized service company for examination, repair, or adjustment.
- Do not cover or block any openings on the microwave oven.
- Do not store this microwave oven outdoors. Do not use the microwave oven near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions in the “Microwave Oven Care” section.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
  - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.

  To reduce the risk of injury to persons:
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
- Do not mount over a sink.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.
- Oversized foods or oversized metal utensils should not be inserted in the microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not use paper products when appliance is operated in grill or “Crisp” mode.
- Do not store any materials, other than manufacturer's recommended accessories, in this microwave oven when not in use.
- Do not cover racks or any other part of the microwave oven with metal foil. This will cause overheating of the microwave oven.
- 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.

Electrical Requirements

⚠WARNING

Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

Observe all governing codes and ordinances.

Required:

- A 120 V, 60 Hz, AC-only, 15 or 20 A 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.

FEATURE GUIDE

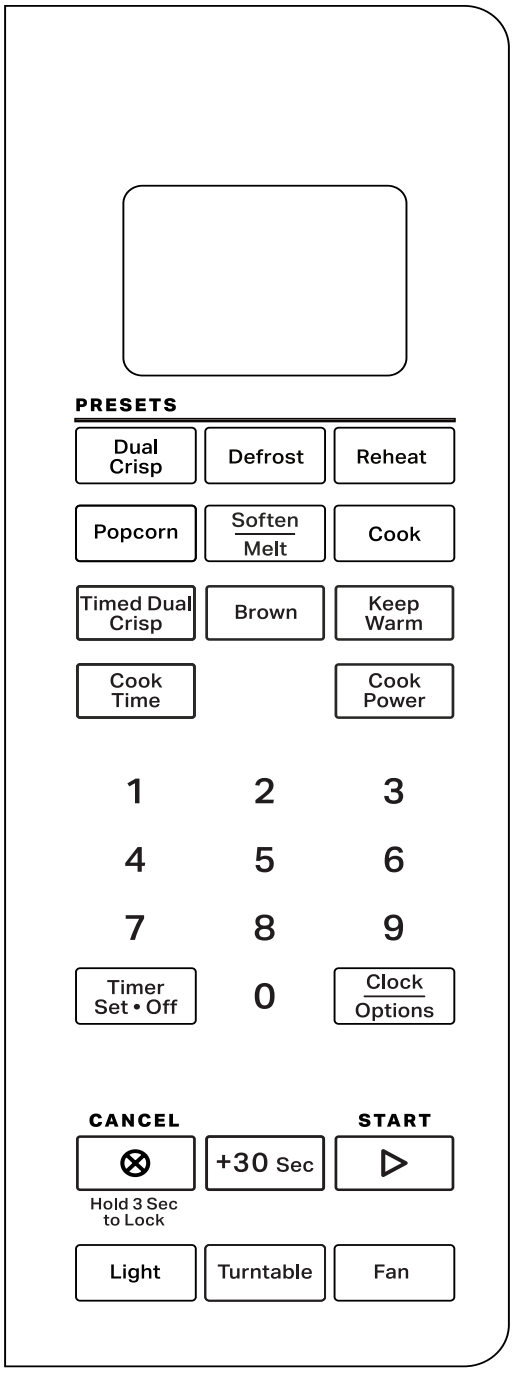
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at **http://www.whirlpool.com** for more detailed instructions.

⚠ WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.



