



# Use And Care

## GUIDE



<b>A Note To You</b>	<b>2</b>
<b>Important Safety Instructions</b>	<b>3</b>
<b>Getting Acquainted</b>	<b>5</b>
<b>Using Your Microwave Oven</b>	<b>10</b>
<b>Caring For Your Microwave Oven</b>	<b>23</b>
<b>How Your Microwave Oven Works</b>	<b>24</b>
<b>Operating Safety Precautions</b>	<b>25</b>
<b>Cooking Guide</b>	<b>29</b>
<b>Questions And Answers</b>	<b>31</b>
<b>If You Need Assistance Or Service</b>	<b>32</b>
<b>Warranty</b>	<b>36</b>

**1-800-253-1301**

Call us with questions or comments.

### UPPER MICROWAVE OVEN

**NOTE:** Use and care instructions for the lower oven are provided in a separate manual.

**MODELS SM980PEY RM980PXY**

# A Note To You

## **Thank you for buying a Whirlpool appliance.**

You have purchased a quality, *world-class* home appliance. Years of engineering experience have gone into its manufacturing. To ensure that you will enjoy many years of trouble-free operation, we have developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your appliance. This will help us notify you about any new information on your appliance.

## **Your safety is important to us.**

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

### **⚠ WARNING**

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

### **⚠ CAUTION**

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

## **Our Consumer Assistance Center number, 1-800-253-1301, is toll free, 24 hours a day.**

If you ever have a question concerning your appliance's operation, or if you need service, first see "If You Need Assistance Or Service" on page 32. If you need further help, feel free to call our Consumer Assistance Center. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, the purchase date from the sales slip and your dealer's name and telephone number. Keep this book and the sales slip together in a safe place for future reference.

Model Number \_\_\_\_\_

Dealer Name \_\_\_\_\_

Serial Number \_\_\_\_\_

Dealer Phone \_\_\_\_\_

Purchase Date \_\_\_\_\_

# Important Safety Instructions

Microwave ovens have been thoroughly tested for safe and efficient operation. However, as with any appliance, there are special installation and safety precautions which must be followed to ensure safe and satisfactory operation and prevent damage to the unit.

## **⚠ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the microwave oven, follow basic precautions, including the following:

- Read all instructions before using the microwave oven.
- Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 4.
- This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found in the Installation Instructions.
- Install or locate this appliance only in accordance with the provided Installation Instructions.
- Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. 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 this appliance if it is not working properly, or if it has been damaged. Electrical shock, fire or other hazards may result.
- This appliance should be serviced only by qualified service personnel. Call an authorized Whirlpool<sup>SM</sup> service company for examination, repair or adjustment.
- Do not cover or block any opening on the appliance. Fire may result.
- See door surface and interior cleaning instructions on page 23.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. Paper can char or burn, and some plastics can melt if used when heating foods.
  - Do not deep fry in oven.
  - Test dinnerware or cookware before using. See page 28. Some dishes (melamine, etc.) absorb microwave energy, becoming too hot to handle and slowing cooking times. Remove wire twist-ties from paper or plastic bags before placing bag in oven. Cooking in metal containers not designed for microwave use can damage the oven, as can containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).
  - If materials inside the oven should ignite, keep oven door closed, turn oven off 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.
- Read and follow "Operating Safety Precautions" starting on page 25.

**– SAVE THESE INSTRUCTIONS –**

## IMPORTANT SAFETY INSTRUCTIONS

### You are responsible for:

- Reading and following the INSTALLATION INSTRUCTIONS packed with your oven.
- Installing and leveling the oven on a floor strong enough to support its weight, and where it is protected from the elements. The microwave oven should be at a temperature above 50°F (10°C) for proper operation.
- Properly connecting the oven to electrical supply and grounding it.
- Making sure the oven is not used by anyone unable to operate it properly.
- Properly maintaining the oven.
- Using the microwave oven only for jobs expected of a home microwave oven.

