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Call our Customer Interaction Center

www.whirlpool.com

with questions or comments.

A NOTE TO YOU

Thank you for buying a WHIRLPOOL® appliance.

The Whirlpool[®] Brand is committed to designing quality products that consistently perform for you to make your life easier. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly. Please read it carefully.

Also, complete and mail the **Product Registration Card** provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number label/plate (see the diagram in the "Getting to Know Your Microwave Oven" section).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number		
Serial Number		
Purchase Date		
Dealer Name		
Dealer Address	i	
Dealer Phone		

Keep this book and the sales slip together in a safe place for future reference. It is important for you to save your sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.

Our Customer Interaction Center number is toll free.

1-800-253-1301

To find detailed product information, the location of the nearest Whirlpool dealer or designated servicer, to purchase an accessory item, or register your appliance on-line, please visit our Web site at www.whirlpool.com

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:

ADANGER

AWARNING

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

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

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

- Read all instructions before using the microwave oven.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in this section and in the provided installation instructions.
- Install or locate the microwave oven only in accordance with the provided Installation Instructions.
- Some products such as whole eggs in the shell and sealed containers – for example, closed glass jars – may explode and should not be heated in the microwave oven.
- Use the microwave oven only for its intended use as described in this 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.
- See door surface cleaning instructions in the "Caring for Your Microwave Oven" section.
- To reduce the risk of fire in the oven cavity:
- Do not overcook food. Carefully attend the microwave oven if 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 should 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.
- Suitable for use above both gas and electric cooking equipment.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- Intended to be used above ranges with maximum width of 36 inches.
- Clean Ventilating Hoods Frequently Grease should not be allowed to accumulate on hood or filter.
- 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 the "PAN BROWN" mode.
- Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not store anything directly on top of the microwave oven when the microwave oven is in operation.

- When flaming foods under the hood, turn the fan on.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- 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, or near a swimming pool, and the like.
- 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.
- Do not mount over a sink.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

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

Observe all governing codes and ordinances. A 120 Volt, 60 Hz, AC only, 15- or 20-amp fused electrical supply is required. (A time-delay fuse is recommended.) It is recommended that a separate circuit serving only this appliance be provided.



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.

• For a permanently connected appliance: The microwave oven must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the microwave oven.

SAVE THESE INSTRUCTIONS

INSTALLATION INSTRUCTIONS

REMOVING AND REPLACING THE MICROWAVE HOOD COMBINATION

AWARNING

Excessive Weight Hazard

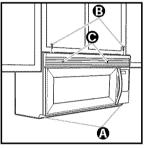
Use two or more people to move and install microwave oven.

Failure to do so can result in back or other injury.

If you need to remove your Microwave Hood Combination for any reason, follow these simple steps:

To remove:

- 1. Unplug microwave oven or disconnect power.
- 2. Remove filters and vent grille.



• If filters () are

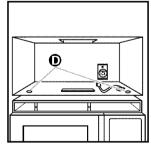
installed, push in at the tab and slide filter to the outside edge to remove.

Remove the two screws
from the top of the microwave oven cabinet (the screws located closest to the front corners). Do not remove

the screws located towards the center of the cabinet.

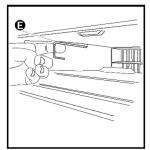
• Remove the vent grille **G**. Set the screws and grille aside. (If grille cannot be removed, see Step 4.)

3. After removing all oven contents, including the



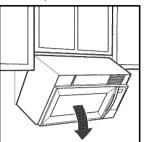
turntable and support, tape the door in the closed position. Then remove the two bolts **D** securing the microwave oven to the upper cabinet.

4. Hold microwave hood combination in place with



combination in place with one hand. Pull hook (3) to release microwave hood from mounting plate. If grille cannot be removed (per instructions in Step 2.), insert a thin looped wire or similar tool through an opening in grille to pull hook.

5. Grasp the microwave oven. Rotate the microwave



oven downward. (Be careful that door does not swing open.) Lift off the support tabs **G** at the bottom of the mounting plate. Set the microwave oven aside on a protected surface.



To replace:

- 1. Carefully lift microwave oven and hang it on the support tabs at the bottom of the mounting plate.
- 2. Rotate the front of the microwave oven cabinet downward. Thread the power supply cord through the power supply cord hole in the bottom of the upper cabinet.
- Rotate the microwave oven towards the cabinet. Push the microwave oven against the mounting plate until locking latch snaps into the cabinet.
- 4. Replace the two bolts securing the microwave oven to the upper cabinet.
- 5. Untape the door and replace the turntable and support.
- 6. Replace the vent grille.
- 7. Replace the two screws in the top of microwave oven cabinet (the screws located closest to front corners).
- **8.** If filters were installed, replace them (see "Caring for the filters" in the "Caring for Your Microwave Oven" section, if needed).
- 9. Plug in microwave oven or reconnect power.

GETTING TO KNOW YOUR MICROWAVE OVEN

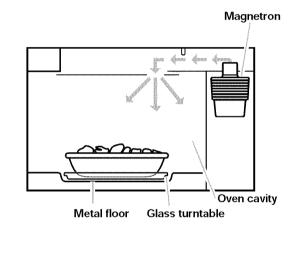
This section discusses the concepts behind microwave cooking. It also shows you the basics you need to know to operate your microwave oven. Please read this information before you use your oven.

How your microwave oven works

Microwave energy is not hot. It causes food to make its own heat, and it's this heat that cooks the food.

Microwaves are like TV waves, radio waves, or light waves. You cannot see them, but you can see what they do.

A magnetron in the microwave oven produces microwaves. The microwaves move into the oven where they contact food as it turns on the turntable.



The glass turntable of your microwave oven lets microwaves pass through. Then they bounce off a metal floor, back through the glass turntable, and are absorbed by the food.

Microwaves pass through most glass, paper, and plastics without heating them so food absorbs the energy. Microwaves bounce off metal containers so food does not absorb the energy.

For the best cooking results

- Always cook food for the shortest cooking time recommended. Check to see how the food is cooking. If needed, touch JET START[™] feature while the oven is operating or after the cooking cycle is over (see the "Using JET START[™] feature" section).
- To help make sure the food is evenly cooked, stir, turn over, or rearrange the food about halfway through the cooking time.
- If you do not have a cover for a dish, use wax paper, or microwave-approved paper towels or plastic wrap. Remember to turn back a corner of the plastic wrap ¼ to ½ in. (6.35 to 12.7 mm) to vent steam during heating or cooking.

Radio interference

Using your microwave oven may cause interference to your radio, TV, or similar equipment. When there is interference, you can reduce it or remove it by:

- **Cleaning** the door and sealing surfaces of the oven.
- Adjusting the receiving antenna of the radio or television.
- Moving the receiver away from the microwave oven.
- **Plugging** the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits.

TESTING YOUR MICROWAVE OVEN

To test the oven, put 1 cup (250 mL) of cold water in a glass container in the oven. Close the door. Make sure it latches. Cook at 100% power for 2 minutes. When the time is up, the water should be heated.

Testing your dinnerware or cookware

Test dinnerware or cookware before using. To test a dish, put it into the oven with 1 cup (250 mL) of water beside it. Cook at 100% cook power for one minute. **If the dish gets hot and water stays cool, do not use it.** Some dishes (melamine, some ceramic dinnerware, etc.) absorb microwave energy, and may become too hot to handle or may slow cooking times. Cooking in metal containers not designed for microwave use could damage the oven, as could containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).