Keypad	Feature	Instructions
CLOCK/OPTIONS	**Set the Clock**	The Clock is a 12 hour(1:00-12:59) or 24 hour(0:00-23:59) clock. Touch CLOCK/OPTIONS to reach Clock submenu, and follow the prompts to set the clock. For example, to 2:25 with AM mode. **1.** Touch CLOCK/OPTIONS twice to reach Clock/Energy submenu. **2.** Use the number keypads to enter 3 to set the clock with AM/PM/24HR mode. **3.** Use the number keypads to enter 1 to set the clock with AM. **4.** Use the number keypads to enter 2:25. **5.** Touch Start.
CLOCK/OPTIONS	**Set the Energy Save**	To conserve energy, the Clock will automatically turn off when the microwave oven goes into standby mode. For example, to set the clock on when standby mode. **1.** Touch CLOCK/OPTIONS twice to reach the Clock/Energy submenu. **2.** Use the number keypads to enter 2 for Energy Save. **3.** Use the number keypads to enter 1 to show Clock.
CLOCK/OPTIONS	**Set Scroll Speed**	Scroll speed of the text may be adjusted. **1.** Touch CLOCK/OPTIONS repeatedly to reach Scroll Speed submenu. **2.** Use the number keypads to set the scrolling speed. **3.** Touch Start.
CLOCK/OPTIONS	**Set the Sound (Tones)**	Programming tones and signals. Key beep tones may be turned off, or all tones may be turned off. **1.** Touch CLOCK/OPTIONS repeatedly to reach Sound submenu. **2.** Use the number keypads to set the tones you desire. **3.** Touch Start.
CLOCK/OPTIONS	**Set Filter Reset**	Reset the filter status after replacing and/or cleaning the filter. **1.** Touch CLOCK/OPTIONS repeatedly to reach Filter Reset submenu. **2.** Touch Start to reset.
CLOCK/OPTIONS	**Set Fan Timer**	Various speeds, ranging from high to low, and off. Comes on automatically as cooling fan during any cook function. 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 Fan control. For example set the vent fan on. **1.** Touch CLOCK/OPTIONS repeatedly to reach Fan Timer submenu. **2.** Use the number keypads 2 to set the vent fan on. **3.** Touch Start.
CLOCK/OPTIONS	**Set Light Timer**	Set the cooktop light to turn on and off at certain times. Touch CLOCK/OPTIONS follow the prompts to set the light. For example set the light timer on 2:30AM, light timer off on 3:00PM. **1.** Touch CLOCK/OPTIONS repeatedly to reach Light Timer submenu. **2.** Use the number keypads 1 to set. **3.** Use the number keypads 1 to set AM. **4.** Use the number keypads 2:30 for when the light timer on, touch Start. **5.** Use the number keypads 2 to set PM. **6.** Use the number keypads 3:00 for when the light timer off, touch Start. **NOTE:** Hood light timer uses 12Hr AM/PM mode only. If the timer was set, changing Clock to the 24Hr mode or 12Hr w/o AM/PM will automatically cancel the timer.
CLOCK/OPTIONS	**Activate Demo Mode**	Activate to practice using the control without actually turning on the magnetron. **1.** Touch CLOCK/OPTIONS repeatedly to reach Demo Mode submenu. **2.** Use the number keypads 2 to set Demo Mode on. **3.** Touch Start.
CLOCK/OPTIONS	**Factory Reset**	User may set microwave oven back to default state.
TIMER SET/OFF	**Kitchen Timer**	**1.** Touch TIMER SET/OFF **2.** Touch the number keypads to set the length of time. **3.** For example, to set 12 minutes length time, touch TIMER SET/OFF. **4.** User the number keypads to enter 12:00. **5.** Touch Start. To Cancel the timer, touch TIMER SET/OFF or Cancel control while the timer count down is active in the display.

Keypad	Feature	Instructions
	Microwave Oven Cancel	The CANCEL keypad stops any microwave oven function except for the clock and control lock. The microwave oven will also turn off when the door is opened. When the door is opened, the element(s) will turn off, but the microwave oven light and fan will remain on. Close the door and touch the Start keypad to resume the preset cycle.
	Activate Control Lock	Activate to avoid unintended start. Touch and hold the CANCEL keypad for about 3 seconds until two tones sound and the CONTROL LOCKED appears in the display. Repeat to unlock control.
+ 30 Sec	**Add 30 Seconds**	Touch the + 30 SEC keypad will start 30 seconds of cook time.
	Start Function	Press the START keypad to start any cooking functions. If cooking is interrupted by opening the door, touch START after the door is closed again will resume the preset cycle.
LIGHT	**Turn on Hood Light**	Press the LIGHT keypad to turn the light beneath the hood on or off. Press the LIGHT keypad repeatedly to adjusts the hood light setting.
TURNTABLE	**Turntable on/off**	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 only during Manual cooking cycles.
FAN	**Turn on the Fan**	Press the FAN keypad to turn the fan on or off. Press the FAN keypad repeatedly to change from low to high.
COOK TIME	**Set Manual Cooking Time**	Touch COOK TIME and then number keypads to set a length of time to cook. For example, to set the time to 2:30. **1.** Touch COOK TIME. **2.** Use the number keypads to enter 2:30. **3.** Touch Start.
COOK POWER	**Set Manual Cooking Power**	Touch COOK POWER to set the power level, enter cook power with number keypad. (e.g., press 8 for 80%)
DUAL CRISP	**Automatic Crisp**	**1.** Touch DUAL CRISP. **2.** Touch DUAL CRISP repeatedly to scroll through foods. For example, to select the Chicken Nuggets setting, DUAL CRISP must be touched twice. **3.** Add food with microwave safe dish as prompt in the display. **4.** Touch number keypads to enter the quantity. **5.** Touch the Start. **6.** Turn food over as prompt in the display (Not all foods require turning.). When remind tones sound, open the door and turn food over, close the door. If you don't open the door, around 2 minutes later, the microwave oven will shut off automatically. **7.** Touch the Start to resume. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
TIMED DUAL CRISP	**Manual Crisp**	**1.** Touch TIMED DUAL CRISP. **2.** For example, to set 12 minutes length time, touch TIMED DUAL CRISP. **3.** Touch number keypads to enter 12:00. **4.** Open the door, add food with the microwave safe dish, and insert into the microwave oven, close the door. **5.** Touch Start. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
DEFROST	**Automatic Defrost**	**1.** Touch DEFROST. **2.** Touch DEFROST repeatedly to scroll through foods. For example, to select the MEAT setting, DEFROST must be touched twice. **3.** Touch number keypads to enter the weight. For example, to enter 1.5 lbs, use the number keypads to enter 1.5. **4.** Touch the Start. The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.

