



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 _____

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

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

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MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

⚠ DANGER

You can be killed or seriously injured if you don't 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.
- Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.
- When flaming 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.

PARTS AND FEATURES

Feature Guide

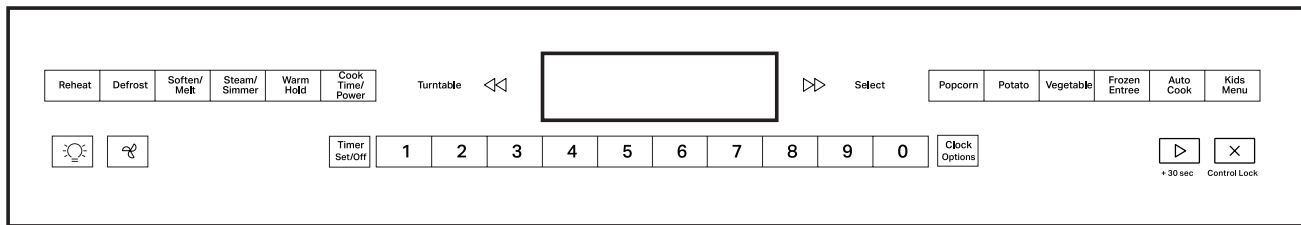
This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or the Product Help section of our website at www.whirlpool.com for more detailed instructions.

⚠ 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	1. To set the clock, for example, set to the 2:25 PM. 2. Touch CLOCK/OPTIONS. 3. Use the number keypads to enter 2:25. 4. Touch SELECT. 5. Touch "2" to display PM.
CLOCK/OPTIONS	Reach Options Menu	1. Touch CLOCK/OPTIONS. 2. Use the arrow keypads to scroll through options. 3. Touch SELECT to select desired option and follow the prompts.
Light 	Turn On Light	Press the Light keypad to turn the light beneath the hood on or off.
Fan 	Turn On Fan	Press the Fan keypad to turn the fan on or off. Press the Fan keypad repeatedly to change from low to high.
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. Use the number keypads to enter 12:00. 5. Touch START. 6. If the Cancel keypad is touched, the microwave oven will turn off; however, the timer can only be turned off using the Timer Set/Off keypad.
Start/Add 30 Sec  +30 Sec	Start/Add 30 Sec	Touching the Start/Add 30 Sec keypad when the microwave oven is off will start 30 seconds of cook time at 100% power. If cooking is interrupted by opening the door, touching Start/Add 30 Sec after the door is closed again will resume the preset cycle.
Cancel  Control Lock	Microwave Oven Cancel	The Cancel keypad stops any microwave oven function except for the clock, timer, and control lock. The microwave oven will also turn off when the door is opened. When the door is opened, the element(s) and fan will turn off, but the microwave oven light will remain on. Close the door and touch the Start keypad to resume the preset cycle. The microwave oven cooling fan may continue to operate even after a microwave oven function has been canceled or completed, depending on the microwave oven temperature.

Keypad	Feature	Instructions
Cancel  Control Lock	Activate Control Lock	Activate to avoid unintended start. Touch and hold the Cancel keypad for about 3 seconds until two tones sound and the Padlock icon appears in the display. Repeat to unlock control.
Left Arrow 	Navigate Menu	Press the Left Arrow keypad to move through the menu.
Right Arrow 	Navigate Menu	Press the Right Arrow keypad to move through the menu.
SELECT	Select Options	Touch SELECT to select options.
COOK TIME/POWER	Manual Cooking	1. Touch COOK TIME/POWER and then number keypads to set a length of time to cook. For example, to set the time to 2:30, touch COOK TIME/POWER, then use the number keypads to enter 2:30. 2. Touch COOK TIME/POWER and enter cook power (e.g., press 8 for 80%). 3. Press START.
REHEAT	Automatic Reheat	1. Touch REHEAT. 2. Touch REHEAT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Reheat Chart. For example, to select the Beverage setting, REHEAT must be touched twice. 3. Touch number keypads to enter quantity. 4. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
DEFROST	Automatic Defrost	1. Touch DEFROST. 2. Touch DEFROST repeatedly to scroll through foods, or use the arrow keypads to select food from the Defrost Chart. 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 keypad. The display will count down the defrost time. For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
SOFTEN/MELT	Soften	1. Touch SOFTEN/MELT. 2. Touch SOFTEN/MELT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Soften Chart. Touch SELECT to select the desired setting. 3. Touch number keypads to enter quantity (weight or sticks). 4. Touch the Start keypad. The display will count down the soften time. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.