OPERATING TIPS

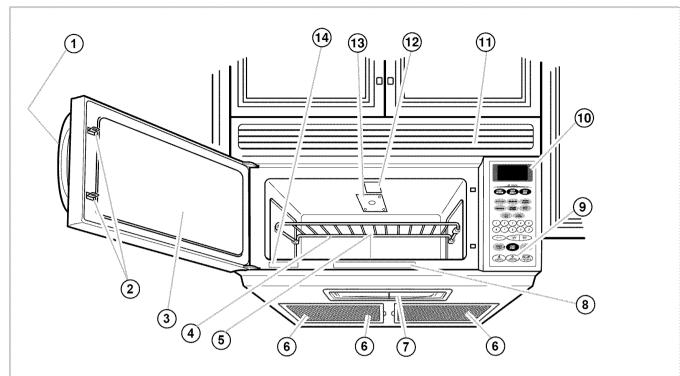
- Never lean on the door or allow a child to swing on it when the door is open.
- Use hot pads. Microwave energy does not heat containers, but the heat from the food can make the container hot.
- **Do not** use newspaper or other printed paper in the oven.
- **Do not** dry flowers, fruit, herbs, wood, paper, gourds, or clothes in the oven.
- **Do not** start a microwave oven when it is empty. Product life may be shortened. If you practice programming the oven, **put** a container of water in the oven. It is normal for the oven door to look wavy after the oven has been running for a while.
- **Do not** try to melt paraffin wax in the oven. Paraffin wax will not melt in a microwave oven because it allows microwaves to pass through it.
- Do not operate the microwave oven unless the glass turntable is securely in place and can rotate freely. The turntable can rotate in either direction. Make sure the turntable is correct-side up in the oven. Handle your turntable with care when removing it from the oven to avoid possibly breaking it. If your turntable cracks or breaks, contact your dealer for a replacement.
- When you use a browning dish, the browning dish bottom must be at least ³/₁₆ in. (5 mm) above the turntable. Follow the directions supplied with the browning dish.

- Never cook or reheat a whole egg inside the shell. Steam buildup in whole eggs may cause them to burst, and possibly damage the oven. Slice hard-boiled eggs before heating. In rare cases, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.
- For best results, stir any liquid several times during heating or reheating. Liquids heated in certain containers (especially containers shaped like cylinders) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (coffee granules, tea bags, etc.). This can damage the oven.
- **Microwaves** may not reach the center of a roast. The heat spreads to the center from the outer, cooked areas just as in regular oven cooking. This is one of the reasons for letting some foods (for example, roasts or baked potatoes) stand for a while after cooking, or for stirring some foods during the cooking time.
- **Do not deep fry in the oven.** Microwavable utensils are not suitable and it is difficult to maintain appropriate deep-frying temperatures.
- Do not overcook potatoes. At the end of the recommended cooking time, potatoes should be slightly firm because they will continue cooking during standing time. After microwaving, let potatoes stand for 5 minutes. They will finish cooking while standing.

Electrical connection

If your electric power line or outlet voltage is less than 110 volts, cooking times may be longer. Have a qualified electrician check your electrical system.

MICROWAVE OVEN FEATURES

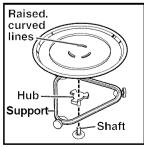


Your microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To help get you up and running quickly, the following is a list of the oven's basic features:

- 1. Door Handle. Pull to open door.
- 2. Door Safety Lock System. The oven will not operate unless the door is securely closed.
- **3. Window with Metal Shield.** Shield prevents microwaves from escaping. It is designed as a screen to allow you to view food as it cooks.
- **4. Cooking Rack** (Part No. 4393826). Use for extra space when cooking in more than one container at the same time.
- **5. Glass Turntable** (Part No. 4393751) (not shown). Included in oven cavity – see below for installation instructions. This turntable turns food as it cooks for more even cooking. It must be in the oven during operation for best cooking results. The turntable is sunken into the cavity floor to give you more cooking space and better cooking results.

To install turntable and support:

• Remove tape from hub (Part No. 4393754).



Place the support (Part No. 4393752) on the cavity bottom.
Place the turntable on

the hub. Make sure the raised, curved lines in the center of the turntable bottom are between the three "spokes" of the hub.

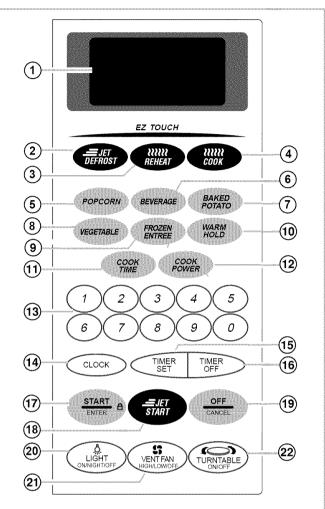
- 6. Charcoal and Grease Filters. Included in oven cavity.
- 7. Cooktop/Countertop Light. Turn on to light your cooktop or countertop or turn on as a night light.
- 8. Cooking Guide[™] Label control. Use as a quick reference for EZ-TOUCH[™] COOK, EZ-TOUCH[™] REHEAT control, EZ TOUCH[™] JET DEFROST[™] feature and POPCORN.
- 9. Exhaust Fan and Cooktop Light Switches.
- **10. Control Panel.** Touch the pads on this panel to perform all functions.
- 11. Vent Grille.
- 12. Oven Cavity Light.
- 13. Microwave Inlet Cover.
- 14. Model and Serial Number Plate.
- The rollers (Part No. 4393753) on the support fit inside the ridge on the bottom of the turntable.
- The turntable turns both clockwise and counterclockwise. This is normal.

Control panel features

Your microwave oven control panel lets you select a desired cooking function quickly and easily. The following is a list of all the Command pads located on the control panel.

For more information on these features, see "Using your microwave oven" section.

- **1. Display.** This display includes a clock and indicators to tell you the time of day, cooking time settings, and cooking functions you chose.
- 2. EZ-TOUCH[™] JET DEFROST[™]. Touch this pad to defrost frozen foods without entering times and cook powers.
- 3. EZ-TOUCH[™] REHEAT. Touch this pad to reheat microwavable foods without entering times and cook powers.
- 4. EZ-TOUCH COOK. Touch this pad to cook microwavable foods without entering times and cook powers.
- **5. POPCORN.** Touch this pad when popping popcorn in your microwave oven. The oven will automatically heat for a preset time at a preset cook power.
- **6. BEVERAGE.** Touch this pad to heat 1 or 2 8ounce (237 mL) cups of a beverage, without entering a cook power or time.
- **7. BAKED POTATO.** Touch this pad to bake 1 to 4 potatoes, without entering a cook power or time.
- 8. VEGETABLE. Touch this pad to cook 1 to 4 cups (237 to 946 mL) of a frozen vegetable, without entering a cook power or time.
- **9. FROZEN ENTREE.** Touch this pad to cook a 10- or 20- ounce (283 or 567 g) frozen entree, without entering a cook power or time.
- WARM HOLD. Touch this pad to keep hot, cooked foods warm in your microwave oven.
 WARM HOLD can be used by itself, or it can automatically follow a cooking cycle.
- **11. COOK TIME.** Touch this pad followed by number pads to set a cooking time.
- **12. COOK POWER.** Touch this pad after the cooking time has been set, followed by a Number pad in order to set the amount of microwave energy released to cook the food. Also touch this pad to lengthen or shorten a preset cooking time.
- **13. Number pads.** Touch Number pads to enter cooking times, cook powers, quantities, weights, or food categories.
- 14. CLOCK. Touch this pad to enter the correct time of day.



- **15. TIMER SET.** Touch this pad to set the Minute Timer.
- **16. TIMER OFF.** Touch this pad to cancel the Minute Timer.
- **17. START/ENTER.** Touch this pad to start a function.
- 18. JET START[™] Feature. Touch this pad to start a function you have set or to cook food for 30 seconds at 100% cook power.
- **19. OFF/CANCEL.** Touch this pad to erase an incorrect command, cancel a program during cooking, or to clear the display.
- **20. LIGHT ON/NIGHT/OFF.** Touch this pad to turn the light or night light on or off.
- **21. VENT FAN HIGH/LOW/OFF.** Touch this pad to turn on the fan at high or low speed. Also use it to turn the fan off.
- **22. TURNTABLE ON/OFF.** Touch this pad to turn your turntable on and off.