Keypad	Feature	Instructions
REHEAT	**Automatic Reheat**	**1.** Touch REHEAT. **2.** Touch REHEAT repeatedly to scroll through foods. For example, to select the BEVERAGE setting, REHEAT must be touched twice. **3.** Touch number keypads to enter the quantity. **4.** Touch the Start. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
POPCORN	**Popcorn (Sensor)**	**1.** Touch POPCORN. **2.** Touch the Start. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
SOFTEN/MELT	**Soften**	**1.** Touch SOFTEN/MELT repeatedly to scroll through foods. For example, to select the SOFTEN BUTTER setting, SOFTEN/MELT must be touched twice. **2.** Touch number keypads to enter quantity (weight or sticks). **3.** Touch Start. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
SOFTEN/MELT	**Melt**	**1.** Touch SOFTEN/MELT repeatedly to scroll through foods. For example, to select the MELT BUTTER setting, SOFTEN/MELT must be touched three times. **2.** Touch number keypads to enter quantity (weight or sticks). **3.** Touch Start. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.
COOK	**Auto Cook**	**1.** Touch COOK repeatedly to scroll through foods. For example, to select the SMALL POTATOES setting, COOK must be touched twice. **2.** Touch number keypads to enter quantity (weight or sticks). **3.** Touch Start.
BROWN	**Manual Brown**	**1.** Touch BROWN. **2.** For example, to set 12 minutes length time, touch BROWN. **3.** Touch number keypads to enter 12:00. **4.** Touch Start.
KEEP WARM	**Keep Food Warm**	**1.** Touch KEEP WARM. **2.** For example, to set 30 minutes length time, touch KEEP WARM. **3.** Touch number keypads to enter 30:00. **4.** Touch Start.

Features

Turntable

Turntable may be turned off for manual cooking only. This is helpful when cooking with plates that are bigger than the turntable, or when cooking with plates that are side by side. Turntable cannot be turned off during preset or sensor(on some models) function.

Standby Mode

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

Dual Crisp/Brown Element

The crisp/Brown element is located on the ceiling of the microwave oven. The oven uses a 1250 W metal tube heater to crisp and brown foods.

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 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.

Reheat

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

Use the following chart as a guide.

REHEAT CHART

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

Defrost

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

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

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

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

DEFROST PREPARATION CHART

MEAT	
Beef: ground, steaks, roast, stew	The narrow or fatty areas of irregular-shaped cuts should be shielded with foil before defrosting. Do not defrost less than 1/4 lb (113 g) or two 4 oz (113 g) patties. Place all meats in a microwave-safe baking dish.
Lamb: stew and chops	
Pork: chops, ribs, roasts, sausage	
POULTRY	
Chicken: whole and cut up	Place in a microwave-safe baking dish, chicken breast-side up. Remove giblets from whole chicken.
Cornish hens	
Turkey: breast	
FISH	
Fillets, Steaks, Whole, Shellfish	Place in a microwave-safe baking dish.

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.

Food	Quantity	Preparation
Soften Butter	0.5, 1.0, 1.5, 2.0 sticks	Unwrap and place in microwave-safe container.
Melt Butter	0.5, 1.0, 1.5, 2.0 sticks	Unwrap and place in microwave-safe container.
Soften Ice Cream	16, 32, or 64 oz (473, 946 or 1893 mL)	Place ice cream container on turntable.
Soften Cream Cheese	3 or 8 oz (85 g or 227 g)	Unwrap and place in microwave-safe container.
Soften Frozen Juice	12, 16 oz (340 or 454 g)	Remove lid.
Melt Chocolate	4, 6, 8 or 12 oz (113, 170, 227 or 340 g)	Cut squares into small pieces or use chips. Place in microwave-safe container.
Melt Cheese	8 or 16 oz (227 or 454 g)	Cut into small pieces and place in microwave-safe container.
Melt Marshmallows	5 or 10 oz (142 or 283 g)	Place in microwave-safe container.