Keypad	Feature	Instructions
SOFTEN/MELT	Melt	1. Touch SOFTEN/MELT. 2. Touch SOFTEN/MELT repeatedly to scroll through foods, or use the arrow keypads to select food type from the Melt Chart. Touch SELECT to select the desired setting. 3. Touch number keypads to enter quantity. 4. Touch the Start keypad. The display will count down the melt time. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/SIMMER	Auto Steam Cook	1. Touch STEAM/SIMMER. 2. Use the arrow keypads to scroll to Steam Recipes. Touch SELECT to select the desired setting. 3. Use the arrow keypads to scan and select food type, then follow the prompts. 4. Touch the Start keypad. The display will count down the steam time once the sensor identifies the cooking duration. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/SIMMER	Manual Steam Cook	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select the Manual Steam setting, or use the arrow keypads. Touch SELECT to select the desired setting. 3. Touch the number keypads to set a length of time to steam. Time can be set up to 99 minutes and 59 seconds. 4. Touch START. Once the boiling point is reached, the display will start to count down the steam time. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/SIMMER	Auto Simmer Cook	1. Touch STEAM/SIMMER. 2. Use the arrow keypads to scroll to Simmer Recipes. 3. Use the arrow keypads to scan and select food type, then follow the prompts. 4. Touch the Start keypad. The display will count down the simmer time once the sensor identifies the cooking duration. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
STEAM/SIMMER	Manual Simmer Cook	1. Touch STEAM/SIMMER. 2. Touch STEAM/SIMMER repeatedly to scan and select the Manual Simmer setting, or use the arrow keypads. 3. Touch the number keypads to set a length of time to simmer. Time can be set up to 99 minutes and 59 seconds. 4. Touch START. Once the boiling point is reached, the microwave oven display will start to count down the simmer time. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
WARM HOLD	Keep Food Warm	1. Touch WARM HOLD and then number keypads to set a length of time to warm. 2. Touch START. The display will count down the warming time. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 3. Touch the Cancel keypad or open the door to clear the display and/or stop the reminder tones.

Keypad	Feature	Instructions
POPCORN	Popcorn (Sensor)	1. Touch POPCORN. 2. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 3. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
POTATO	Potato (Sensor)	1. Touch POTATO. 2. Touch POTATO repeatedly to scroll through foods, or use the arrow keypads to select food type from the POTATO chart. Touch SELECT to select the desired setting. 3. Touch number keypads to enter quantity. 4. Touch the Star Keypads. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
VEGETABLE	Vegetable	1. Touch VEGETABLE. 2. Touch VEGETABLE repeatedly to scroll through foods, or use the arrow keypads to select food type from the Vegetable Chart. To select a setting, touch SELECT. 3. Touch number keypads to enter quantity. 4. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
FROZEN ENTREE	Frozen Entree	1. Touch FROZEN ENTREE. 2. Touch number keypads to enter quantity. 3. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 4. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
AUTO COOK	Auto Cook	1. Touch AUTO COOK. 2. Touch AUTO COOK repeatedly to scroll through foods, or use the arrow keypads to select food type from the Auto Cook Chart. To select a setting, touch SELECT. 3. Touch number keypads to enter quantity. 4. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
KIDS MENU	Kids Menu	1. Touch KIDS MENU. 2. Touch KIDS MENU repeatedly to scroll through foods, or use the arrow keypads to select food type from the Kids Menu Chart. To select a setting, touch SELECT. 3. Touch number keypads to enter quantity. 4. Touch START. When the stop time is reached, the microwave oven will shut off automatically, and end tones will sound. 5. Touch the Cancel keypad or open the door to clear the display and/or stop reminder tones.
TURNTABLE	Turntable On/Off	By touching the Turntable On/Off keypad, it is possible to switch the turntable on and off during some microwave cycles. The turntable can be turned on or off only during Manual cooking cycles.