CONTROL PANEL FEATURES (CONT.)

Audible signals

Your microwave oven comes with audible signals that can guide you when setting and using your oven:

- • •>>>> A programming tone will sound each time you touch a pad.
- •)))) One long tone signals the end of a Kitchen Timer countdown.
- • • Four tones signal the end of a cooking cycle.
- • Two quick, short tones sound once every minute for the first 15 minutes after an endof-cooking signal as a reminder if the food has not been removed from the oven.
- •))) •))) Two quick, short tones will sound while entering and exiting from a hidden feature (for example, Child Lock).
- • • Three tones sound if you have made an incorrect entry.

To disable the programming tone: **TOUCH**



and hold for 5 seconds

To turn the programming tone back on: TOUCH



and hold for 5 seconds To disable all audible signals except the end-of-timer signal:

TOUCH

2

and hold for 5 seconds

To turn signals back on:



and hold for 5 seconds

NOTE: Two tones will sound when audible signals are turned on or off. This will only work when the oven is in standby mode.

Interrupting cooking

You can stop the oven during a cycle by opening the door. The oven stops heating and the fan stops, but the light stays on. To restart cooking, close the door and

тоисн



If you do not want to continue cooking:

• Close the door and the light goes off. **OR**

• TOUCH



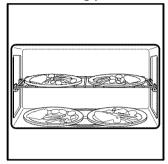
NOTE: Before setting a function, touch OFF/CANCEL to make sure no other function is on.

11

CONTROL PANEL FEATURES (CONT.)

Heating more than one plate of food

When heating plates of food with a cook time that



you set, you can heat two 10 in. (25.4 cm) plates side by side or one plate larger than the turntable. You can heat 2 more plates on the Cooking Rack for a possible total of 4 plates. For best results, halfway through cooking turn the plates

halfway around until the food in the front is in the back. Do the same when heating a larger (9 to 13 in. [23 to 39 cm]) casserole. When heating 4 dinner plates, turn as described above and switch the top plates with the bottom plates.

To heat 2 bottom plates together or one larger



plates together or one larger plate, the turntable should not be turning. You can shut the turntable off by touching TURNTABLE

ON/OFF. "TURNTABLE OFF" appears on the display. If you touch TURNTABLE ON/OFF before starting to set the cooking function, your oven will prompt you to enter a cooking time without you needing to touch COOK TIME. Your turntable will be turned back on when cooking is over or when you touch OFF/CANCEL.

NOTE: You cannot turn off the turntable when using an "auto" function.

Using the child lock

The Child Lock locks the control panel so children cannot use the microwave oven when you do not want them to. This will only work when oven is in standby mode.

To lock the control panel:

тоисн



and hold for 5 seconds

Two tones will sound and Δ will appear on the display. When the control panel is locked, 3 tones will sound and LOCK will appear when you touch any pad except for VENT FAN 4 SPEEDS and (LIGHT) ON/NIGHT/OFF, and START/ENTER.

To unlock the control panel: TOUCH



and hold for 5 seconds

Two tones will sound and $m{ heta}$ will be cleared from the display.

wing the demo/learning teature

You can set your microwave oven to display your commands as you enter them without turning the magnetron on. This feature helps you learn to use your oven without actually cooking food. This will only work when oven is in standby mode.

To set the demo/learning feature:

тоисн



and hold for 5 seconds

Two tones will sound and a small "d" will appear on the display.

To cancel the demo/learning feature: TOUCH



and hold for 5 seconds

Two tones will sound and the small "d" will disappear from the display.

Using the cooking rack

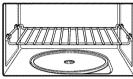
The Cooking Rack gives you extra space when cooking in more than one container at the same time.

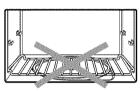
If you need a replacement rack (Part No. 4393826), you can order one from your designated service company, or by calling the Customer Interaction center at **1-800-253-1301**. Make sure to have your model number when ordering.

Inserting the rack

Insert the rack securely into the rack supports on

the side walls of the oven.





NOTES:

- Use oven mitts to remove items from microwave oven.
- Do not store the metal rack in the oven. Arcing and damage to the oven could result if someone accidentally starts the oven.
- Do not operate the oven with the metal rack stored on the floor of the oven. Damage to the interior finish will result.
- Use rack only in the microwave oven.
- Do not use rack with browning dish.
- Do not let food container on rack touch the top or sides of the oven.
- Do not cook foods directly on rack. Put them in microwave-safe containers first.
- Do not place a metal cooking container on rack.
- Use the Cooking Rack only when cooking at more than one level.

Using the exhaust fan

The pad on the bottom left of the control panel controls the 2-speed exhaust fan.

1. Choose fan speed. TOUCH



Touch pad to turn the fan at high or low speed. Also use it to turn the fan off. **NOTE:** If the temperature from the range or cooktop below the oven gets too hot, the exhaust fan in the vent hood will automatically turn on at the HIGH setting to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the (VENT FAN) pad will not turn the fan off.

2. Turn off fan when desired.



USING THE COOKTOP/COUNTERTOP LIGHT

The pad on the bottom right of the control panel controls the cooktop/countertop light.

1. Turn on light.





(once for regular light, twice for night light)

2. Turn off light when desired. TOUCH



(1 or 2 times, depending on light setting)

Seming the clock

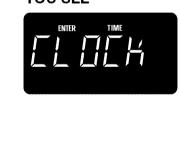
When your microwave oven is first plugged in, or after a power failure, the display will flash ":". If a time of day is not set, ":" will flash until you touch any pad.

NOTES:

- If you touch in an invalid time and touch CLOCK, 3 tones will sound. Enter the correct time.
- If you touch OFF/CANCEL while setting the clock, the display will show the last time of day set.
- To turn off the clock, touch CLOCK, Number pad 0, and CLOCK again, the set time will disappear and ":" will show on the display.

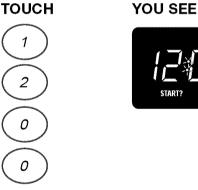


YOU SEE

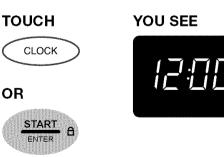


2. Enter the time of day.

Example for 12:00:



3. Complete your entry.



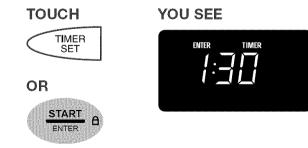
You can use your microwave oven as a kitchen timer. Use the Minute Timer for timing up to 99 minutes.

NOTE: The oven can operate while the Minute Timer is in use. To see the Minute timer while the oven is cooking, touch TIMER SET.



NOTE: If you enter more than 4 digits, the first 4 digits will disappear and the following digit(s) will appear on the right side as you enter them.

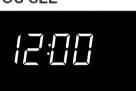
3. Start the countdown.



NOTE: If you do not do this step within 5 seconds of doing Step 2, "START?" will appear. You then have 1 minute to touch TIMER SET or START/ENTER before the display returns to the time of day.

At the end of the countdown:

YOU SEE



(time of day)

USING JET START FRANKE

The JET START[™] feature lets you cook food for 30 seconds at 100% cook power or add an extra 30 seconds to your cooking time cycle. You can also use it to extend cooking time cycles in multiples of 30 seconds, up to 99 minutes.