Cook

Food	Quantity
Small Potatoes Pierce each potato several times with a fork. Place on paper towel, around turntable edges, at least 1" (2.5 cm) apart. Place single potato to the side of the turntable. Let stand 5 minutes after cooking.	1-4 pieces, 4-7 oz (113-198 g)
Large Potatoes Pierce each potato several times with a fork. Place on paper towel, around turntable edges, at least 1" (2.5 cm) apart. Place single potato to the side of the turntable. Let stand 5 minutes after cooking.	Senses 1-4 pieces, 8-10 oz (227-283 g).
Bacon Average thickness: Follow directions on package. For best results, place bacon on microwave-safe bacon rack.	1-6 slices
Rice Follow measurements on package for ingredient amounts. Place rice and liquid in microwave-safe dish. Cover with loose fitting lid. Let stand 5 minutes after cooking, or until liquid is absorbed. Stir.	Senses 0.5-2.0 cups (125-500 mL) (dry, white long grain)
Fresh Vegetable Place in microwave-safe container and add 2-4 tbs water. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	Senses 1-4 cups (250 mL-1 L)
Frozen Vegetable Place in microwave-safe container and add 2-4 tbs water. Cover with plastic wrap and vent. Stir and let stand 2-3 minutes after cooking.	Senses 1-4 cups (250 mL-1 L)
Canned Vegetable Place in microwave-safe container. Cover with plastic wrap, and vent. Stir and let stand 2-3 minutes after cooking.	1, 2, 3 or 4 cups (250, 500, 750 mL or 1 L)

Popcorn

Senses 3.0- 3.5 oz bags.

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

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

Dual Crisp

Dual Crisp is an automatic crisp function. Always use ovenproof microwave-safe dish, and turn food over at prompt.

NOTE: Microwave oven cavity, inside of the door and ovenproof microwave-safe dish will be hot. Use the oven mitts to remove the dish.

Food	Quantity
Chicken Nuggets	5-15 pieces
Frozen Chicken Wings	2-6 pieces
Frozen Fries	12-36 pieces
Frozen Pizza	6-9 inch
Refrigerated Pizza Reheat	1-3 slices
Pizza rolls	6-18 pieces
Fish Sticks	5-15 pieces

Timed Dual Crisp

Timed Dual Crisp is a manual crisp mode. Ideal for crisping leftovers and frozen foods. Always use ovenproof microwave safe dish.

NOTE: Microwave oven cavity, inside of the door and microwave safe dish will be hot. Use the oven mitts to remove the dish.

To use Timed Dual Crisp:

1. Touch TIMED DUAL CRISP.
2. Touch number keypads to enter crisp time up to 99 minutes and 59 seconds.
3. Open the door, add food with microwave safe dish into the microwave oven, close the door.
4. Touch Start.

Brown

Brown is a manual brown mode. Ideal for top browning cooked foods such as casseroles. Use ovenproof microwave-safe dish or plate.

NOTE: Microwave oven cavity, inside of the door, ovenproof microwave-safe dish or plate will be hot. Use oven mitts to remove dish or plate.

To use Brown:

1. Touch Brown.
2. Touch number keypads to enter brown time up to 99 minutes and 59 seconds.
3. Touch Start.

   When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound.

Keep 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.

- Keep Warm uses the crisp/brown element. Use oven proof dishes or plates.
- Food must be at serving temperature before placing it in the warmed oven. Food may be held up to 1 hour.
- For best results, cover food.

To Use:

1. Touch KEEP WARM.
2. Touch number keypads to set a length of time up to 60 minutes to warm.

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.

For Use Crisp, Brown and Keep Warm Functions

- Use heat safe dishes to hold foods.

†Styrofoam® is a registered trademark of The Dow Chemical Company.

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.

Doneness

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

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

To Change Doneness Setting:

After starting the cooking cycle, press COOK TIME repeatedly to scroll through “NORMAL,” “MORE DONE,” or “LESS DONE”.

Sensor Cook

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

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

For Best Cooking Performance:

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

Manual Cooking/Stage Cooking

Manual Cooking

Touch COOK TIME, touch the number keypads to enter time, touch COOK POWER (if not 100%), touch number keypads to enter power level (10-90), then touch the Start control.