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 5 minutes. Touch any keypad or open/close the door, and the display will return to the normal brightness.

Additional Features

CleanRelease® Cavity Coating

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

6th Sense™ System

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

Options

Clock/Options allows access to the microwave settings.

To Use:

1. Touch CLOCK/OPTIONS. The microwave oven display will scroll through the various options.
You can also touch CLOCK/OPTIONS repeatedly to manually scroll through the list of options.
2. Touch the number keypad for the specific option to toggle the function setup.

Clock

The clock is a 12 hour (12:00-11:59) or 24 hour (0:00-23:59) clock. Touch CLOCK/OPTIONS to reach Clock submenu and follow the prompts to set the clock. Clock format (12 hours with AM and PM, or 24 hours) may also be set in the Clock submenu.

Vent Fan

Various speeds ranging from high to low and off. Comes on automatically as cooling fan during any cook function.

30 Minute Fan Timer: Set vent fan to run for exactly 30 minutes or to run for only 30 minutes more (off after 30 minutes). The vent fan may be turned off at any time using the Vent Fan Control. Touch OPTION/CLOCK to reach the 30 Minute Fan Timer submenu and select the setting.

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

Dynamic Fan Sensing (on some models): To keep the microwave oven from overheating, the auto vent fan will automatically turn on at various speeds, depending on the temperature from the range or cooktop below the microwave oven. When this occurs, the vent fan cannot be turned off. "AUTO FAN Sensor Technology for heat circulation" appears in the display. As the temperature cools, the fan will automatically decrease its speed, then turn off.

Light Timer

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

NOTE: Light Timer uses 12 hour clock only.

Filter Alert

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

Sound (Tones)

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

Scroll Speed

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

Demo Mode

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

Energy Save

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

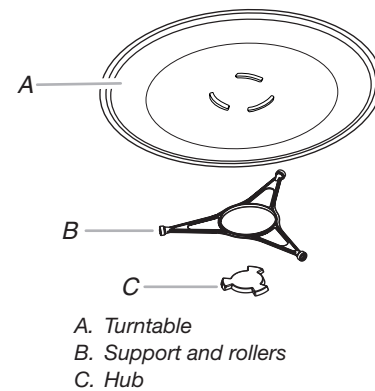
Language (on some models)

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

Factory Reset

User may set microwave oven back to default state.

Turntable



NOTE: By touching the Turntable keypad, 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.

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 and light will function.

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

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

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

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.

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.

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

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.

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-stirrabable 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/POWER 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.

Manual Cooking/Stage Cooking

Touch COOK TIME/POWER and touch the number keypads to enter time. If using a cooking power other than 100%, touch COOK TIME/POWER again, then enter desired cooking power. Touch START.

If programming additional stages (up to three), touch CLOCK/OPTIONS to enter programming for the next stage. Enter the cook time and cook power of each, then touch START.

Add More Time

At the end of any cycle, "PRESS 0 TO ADD MORE TIME" scroll in the display. Enter the addition 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 cook power will be 100% but may be changed.

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)
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)
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)
Pizza Place on a paper towel-lined microwave-safe plate.	1-3 slices (4 oz [113 g] each)
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.

Frozen Entrée

Food	Quantity
Frozen Entree Remove from package. Loosen cover on 3 sides. If entrée is not in microwave-safe container, place on plate, cover with plastic wrap, and vent.	10 or 20 oz (283 or 567 g) (sensor), 40 or 60 oz (1134 or 1701 g) (non-sensor)

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.

Use the following chart as a guide.

DEFROST CHART

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.
Lamb: stew and chops	
Pork: chops, ribs, roasts, sausage	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.
POULTRY	
Chicken: whole and cut up	Place in a microwave-safe baking dish, chicken breast-side up.
Cornish hens	
Turkey: breast	Remove giblets from whole chicken.
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.