NOTES:

- To extend cooking time cycles in multiples of 30 seconds , touch the JET START feature pad repeatedly during cooking.
- After closing the door, you can enter the JET START feature without having to touch START/ENTER.
- If you touch the JET START feature pad during cooking, the oven will cook at the currently selected cook power. If you touch the JET START feature pad after cooking is over, the oven will cook at 100% cook power. You can also change the cook power after you touch the JET START feature pad by touching COOK POWER, Number pads for the new cook power, and START/ENTER.

- You can use the JET START feature only for the cook time function.
- 1. Make sure the food is in the oven.
- 2. Touch the JET START feature pad.

10



Example for cooking for 30 seconds:

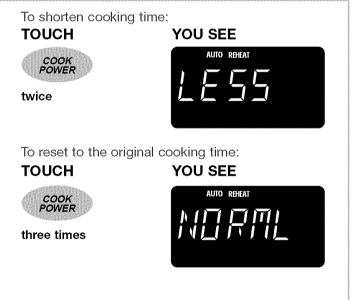
Changing preset cooking times

If a preset cooking time is too long or too short, you can lengthen or shorten the cooking time after choosing EZ-TOUCH[™] COOK Control, EZ-TOUCH[™] REHEAT Control, EZ-TOUCH[™] JET DEFROST[™] feature, BEVERAGE, BAKED POTATO, VEGETABLE and FROZEN ENTREE.

For example, in EZ-TOUCH REHEAT, after choosing the type of food and entering the quantity:

To lengthen cooking time:

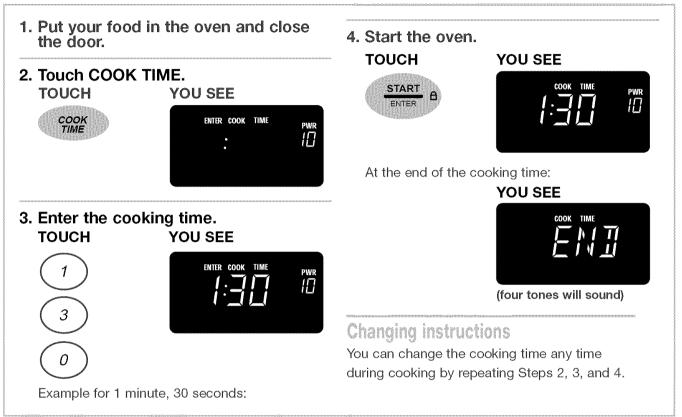




Using Your Microwave Oven

This section gives you instructions for operating each function. Please read these instructions carefully.

Cooking at high cook power



Cooking at different cook powers

For best results, some recipes call for different cook powers. The lower the cook power, the slower the cooking. Each Number pad also stands for a different percentage of cook power. Many microwave cookbook recipes tell you by number, percent, or name which cook power to use. The following chart gives the percentage of cook power each Number pad stands for, and the cook power name usually used. It also tells you when to use each cook power. Follow recipe or food package instructions if available.

NOTE: Refer to a reliable cookbook for cooking times.

COOK POWER	NAME	WHEN TO USE IT
10 = 100% of full power (automatic)	High	 Quick heating many convenience foods and foods with high water content, such as soups, beverages and most vegetables
9 = 90% of full power		 Cooking small tender pieces of meat, ground meat, poultry pieces, and fish fillets
		Heating cream soups
8 = 80% of full power		Heating rice, pasta, or casseroles
		 Cooking and heating foods that need a cook power lower than high (for example, whole fish and meat loaf)
7 = 70% of full power	Medium-High	Reheating a single serving of food

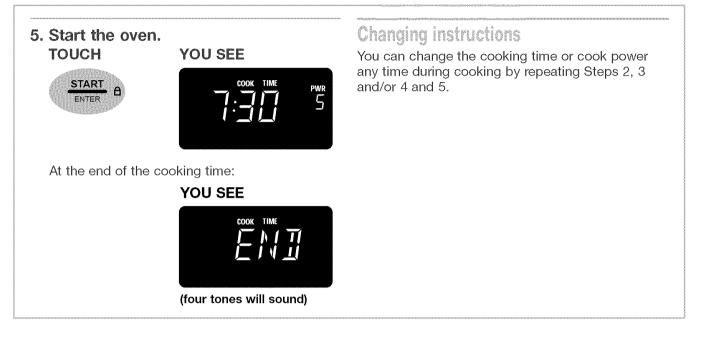
COOKING AT DIFFERENT COOK POWERS (CONT.)

COOK POWER	NAME	WHEN TO USE IT
6 = 60% of full power		 Cooking sensitive foods such as cheese and egg dishes, pudding, and custards
		 Cooking non-stirrable casseroles, such as lasagna
5 = 50% of full power	Medium	Cooking ham, whole poultry, and pot roasts
		Melting chocolate
4 = 40% of full power		Simmering stews
		 Heating bread, rolls and pastries
3 = 30% of full power	Medium-Low, Defrost	 Defrosting foods, such as bread, fish, meats, poultry, and precooked foods
2 = 20% of full power		Softening butter, cheese, and ice cream
1 = 10% of full power	Low	Keeping food warm
		Taking chill out of fruit

NOTE: Once cook time has been entered you can also use the COOK POWER pad as a second Minute Timer by entering "0" for the cook power. The oven will count down the cooking time you set without cooking.

1. Put your food in the oven and close 4. Set the cook power. the door. TOUCH YOU SEE COOK POWER 2. Touch COOK TIME. PWR TOUCH YOU SEE COOK TIME ENTER COOK TIME P₩R |[] Example for 50% cook power: TOUCH YOU SEE 3. Enter the cooking time. 5 PWR TOUCH YOU SEE OR FNTER PWR COOK POWER (repeat until desired 3 cook power appears) 0 Example for 7 minutes, 30 seconds:

COOKING AT DIFFERENT COOK POWERS (CONT.)



COOKING IN STAGES

For best results, some recipes call for one cook power for a certain length of time, and another cook power for another length of time. Your oven can be set to change from one to another automatically, for up to 3 stages.

You can set your chosen cook functions in any order. However, if you use the JET DEFROST[™] feature, it must be the first stage.

- 1. Put your food in the oven and close the door.
- 2. Touch COOK TIME. TOUCH YOU SE

COOK TIME YOU SEE



- 3. Enter the cooking time for the first stage.
- TOUCH 7 3

0

соок

POWER

YOU SEE

Example for 7 minutes, 30 seconds:

4. Set the cook power for the first stage. TOUCH YOU SEE



continued on next page

PWR

COOKING IN STAGES (CONT.) At the end of the cooking time: Example for 50% cook power: YOU SEE TOUCH YOU SEE OR COOK POWER (four tones will sound) (repeat until desired **Changing instructions** cook power appears) You can change cooking times or cook powers for 5. Repeat Steps 2, 3, and 4 to set the a stage any time after that stage starts by cooking time and cook power for repeating Steps 2, 3 and/or 4 and 5. each additional stage. 6. Start the oven. TOUCH **YOU SEE** 12 START ENTER After the first stage is over, the next stage(s) will count down.

PROGRESS BAR

The display contains a Progress Bar, which indicates how far the Cook functions have gone and how much more the functions have to go. The full length of the bar represents the estimated running time of the cooking cycle. The Progress Bar advances line by line during a cycle.



The 12 segments on the Progress Bar give an estimate of progress during cooking and show the ratio of the time remaining on Cook functions. At the end of the cooking cycle, all 12 segments will be lighted.

NOTE: The Progress Bar appears with EZ-TOUCH[™] COOK, EZ-TOUCH[™] JET DEFROST[™] feature, EZ-TOUCH[™] REHEAT, POPCORN, BEVERAGE, BAKED POTATO, VEGETABLE, and FROZEN ENTREE, but not with Manual Cooking functions.

Using EZ-TOUCHTM COOK control

You can cook microwavable foods just by choosing a category and quantity. EZ-TOUCH COOK control has preset times and cook powers for 6 categories (see following chart).