Stage Cooking

If programming additional stages (up to three). Touch COOK TIME, touch number keypads to enter time, touch COOK POWER (if not 100%), touch number keypads to enter power level (10-90), then touch OPTIONS/ CLOCK to enter programming for the next stage, then enter the cook time and cook power of each, finally touch the Start control.

Add More Time

At the end of any cycle, “Press 0~9 to Add More Time” scrolls in the display. Enter the additional time, if desired, and start the microwave oven. The cook power for all non-sensor cycles will be the same as in the finished cycle but may be changed. If Add More Time is used after a sensor cycle, the power will be 100% but may be changed.

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.

MICROWAVE OVEN CAVITY

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

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

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

Cleaning Method:

Average soil

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

Heavy soil

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

Odors

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

TURNTABLE

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

Cleaning Method:

- Mild soap and water
- Dishwasher

GREASE FILTERS

- Mild soap, water, and dishwasher

TURNTABLE SUPPORT AND ROLLERS, HUB

- Mild soap and water or dishwasher

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 "Clock/Options" 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. Remove 2 screws on the vent grille, slide the vent grille to the left, tilt it forward, lift it out, and remove the filter. To reinstall, place the filter into its 2-hook area with the wire mesh side to the front. Replace the vent grille by inserting the 3 bottom latch hooks of the vent grille into the front holes, tilt the vent grille backwards, slide it to the right, and secure with screws.

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

Cavity light: The cavity light bulb is located behind the vent grille at the top front of the microwave oven, under the bulb cover, and is replaceable. Remove 2 screws on the vent grille, slide the vent grille to the left, tilt it forward, and lift it out. Open the bulb cover and replace bulb. To reinstall, close bulb cover. Replace the vent grille by inserting the 3 bottom latch hooks of the vent grille into the front holes, tilt the vent grille backwards, slide it to the right, 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 **https://www.whirlpool.com/product_help.**

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

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

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, 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.
Odor and smoke coming from microwave oven during crisp/brown cooking	■ This is normal for the first few crisp/brown cycles. The odor will dissipate with repeated use.
Grill element does not appear to be on	■ This is not unusual. See “Grill Element” in the “Features” section. ■ **Is the element still working properly**? Place 2 slices of bread on the tall grill rack, place the rack on the turntable and close the door. Program the microwave oven using manual grill - without microwave - for 10 minutes. The bread should toast dark brown. If it does not toast, call for service.

ACCESSORIES

For accessories in the U.S.A., you can visit our website at **www.whirlpool.com** or call us at **1-800-253-1301**.
In Canada, visit our website at www. whirlpool.ca or call us at 1-800-807-6777.

Replacement Parts

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

Provided Accessories

- Grill Rack
- Crisp Pan
- Crisp Handle

Cleaning Supplies

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

WHIRLPOOL® MICROWAVE RANGE HOOD COMBINATION LIMITED WARRANTY

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

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

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

IF YOU NEED SERVICE:

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

Whirlpool Customer eXperience Center

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

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

TEN YEAR LIMITED WARRANTY

WHAT IS COVERED

FIRST YEAR LIMITED WARRANTY (PARTS AND LABOR)

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(hereatter "Whirlpool") will pay for factory specifed 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.

SECOND THROUGH TENTH YEAR LIMITED WARRANTY (CERTAIN COMPONENT PARTS ONLY - LABOR NOT INCLUDED)

In the second through tenth years from the date of original purchase, when this major appliance is installed, operated and maintained according to instructions attached to or furnished with the product, Whirlpool will pay for factory specifed parts for the following components to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased. This is a limited 10-year warranty on the below named parts only and does not include repair labor.

- Magnetron
- Cavity (Rust Through and Broken Welds Only)

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, etc.).
5. Defects or damage caused by the use of non-genuine Whirlpool parts or accessories.
6. Conversion of your product from natural gas or propane gas.
7. Damage from accident, misuse, abuse, fire, floods, acts of God or use with products not approved by Whirlpool.
8. Repairs to parts or systems to correct product damage or defects caused by unauthorized service, alteration or modification of the appliance.
9. Cosmetic damage including scratches, dents, chips, and other damage to 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 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 Whirlpoor servicer is not available.
14. Removal or reinstallation of inaccessible appliances or built-in fixtures (i.e. trim, decorative panels, flooring, cabinetry, islands, countertops, drywall, etc.) that interfere with servicing, removal or replacement of the product.
15. Service or parts for appliances with original model/serial numbers removed, altered or not easily determined.

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

DISCLAIMER OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR IMPLIED WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO TEN YEARS 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.