SOFTEN CHART

Food	Quantity	Preparation
Butter	0.5, 1.0, 1.5, 2.0 sticks	Unwrap and place in microwave-safe container.
Frozen juice	12, 16 oz (340 or 454 g)	Remove lid.
Ice cream	16, 32, or 64 oz (473, 946 or 1893 mL)	Place ice cream container on turntable.
Cream cheese	3 or 8 oz (85 g or 227 g)	Unwrap and place in microwave-safe container.

MELT CHART

Food	Quantity	Preparation
Butter	0.5, 1.0, 1.5, 2.0 sticks	Unwrap and place in microwave-safe container.
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.
Cheese	8 or 16 oz (227 or 454 g)	Cut into small pieces and place in microwave-safe container.
Marshmallows	5 or 10 oz (142 or 283 g)	Place in microwave-safe container.

Auto Cook

Food	Quantity
Bacon Average thickness: Follow directions on package. For best results, place bacon on microwave-safe bacon rack.	1-4 slices
Fish Fillet Place in microwave-safe container and add 2-4 tbs of liquid. Cover with plastic wrap. Let stand 2-3 minutes after cooking.	0.5, 1.0, 1.5 lb (227, 454 or 680 g)
Shrimp Place in microwave-safe container and add 2-4 tbs of liquid. Cover with plastic wrap. Let stand 2-3 minutes after cooking.	0.5, 1.0, 1.5 lb (227, 454 or 680 g)
French Toast Follow directions on package.	1, 2, 3 or 4 pieces.
Cereal Follow directions on package. Use microwave-safe bowl with high sides.	1-4 servings
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)

Kids Menu

Food	Quantity
Canned Pasta Follow directions on package.	1-4 servings
Frozen Pizza Follow directions on package.	1 pizza, about 6 oz (170 g)
Frozen Meal Follow directions on package.	8, 9 or 10 oz (227, 255 or 283 g)
Oatmeal Follow directions on package. Use microwave-safe bowls with high sides.	1, 2 servings
Chicken Nuggets Place in a single layer on paper towel-lined microwave-safe plate.	1-2 servings (about 5-6 pieces each)
Hot Dog Pierce with fork. Place on microwave-safe plate.	1-4 pieces

Potato

Food	Quantity
Potato 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.	Small potatoes: Enter 1-4 potatoes, 4-7 oz (113-198 g). Large potatoes: Senses 1-4 potatoes, 8-10 oz (227-283 g).

Vegetable

Food	Quantity
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 Remove from package. Place in microwave-safe container. Add 2-4 tbs (30-60 mL) 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 Vegetables 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)

Steam / Simmer

Steam or Simmer is a sensor cooking function that use microwaves to steam or simmer food. Use microwave-safe container with a loose-fitting lid. Sensor will detect when liquid begins to boil, then begin the Steam or Simmer countdown.

NOTE: Do not remove the lid while the container is in the microwave oven as a rush of steam would disrupt the sensor readings.