To use EZ-TOUCH COOK control, follow the steps below:





once



2. Touch COOK 1 to 6 times to choose the type of food.

Example

for rice

111111 Соок

once

OR

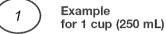
Touch a Number pad to choose the type of food.



You see



3. Touch Number pad to enter the quantity.



You see



Example for 1 cup (250 mL)

4. Touch



You see



(countdown time may vary)

NOTES:

- If you do not enter a quantity within 2 seconds, EZ-TOUCH COOK control will prompt you to choose a quantity. You then have 1 minute to enter a quantity and to touch START/ENTER. If you do not do so, EZ-TOUCH COOK control will be canceled.
- If you touch COOK 7 times, the display returns to the Rice setting.
- If you need more or less time, do not touch COOK again. Touch COOK POWER before you touch START/ENTER. (See "Changing preset cooking times" in the "Getting to Know Your Microwave Oven" section.)
- When cooking bacon, keep in mind that differences in the amount of fat, meat, thickness, and curing process will affect how bacon is cooked. Also, regular sliced bacon averages about 16 slices per pound.
- Progress Bar shows approximate time remaining.

USING EZ-TOUCHTM COOK CONTROL (CONT.)

This chart shows you how to choose a type of food and the amounts you can choose for each type.

FOOD	TOUCH COOK [*]	OR	TOUCH NUMBER PAD	AMOUNTS YOU CAN CHOOSE
Rice	once		1	0.5, 1, 1.5, or 2 cups (118 mL, 237 mL, 355 mL, or 473 mL)
Fresh Vegetables	2 times	sisisisisisisisisisisisisisi	2	1 to 4 cups (237 mL to 946 mL)
Canned Vegetables	3 times		3	1 to 4 cups (237 mL to 946 mL)
Bacon	4 times		4	1 to 6 pieces, average thickness
Cereal (instant)	5 times		5	1 to 4 servings
French Toast (frozen)	6 times		6	1 to 4 pieces

Using EZ-TOUCH^{YM} REHEAT control

You can reheat microwavable foods just by choosing a category and quantity. EZ-TOUCH REHEAT control has preset times and cook powers for 5 categories (see following chart).

To use EZ-TOUCH REHEAT control, follow the steps below:



once



2. Touch REHEAT 1 to 5 times to choose the type of food.



Example for pizza slice

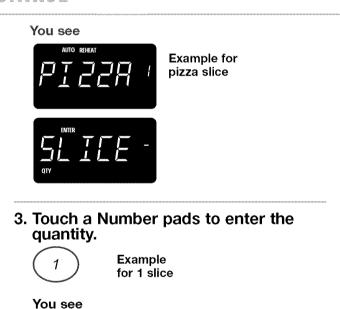
once

OR

Touch a Number pad to choose the type of food.



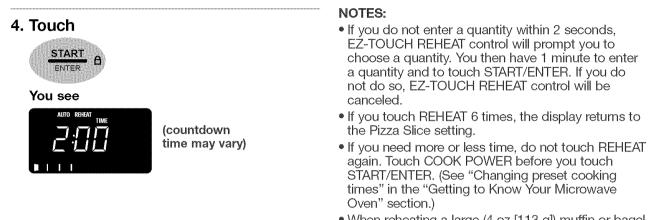
Example for pizza slice





Example for 1 slice

USING EZ-TOUCHTM REHEAT CONTROL (CONT.)



• When reheating a large (4 oz [113 g]) muffin or bagel use the 2-piece setting. The 1-piece setting heats 1 regular-size muffin or bagel, or 2 small dinner rolls.

This chart shows you how to choose a type of food and the amounts you can choose for each type.

FOOD	TOUCH REHEAT [*]	OR TOUCH NUMBER PAD	AMOUNTS YOU CAN CHOOSE
Pizza Slice	once	амаличанатытытылалалалалалалынынылылалалалалалалынынын 1	1 to 3 slices, 5 oz (142 g) each
Soup/Sauce	twice	2	1 to 4 cups (237 ml to 946 ml)
Casserole	3 times	3	1 to 4 cups (237 ml to 946 ml)
Baked Goods	4 times	4	1 to 6 pieces, 2 oz (57 g) each
Plate (of food)	5 times		1 serving (or 1 plate)

 * You must touch REHEAT once before choosing the food type.

USING EZ-TOUCHTM JET DEFROSTTM FEATURE

You can defrost food by choosing a category and setting a weight. The feature can be used only for very fast defrosting of frozen foods in the categories of Meat, Poultry or Fish. Use manual defrost for other foods or weights not listed.

The EZ-TOUCH JET DEFROST feature has preset times and cook powers for 3 categories (see following chart).

To use the EZ-TOUCH JET DEFROST feature, follow the steps below:



2. Continue to touch the EZ-TOUCH JET DEFROST feature pad to select food class.

Example for

meats



once

You see



Example for meats



3. Touch Number pad(s) to enter the weight. Input the correct weight.



Example for 1.1 lbs



Example for 1.1 lbs

4. Touch



You see



(countdown time may vary)

5. Approximately halfway through the cycle, the oven will beep.

The indicator will say "TURN". Turn food and then touch START/ENTER. If you don't open the door and turn the food, then the oven will beep and continue defrosting but will take longer to defrost.

NOTES:

- If you do not enter a weight within 2 seconds, the EZ-TOUCH JET DEFROST feature will prompt you to enter a weight. You then have 1 minute to enter a weight and to touch START/ENTER. If you do not do so, the EZ-TOUCH JET DEFROST feature will be canceled.
- If you enter a weight higher than the highest weight allowed for your food setting, 3 tones will sound and "RETRY" will appear on the display when you touch START/ENTER. Then the minimum/maximum weight allowed will be displayed.
- If you touch the EZ-TOUCH JET DEFROST feature pad 4 times, the display returns to the Meats setting.
- If you need more or less defrosting time, do not touch the EZ-TOUCH JET DEFROST feature pad again. Touch COOK POWER before you touch START/ENTER. (See "Changing preset cooking times" in the "Getting to Know Your Microwave Oven" section.)
- See the "JET DEFROST feature chart" later in this section for defrosting directions for each food.
- To defrost items not listed in the "JET DEFROST feature chart," use 30% cook power. Refer to a reliable cookbook for defrosting information.



USING JET DEFROSTTM FEATURE(cont.)

For even, complete defrosting

- The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- As food begins to defrost, separate the pieces. Separated pieces defrost more evenly.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven.

This chart shows you how to choose a type of food and the weights you can set for each type.

FOOD	TOUCH JET DEFROST [*]	OR	TOUCH NUMBER PAD	WEIGHTS YOU CAN SET (tenths of a pound)
Meats	once		1	.2 to 6.6 (91 g to 2994 g)
Poultry	twice		2	.2 to 6.6 (91 g to 2994 g)
Fish	3 times		3	.2 to 4.4 (91 g to 1998 g)

* You must touch the JET DEFROST feature pad once before choosing the food type.

JET DEFROST FEATURE CHART

Meat setting

FOOD	SPECIAL INSTRUCTIONS
Beef	Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of a defrost cycle.
Ground Beef, Bulk	Do not defrost less than ¼ lb (113 g).
Ground Beef, Patties	Do not defrost less than two 4 oz (113 g) patties.
Round Steak, Tenderloin Steak, Pot Roast, Chuck Roast, Rib Roast, Rolled Rump Roast	Place on a microwavable roasting rack.
Stew Beef	Place in a microwavable baking dish.
Lamb	
Cubes for Stew	Place in a microwavable baking dish.
Chops (1 in. [2.5 cm] thick)	Place on a microwavable roasting rack.
Pork	
Chops (½ in. [13 mm] thick), Hot Dogs, Spareribs, Country- Style Ribs, Loin Roast (Boneless), Sausage, Links	Place on a microwavable roasting rack.
Sausage, Bulk	Place in a microwavable baking dish.