### **⚠ WARNING**

#### Personal Injury Hazard

Failure to follow the Installation Instructions could lead to product malfunction or personal injury.

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY...

**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.

**Do not** place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

**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.

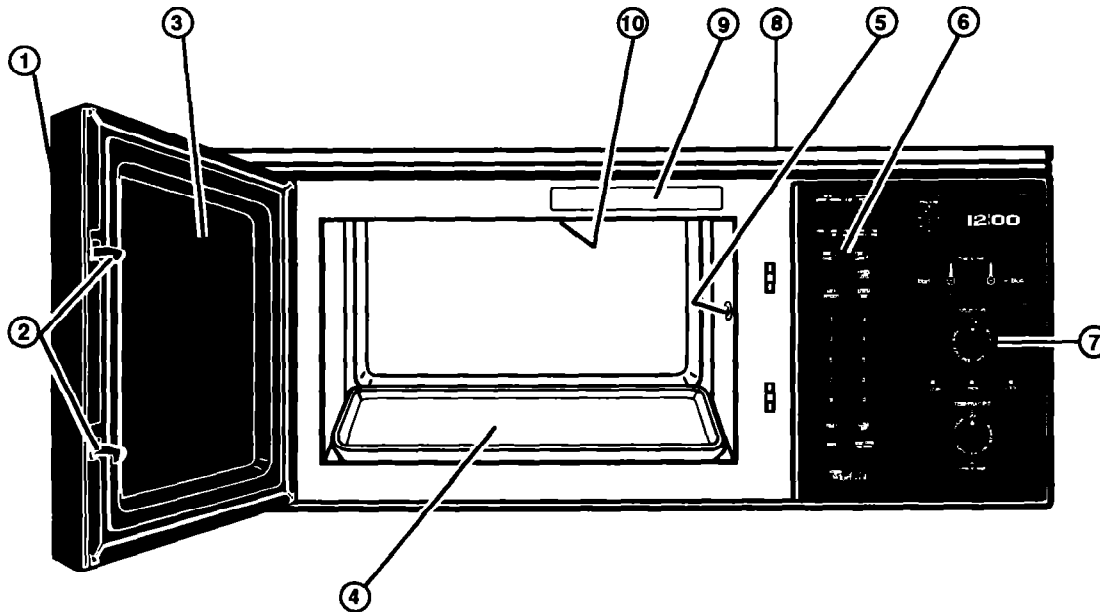
**Do not** operate the microwave oven if the door window is broken.

The microwave oven should be checked for microwave leakage by qualified service personnel after a repair is made.