1. Steam Recipes: Add 1/2 cup (125 mL) water to steamer base, place food in insert, and cover with lid.
 - Fresh Vegetables – Senses 1-4 cups (250 mL-1 L)
 - Frozen Vegetables – Senses 1-4 cups (250 mL-1 L)
 - Potatoes – Senses 1-4 cups (250 mL-1 L): For best results, cut into equally sized pieces.
 - Boneless Chicken – Senses 0.5-1.5 lbs (142-680 g)
2. Simmer Recipes: Add water to steamer base, cover with lid, place in microwave oven, and start the cycle. When the water begins to boil, the microwave oven will stop and prompt for the pasta to be added. Using oven mitts, gently remove steamer from microwave oven, add pasta, re-cover, return steamer to microwave oven, and resume the cycle.
 - Dry Fettuccini – Senses 2-8 oz (57-227 g): Add 4 cups (1 L) water to cook 2-4 oz (57-113 g) pasta; add 5 cups (1.25 L) water to cook 5-8 oz (142-227 g) pasta.
 - Dry Macaroni – Senses 0.5-2.0 cups (125-500 mL): Add 2 cups (500 mL) water to cook 0.5 cup (125 mL) pasta; add 4 cups (1 L) water to cook 1 cup (250 mL) pasta; add 5 cups (1.25 L) water to cook 1.5-2.0 cups (375-500 mL) pasta.
 - Dry Penne – Senses 0.5-2.0 cups (125-500 mL): Add 2 cups (500 mL) water to cook 0.5 cup (125 mL) pasta; add 4 cups (1 L) water to cook 1 cup (250 mL) pasta; add 6 cups (1.5 L) water to cook 1.5-2.0 cups (375-500 mL) pasta.
 - Dry Spaghetti – Senses 2-8 oz (57-227 g): Add 4 cups (1 L) water to cook 2-4 oz (57-113 g) pasta; add 6 cups (1.5 L) to cook 5-8 oz (142-227 g) pasta.
3. Manual Steam: Add 1/2 cup (125 mL) water to steamer base, place food in insert, and cover with lid. Sample approximate steam times:
 - Soft vegetables 1-3 min (ex.: Spinach - 4 sups [1 L] 1 min)
 - Hard vegetables 3-6 min (ex.: Broccoli - 2 cups [500 mL] 4 min)
 - Frozen vegetables 4-5 minUse longer times for more doneness, or when steaming larger quantities.
4. Manual Simmer:

Add food and liquid to steamer and cover with lid. Enter simmer time. Simmer countdown begins after liquid begins to boil.

 - Pasta: Add liquid to microwave-safe container. Cover with loose-fitting lid. Enter simmer time. Simmer time will begin counting down after the sensor detects steam from boiling liquid. When the microwave oven stops, remove container, remove the lid, and add the pasta. Re-cover and return the container to the microwave oven. Clear the display using the Cancel control, then reprogram the simmer function, and enter the new simmer time (ex.: Dry spaghetti - 11-12 min).

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.

Warm Hold

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

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

- Cover plates of food.
- Cover foods that were covered while being cooked.
- Do not cover baked goods such as pastries, pies, turnovers, etc.

To Use:

1. Touch WARM HOLD.
2. Touch number keypads to set a length of time to warm.

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 washcloth
Dishwasher cleaning is not recommended.

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.

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 “Option” section to reset filter status.

Grease filter: Grease filter is on the underside of microwave oven. Clean monthly or as prompted by Filter Status indicator. Remove the screw on the grease filter, slide the opposite end hook which is on the metal cover out from bottom plate slot to take out the filter. To reinstall, hang the filter on bottom plate with the hook, swing up the other end and secure with screw.

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. Open door, remove three screws on the vent grille, tilt the grille forward, lift it out. Press the hook (on the left side) to the left and remove charcoal filter. To reinstall, put the new charcoal filter to the slot (on the right side), then press the left side of the charcoal filter into the hook-slotted area, wire mesh facing forward, 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.

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 three screws on the vent grille, tilt the grille forward, and lift it out. Remove the charcoal filter (follow the charcoal filter installation and replacement section), open bulb cover and replace bulb. Close bulb cover, replace charcoal filter (follow the charcoal filter installation and replacement section), 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 http://www.whirlpool.com/product_help.

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 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.

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
- Grease filter
- Charcoal filter
- Cooktop light bulb
- Cavity light bulb

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 section of the Use and Care Guide or visit producthelp.whirlpool.com.
2. All warranty service is provided exclusively by our authorized Whirlpool Service Providers. In the U.S. and Canada, direct all requests for warranty service to:

Whirlpool Customer eXperience Center

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

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

ONE YEAR LIMITED WARRANTY

WHAT IS COVERED

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

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

WHAT IS NOT COVERED

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

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

DISCLAIMER OF IMPLIED WARRANTIES

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

DISCLAIMER OF REPRESENTATIONS OUTSIDE OF WARRANTY

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

LIMITATION OF REMEDIES: EXCLUSION OF INCIDENTAL AND CONSEQUENTIAL DAMAGES

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

03/17

Notes