JET DEFROSTTM FEATURE CHART (CONT.)

Poultry setting

FOOD	SPECIAL INSTRUCTIONS
Chicken	
Whole (up to 9-1/2 lbs [4.3 kg])	Place chicken breast-side up on a microwavable roasting rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
Cut Up	Place on a microwavable roasting rack.
	Finish defrosting by immersing in cold water.
Cornish Hens	
Whole	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
Turkey	
Breast (under 6 lbs [2.7 kg])	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

Fish setting

FOOD	SPECIAL INSTRUCTIONS
Fish	
Fillets	Place in a microwavable baking dish. Carefully separate fillets under cold water.
Steaks	Place in a microwavable baking dish. Run cold water over to finish defrosting.
Whole	Place in a microwavable baking dish. Cover head and tail with foil; do not let foil touch sides of microwave oven. Finish defrosting by immersing in cold water.
Shell Fish	
Crabmeat, Lobster Tails, Shrimp, Scallops	Place in a microwavable baking dish.

Defrosting tips

- When using the JET DEFROST[™] feature, you need to enter the net weight (the weight of the food minus the container). Enter the weight to the nearest 1/10 lb (45 g).
- Only use the JET DEFROST feature for raw food. The JET DEFROST feature gives best results when the food to be thawed is completely frozen. If the food is partially defrosted, always set a lower food weight (for a shorter defrosting time) to prevent cooking the food.
- For better results, a preset standing time is included in the defrosting time. This may make the defrosting time seem longer than expected. (For more information on standing time, see the "Microwave cooking tips" in the "Cooking Guide" section.)

Weight conversion chart

You are probably used to food weights as being in pounds and ounces that are fractions of a pound (for example 4 ounces equals ½ lb [113 g]). However, in order to enter food weight in the JET DEFROST feature, you must specify pounds and tenths of a pound. If the weight on the food package is in fractions of a pound, you can use the following chart to convert the weight to decimals.

OUNCES	GRAMS	۵	DECIMAL WEIGHT
1.6	45.4	.10	
3.2	90.7	.20	
4.0	113.4	.25	One-Quarter Pound
4.8	136.1	.30	
6.4	181.4	.40	
8.0	226.8	.50	One-Half Pound
9.6	272.2	.60	
11.2	317.5	.70	
12.0	340.2	.75	Three-Quarters Pound
12.8	362.9	.80	
14.4	408.2	.90	
16.0	453.6	1.00	One Pound

Using POPCORN

You can pop commercially packaged microwave popcorn by touching just one pad. The number of times you touch this pad determines which size bag of popcorn your oven will pop.

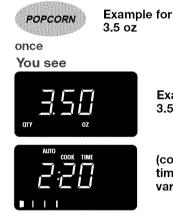
For best results:

- Pop only 1 package at a time.
- If you are using a microwave popcorn popper, follow manufacturer's instructions.

To use POPCORN, follow the steps below:

1. Place the bag in the center of the turntable.

2. Touch POPCORN 1 to 3 times to choose the bag size.



Example for 3.5 oz

(countdown time may vary) This chart shows you how to choose a bag size.

BAG SIZE	TOUCH POPCORN
3.5 oz (100 g)	once
3.0 oz (85 g)	twice
1.75 oz (50 g)	3 times

NOTES:

- If you touch POPCORN 4 times, the display returns to the 3.5 ounce (100 g) setting.
- You do not need to touch START/ENTER to start the oven. The oven will start in 5 seconds.

Popcorn brands make a difference

How well your popcorn cooks will depend on the brand of popcorn and how much fat it has in it. Try several brands to decide which pops the best. For best results, use fresh bags of popcorn.

Using BEVERAGE

You can heat one or two 8-ounce (227 g) cups of a beverage by touching just one pad. The number of times you touch this pad determines the number of cups your oven will heat.

NOTES:

- If you touch BEVERAGE 3 times, the display returns to the 1-cup setting.
- You do not need to touch START/ENTER to start the oven. The oven will start heating by itself in 5 seconds.
- If you need more or less time, do not touch BEVERAGE again. Touch POWER before the oven starts cooking. (See "Changing preset cooking times" in the "Getting to Know Your Microwave Oven" section.)
- 1. Place your cup(s) of beverage in the oven and close the door.
- 2. Touch BEVERAGE. TOUCH YOU SEE





If you want to heat 1 cup, just wait 5 seconds and the oven will start heating automatically for 1 cup.

3. Change to 2 cups, if desired.



After 5 seconds, the oven will start heating. **YOU SEE**



(countdown time may vary from above) (example for 2 cups)

At end of heating time: YOU SEE



Using BAKED POTATO

You can cook one to four baking potatoes (10 oz [284 g] to 13 oz [369 g] each) by touching just one pad. The number of times you touch this pad determines the number of potatoes your oven will cook.

NOTES:

- If you touch BAKED POTATO 5 times, the display returns to the 1-potato setting.
- You do not need to touch START/ENTER to start the oven. The oven will start cooking by itself in 5 seconds.
- If you need more or less time, do not touch BAKED POTATO again. Touch POWER before the oven starts cooking. (See "Changing preset cooking times" in the "Getting to Know Your Microwave Oven" section.)

For a better baked potato

Before baking, remember to pierce the potato with

a fork several times. After cooking, let potatoes stand 5 minutes to finish cooking.

- 1. Put pierced potato(es) in the oven and close the door.
- 2. Touch BAKED POTATO. TOUCH **YOU SEE**

BAKED POTATO



If you want to cook 1 potato, just wait 5 seconds.

- 3. Change to 2 to 4 potatoes, if desired. Example for 2 potatoes:
 - **YOU SEE**



After 5 seconds, the oven will start cooking. Example for 2 potatoes:

YOU SEE



(countdown time may vary from above)

At end of cooking time:





Using VEGETABLE

You can cook 1 to 4 cups (250 mL to 1 L) of a You do not need to touch START/ENTER to start. frozen vegetable by touching just one pad. The the oven. The oven will start cooking by itself number of times you touch this pad determines the in 5 seconds. number of cups your oven will cook. • If you need more or less cooking time, do not touch VEGETABLE again. Touch COOK POWER before NOTES: the oven starts cooking. (See "Changing preset • If you touch VEGETABLE 5 times, the display cooking times" in the "Getting to Know Your returns to the 1-cup setting. Microwave Oven" section.) 1. Put your vegetables in the oven and close the door. 2. Touch VEGETABLE. TOUCH **YOU SEE** If you want to cook 1 cup of vegetables, 2 just wait 5 seconds. TOUCH YOU SEE **3.** Change to 2 to 4 cups, if desired. Example for 2 cups: VEGETABLE OR (a Number pad) YOU SEE After 5 seconds, the oven will start cooking. Example for 2 cups: (countdown time - may vary from above) YOU SEE At end of cooking time: (four tones will sound)

Using FROZEN ENTREE

You can cook a 10- or 20-ounce (284 g or 568 g) frozen entree by touching just one pad. The number of times you touch this pad determines the size of entree your oven will cook.	 display returns to You do not need to the oven. The oven 5 seconds. If you need more of touch FROZEN EN POWER before the "Changing preset" 	EN ENTREE 3 times, the the 10-ounce (284 g) setting. o touch START/ENTER to start n will start cooking by itself in or less cooking time, do not JTREE again. Touch COOK e oven starts cooking. (See cooking times" in the "Getting rowave Oven" section.)
 Place your frozen entree on the turntable and close the door. 		
2. Touch FROZEN ENTREE. If you want to cook a 10-ounce (284 g) frozen entree, just wait 5 seconds.	TOUCH FROZEN ENTREE	YOU SEE
3. Change to 20 ounces (568 g), if desired.	TOUCH FROZEN ENTREE OR 2	YOU SEE
After 5 seconds, the oven will start cooking. Example for 20 ounces:		YOU SEE
At end of cooking time:		YOU SEE

Using WARM HOLD

AWARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

WARM HOLD keeps hot, cooked food warm in your microwave oven. You can use WARM HOLD by itself, or to automatically follow a cooking cycle.