The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

# Getting Acquainted

## 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:

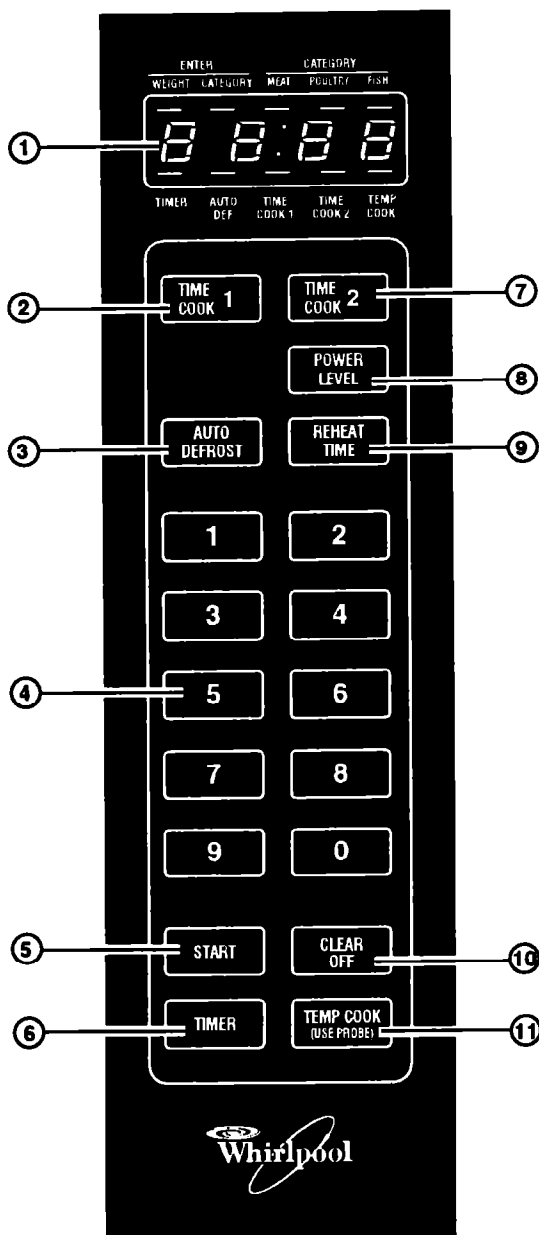
1. **Door Handle.** Door must be securely latched for oven to operate.
2. **Door Safety Lock System.** The oven will not operate unless the door is securely closed.
3. **Window with Metal Shield.** Shield prevents microwaves from escaping. It is designed as a screen to allow you to view food as it cooks.
4. **Removable Glass Tray.** This tray must be in oven during operation for best cooking results. See pages 23 and 27 for more details.
5. **Temperature Probe Socket.** Plug the Temperature Probe into this socket when using probe for cooking. See page 20 for more information.
6. **Microwave Oven Control Panel.** Touch pads on this panel to perform all functions. See page 6 for more information.
7. **Lower Oven Control Panel.** Use this control to operate your lower oven. See Lower Oven Use and Care Guide for more information.
8. **External Oven Air Vents** (in front).
9. **Cooking Times Guide.**
10. **Light.** Automatically turns on when door is opened or when oven is operating.

## Control panel features

Your microwave oven control panel lets you select the desired cooking function quickly and easily. All you have to do is touch the necessary Command Pad. The following is a list of all the Command and Number Pads located on the control panel. For more information, see pages 10-22.

Audible signals are available to guide you when setting and using your oven. A programming tone will sound each time you touch a pad. Four tones signal the end of a cooking cycle. One three-second tone signals the end of a Minute Timer function. If you do not hear a tone, it is because of incorrectly entered instructions.

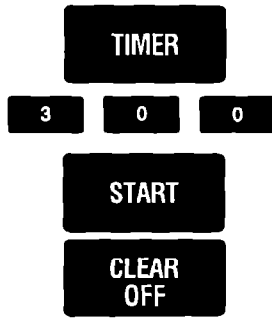


1. **Display.** This display includes indicators to tell you cooking time settings, temperature settings and cooking functions selected. See page 10 for more information.
2. **TIME COOK 1.** Touch this pad when programming the oven to cook after automatic defrosting. See page 19 for more information.
3. **AUTO DEFROST.** Touch this pad followed by Number Pads to thaw frozen food by category and weight. See page 18 for more information.
4. **Number Pads.** Touch Number Pads to enter cooking times, cooking temperatures, Cook Powers, quantities or weights. Use also to set the Minute Timer.
5. **START.** Touch this pad after setting a function on the microwave oven to start the function. If you open the door after the oven begins to cook, retouch START.
6. **TIMER.** Touch this pad to set the Minute Timer. See page 11 for more information.
7. **TIME COOK 2.** Touch this pad to program the oven for the second cycle when 2-cycle cooking. See page 14 for more information.
8. **POWER LEVEL.** Touch this pad followed by a Number Pad to set the amount of microwave energy released to cook the food. The higher the number, the higher the power or "heat". See page 13 for more information. See the "Microwave cooking chart" on page 30 for specific Cook Powers to use for the foods you are cooking.
9. **REHEAT TIME.** Touch this pad to program the oven to select one of six preprogrammed reheating times. See page 16 for more information.