NOTES:

- Opening the oven door cancels WARM HOLD. Close the door and touch WARM HOLD, then touch START/ENTER if additional WARM HOLD time is desired.
- Food cooked covered should be covered during WARM HOLD.
- Pastry items (pies, turnovers, etc.) should be uncovered during WARM HOLD.
- Complete meals kept warm on a dinner plate should be covered during WARM HOLD.
- Do not use more than one complete WARM HOLD cycle. The quality of some foods will suffer with extended time.
- 1. Put hot, cooked food in the oven and close the door.

2. Touch WARM HOLD. TOUCH YOU SEE WARM WOLD TOUCH YOU SEE Start the oven. TOUCH YOU SEE START Image: Start the oven. TOUCH YOU SEE Image: Start the oven. TOUCH YOU SEE Image: Start the oven. To make WARM HOLD automatically follow another cycle:

- While entering cooking instructions, touch WARM HOLD before touching START/ENTER, or during cooking.
- When the last cooking cycle is over, you will hear two tones. "WARM" will come on while the oven continues to run.

COOKING GUIDE

MICROWAVE COOKING TIPS

Amount of food

• If you increase or decrease the amount of food you prepare, the time it takes to cook that food will also change. For example, if you double a recipe, add a little more than half the original cooking time. Check for doneness and, if necessary, add more time in small increments.

Starting temperature of food

• The lower the temperature of the food being put into the microwave oven, the longer it takes to cook. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of food

- Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.
- The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer to reheat than lighter, more porous food like sponge cakes.

Size and shape

- Smaller pieces of food will cook faster than larger pieces. Also, same-shaped pieces cook more evenly than different-shaped pieces.
- With foods that have different thicknesses, the thinner parts will cook faster than the thicker parts. **Place** the thinner parts of chicken wings and legs in the center of the dish.

Stirring, turning foods

• Stirring and turning foods spreads heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

Covering food

Cover food to:

- Reduce splattering
- Shorten cooking times
- Keep food moist

You can use any covering that lets microwaves pass through. See "Getting to Know Your Microwave Oven" for materials that microwaves will pass through.

Releasing pressure in foods

• Several foods (for example: baked potatoes, sausages, egg yolks, and some fruits) are tightly covered by a skin or membrane. Steam can build up under the membrane during cooking, causing the food to burst. To relieve the pressure and to prevent bursting, **pierce** these foods before cooking with a fork, cocktail pick, or toothpick.

Using standing time

- Always allow food to stand after cooking. Standing time after defrosting and cooking allows the temperature to evenly spread throughout the food, improving the cooking results.
- The length of the standing time depends on how much food you are cooking and how dense it is. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser food, the standing time may be as long as 10 minutes.

Arranging food

For best results, place food evenly on the plate. You can do this in several ways:

- If you are cooking several items of the same food, such as baked potatoes, place them in a ring pattern for uniform cooking.
- When cooking foods of uneven shapes or thickness, such as chicken breasts, place the smaller or thinner area of the food towards the center of the dish where it will be heated last.
- Layer thin slices of meat on top of each other.
- When you cook or reheat whole fish, score the skin this prevents cracking.
- **Do not** let food or a container touch the top or sides of the oven. This will prevent possible arcing.

MICROWAVE COOKING TIPS (CONT.)

Using aluminum foil

Metal containers should not be used in a microwave oven. There are, however, some exceptions. If you have purchased food which is prepackaged in an aluminum foil container, refer to the instructions on the package. When using aluminum foil containers, cooking times may be longer because microwaves will only penetrate the top of the food.

If you use aluminum containers without package instructions, follow these guidelines:

- Place the container in a glass bowl and add some water so that it covers the bottom of the container, not more than ¼ in. (.64 cm) high. This ensures even heating of the container bottom.
- Always remove the lid to avoid damage to the oven.
- Use only undamaged containers.
- Do not use containers taller than ¾ in. (1.9 cm).
- Container must be at least half filled.
- To avoid arcing, there must be a minimum ¼ in. (.64 cm) between the aluminum container and the walls of the oven and also between two aluminum containers.
- Always place the container on the turntable.
- Reheating food in aluminum foil containers usually takes up to double the time compared to reheating in plastic, glass, china, or paper containers. The time when food is ready will vary depending upon the type of container you use.
- Let food stand for 2 to 3 minutes after heating so that heat is spread evenly throughout container.

Cooking you should not do in your microwave oven

- **Do not** do canning of foods in the oven. Closed glass jars may explode, resulting in damage to the oven.
- **Do not** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.

CARING FOR YOUR MICROWAVE OVEN

To make sure your microwave oven looks good and works well for a long time, you should maintain it properly. For proper care, please follow these instructions carefully.

For interior surfaces: Wash often with warm, sudsy water and a sponge or soft cloth. Use only mild, nonabrasive soaps or a mild detergent. Be sure to keep the areas clean where the door and oven frame touch when closed. Wipe well with clean water. Over time, stains can occur on the surfaces as the result of food particles spattering during cooking. This is normal.

For stubborn soil, **boil** a cup (250 mL) of water in the oven for 2 or 3 minutes. Steam will soften the soil. To get rid of odors inside the oven, **boil** a cup (250 mL) of water with lemon juice or vinegar.

For exterior surfaces and control panel: Use a soft cloth with spray glass cleaner. Apply the spray glass cleaner to the soft cloth; do not spray directly on the oven.

NOTE: Abrasive cleansers, steel-wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior oven surfaces.

To clean turntable and turntable support, wash in mild, sudsy water; for heavily soiled areas **use** a mild cleanser and scouring sponge. The turntable and turntable support are dishwasher-safe.

CARING FOR THE FILTERS

The grease (aluminum) filters should be removed and cleaned often, at least once a month. You can order replacement grease filters (PN 8169758) from your nearest authorized Whirlpool dealer.

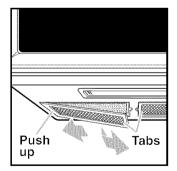
The charcoal filters cannot be washed. For best performance, we recommend that you replace charcoal filters every six to twelve months. You can order replacement charcoal filters (PN 4393791) from your nearest authorized Whirlpool dealer.

AWARNING

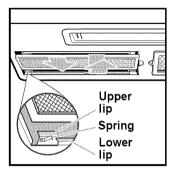
Electrical Shock Hazard Disconnect power before removing filters. Replace all panels before operating. Failure to do so can result in death or electrical shock.

Removing, cleaning, and replacing:

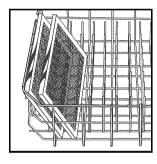
- 1. Unplug microwave oven or disconnect power.
- 2. To remove grease filters, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.

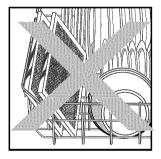


3. To remove the charcoal filters, push the back of each filter away from you. This will slide the front of the filter off the lower lip. Swing the front of the filter down and slide the filter out.

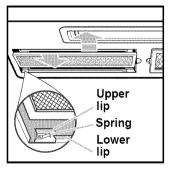


4. This model comes with Dishwasher Safe Grease Filters. Place the grease filters in an empty dishwasher and wash. **NOTE:** Washing these filters with dirty dishes may cause the filters to trap the particles from the dishes, so we recommend washing separately in an empty dishwasher.

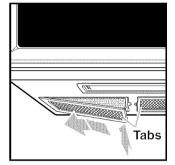




5. To replace the charcoal filters, push each filter to the back of the opening, between the upper and lower lips against the springs. Swing the front of the filter up against the upper lip. Slide the filter forward while pushing it up against the upper lip. The filter will now be held in position between the lips by the spring.



6. To replace grease filters, slide filter in the frame slot on one side of the opening. **Push** filter upward and **push** to the other side to lock into place.



- 7. Slide the bottom of the vent grille into place. Push the top until it snaps into place. Replace the mounting screws.
- 8. Plug in microwave oven or reconnect power.
- **NOTE: Do not operate** the hood without the grease filters in place.

Replacing the cooktop and oven lights

The cooktop light

- 1. Unplug microwave oven or disconnect power.
- 2. Remove the bulb cover mounting screws.

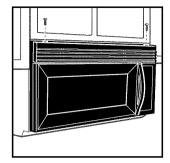


- **3.** We recommend replacing bulb(s) with candelabrabase 30-watt bulb(s) (PN 4393681) available from your designated service company, or by calling the Customer Interaction Center at **1-800-253-1301**. Make sure to have your model number when ordering.
- 4. Plug in microwave oven or reconnect power.

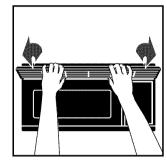
The oven light

1. Plug in microwave oven or reconnect power.

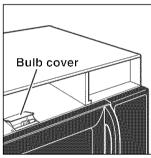
2. Remove the two vent grille mounting screws located above the cover (the two outer screws).



3. Tip the grille forward, then lift out to remove.



4. Lift up the bulb holder.



- **5.** Replace the bulb with a candelabra-base 30-watt bulb (PN 4393681) available from your authorized Whirlpool dealer.
- 6. Close the bulb cover.
- **7.** Slide the top of the vent grille into place. Push the bottom until it snaps into place. Replace the mounting screws.



8. Plug in microwave oven or reconnect power.

QUESTIONS AND ANSWERS

QUESTIONS	ANSWERS
Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?	No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.
Can I use a rack in my microwave oven so that I may reheat or cook on two levels at a time?	You can use a rack only if the rack is supplied with your microwave oven. If you use a rack not supplied with the microwave oven, you can get poor cooking performance and/or arcing.
Can I use either metal or aluminum pans in my microwave oven?	You can use aluminum foil for shielding (use small, flat pieces), small skewers, and shallow foil trays (if tray is not taller than 1.9 cm [¾ inch] deep and half filled with food to absorb microwave energy). Never allow metal to touch walls or door.
Is it normal for the turntable to turn in either direction?	Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.
Sometimes the door of my microwave oven appears wavy. Is this normal?	This appearance is normal and does not affect the operation of your oven.
What are the humming noises that I hear when my microwave oven is operating?	You may hear the sound of the transformer when the magnetron tube cycles on.
Why does the dish become hot when I microwave food in it? I thought that this should not happen.	As the food becomes hot it will conduct the heat to the dish. Be prepared to use hot pads to remove food after cooking.
What does "standing time" mean?	"Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the vents.
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the preset POPCORN pad. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware.

TROUBLESHOOTING

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see the Sears toll-free numbers on the back cover.

MICROWAVE OVEN DOES NOT WORK:

Problem	Cause
Nothing works.	 The power supply cord is not plugged into a grounded 3 prong outlet. (See the "Electrical requirements" section on page 6 and the "Electrical connection" section on Page 9.)
	A household fuse has blown or a circuit breaker has tripped.
	 The electric company has had a power failure.
The microwave oven will not run.	 You are using the oven as a timer. Touch OFF/CANCEL to cancel the Kitchen Timer.
	 The door is not firmly closed and latched.
	 You did not touch START/ENTER.
	 You did not follow directions exactly.
The turntable will not turn.	 An operation that you set earlier is still running. Touch OFF/CANCEL to cancel that operation.

Cooking Times:

Problem	Cause
Food is not cooked enough.	 The electric supply to your home or wall outlets is low or lower than normal Your electric company can tell you if the line voltage is low. Your electrician or service technician can tell you if the outlet voltage is low.
	 The cook power is not at the recommended setting. Check the chart on Page 18.
	 You have not allowed enough cooking time for the amount of food being cooked. Larger amounts of food need longer cooking times.
The display shows a	• The oven door is not closed completely.
time counting down but the oven is not cooking.	 You have set the controls as a kitchen timer. Touch OFF/CANCEL to cancel the Kitchen Timer.

TURNTABLES:

Problem	Cause
The turntable will not turn.	 You have turned off the turntable. (See the "Heating more than one plate of food" section on Page 13.)
	 The turntable is not correctly in place. It should be correct-side up and sitting firmly on the center shaft.
	• The support is not operating correctly. Remove the turntable and restart the oven. If the support still does not move, call an authorized service technician for repair. Cooking without the turntable can give you poor results.

TONES:

Problem	Cause
You do not hear the programming or end-of-cycle tone.	You have not entered the correct command.You have turned off the tone. (See the "Audible signals" section on Page 12.)

DISPLAY MESSAGES:

Problem	Cause
The display is flashing " : ".	There has been a power interruption. Reset the clock. (See the "Setting the clock" section on Page 15.)

If none of these items are causing your problem, see the "Sears Toll-Free Numbers" section on Back Cover.

Requesting Assistance or Service

To avoid unnecessary service calls, please check the "Troubleshooting" section. It may save you the cost of a service call. If you still need help, follow the instructions below.

IF YOU NEED ASSISTANCE OR SERVICE

Call the Whirlpool Customer Interaction Center toll



free at 1-800-253-1301. Our consultants are available to assist you. When calling:

Please know the purchase date, and the complete model and serial number of

your appliance (see the "A Note to You" section). This information will help us better respond to your request.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances
- Installation information

For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

> Whirlpool Brand Home Appliances Customer Interaction Center c/o Correspondence Dept. MD 8020 553 Benson Road Benton Harbor, MI 49022-2400

• Accessory and repair parts sales

- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.)
- Referrals to local dealers, service companies, and repair parts distributors

Whirlpool designated service technicians are trained to fulfill the product warranty and provide afterwarranty service, anywhere in the United States.

To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

Please include a daytime phone number in your correspondence.

WARRANTY WHIRLPOOL® MICROWAVE OVEN

LENGTH OF WARRANTY	WHIRLPOOL CORPORATION WILL PAY FOR:
FULL ONE-YEAR WARRANTY FROM DATE OF PURCHASE	FSP [®] replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.
LIMITED FOUR-YEAR WARRANTY SECOND THROUGH FIFTH YEAR FROM DATE OF PURCHASE	FSP [®] replacement magnetron tube on microwave ovens if defective in materials or workmanship.
WHIRLPOOL CORPORATION WILL NOT PAY FOR:	
A. Service calls to:	
1. Correct the installation of your microwave oven.	
2. Instruct you how to use your microwave oven.	
3. Replace house fuses or correct house wiring.	
4. Replace owner-accessible light bulbs.	
B. Repairs when your microwave oven is used in other than normal, single-family household use.	
C. In-home service. Your microwave oven must be taken to a Whirlpool designated service company, except when your microwave oven is installed over an approved oven using an approved built-in kit. (See the "Built-In kits" section for a list of approved built-in kits.)	
D. Damage to your microwave oven caused by accident, alteration, misuse, abuse, fire, flood, acts of God, or use of products not approved by Whirlpool Corporation.	
E. Any labor costs during limited warranty.	
F. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.	
G. Replacement parts or repair labor costs for units operated outside the United States.	

3/00

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL

DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the 50 United States, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Requesting Assistance or Service" section or by calling our Customer Interaction Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.