- 10. **CLEAR/OFF.** Touch this pad to clear all information previously entered. See page 12 for more information.
- 11. **TEMP COOK.** Touch this pad to select the probe function and cook foods to a desired doneness. See page 20 for more information.

## Quick reference cooking guide

Your microwave oven gives you a wide range of cooking capabilities. The following chart can be used as a quick reference when cooking. For more in-depth information, see the corresponding sections in this Use and Care Guide.








If you want to ...	You ...	Example ...
<p><b>Use the Minute Timer</b> The Minute Timer lets you time any cooking activities in your kitchen.</p>	<ol style="list-style-type: none"> <li>1. Touch <b>TIMER</b>.</li> <li>2. Touch Number Pads to enter the desired time.</li> <li>3. Touch <b>START</b>.</li> <li>4. To clear the Minute Timer, touch <b>CLEAR/OFF</b>.</li> </ol>	
<p><b>Cook at high cook power</b> High power cooking is perfect for quick cooking of small items and separate portions.</p>	<ol style="list-style-type: none"> <li>1. Put food in the oven and close the door.</li> <li>2. Touch Number Pads for the cooking time you want.</li> <li>3. Touch <b>START</b>.</li> </ol>	
<p><b>Cook at lower cook powers</b> Cooking at lower powers is necessary for efficient cooking of most foods. Failure to use the correct Cook Power may result in overcooking or undercooking.</p>	<ol style="list-style-type: none"> <li>1. Put food in the oven and close the door.</li> <li>2. Touch Number Pads for the cooking time you want.</li> <li>3. Touch <b>POWER LEVEL</b>.</li> <li>4. Touch a Number Pad for the Cook Power you want.</li> <li>5. Touch <b>START</b>.</li> </ol>	

continued on next page

# GETTING ACQUAINTED

If you want to ...	You ...	Example ...
<p><b>Cook with more than one cook cycle</b> Cooking with two cycles lets you cook at different Cook Powers, one after another. Using this function, you are able to fine-tune your cooking for better results.</p>	<ol style="list-style-type: none"> <li>Put food in the oven and close the door.</li> <li>Touch Number Pads for the cooking time you want in the first cycle.</li> <li>Touch POWER LEVEL followed by a Number Pad if a lower Cook Power is desired in the first cycle.</li> <li>Touch TIME COOK 2.</li> <li>Touch Number Pads for the cooking time you want in the second cycle.</li> <li>Touch POWER LEVEL followed by a Number Pad if a lower Cook Power is desired in the second cycle.</li> <li>Touch START.</li> </ol>	<p>7 3 0</p> <p>POWER LEVEL 5</p> <p>TIME COOK 2</p> <p>3 2 5</p> <p>POWER LEVEL 6</p> <p>START</p>
<p><b>Cook with automatic reheat</b> The automatic reheat feature lets you heat small amounts of food or beverages without programming cooking times or Cook Powers.</p>	<ol style="list-style-type: none"> <li>Put food in the oven and close the door.</li> <li>Touch REHEAT TIME 1-6 times or touch and hold until the reheating time you want appears on the Display. (See "Automatic reheat chart" on page 17 for preprogrammed time settings.) Skip to Step 5 to heat at 100% Cook Power.</li> <li>Touch POWER LEVEL.</li> <li>Touch a Number Pad for the Cook Power you want.</li> <li>Touch START.</li> </ol>	<p>REHEAT TIME</p> <p>POWER LEVEL 7</p> <p>START</p>
<p><b>Defrost automatically</b> Your microwave oven automatically defrosts a variety of common meats at preset Cook Powers for preset times.</p>	<ol style="list-style-type: none"> <li>Put food in the oven and close the door.</li> <li>Touch AUTO DEFROST.</li> <li>Touch AUTO DEFROST again 2-3 times to select the food category.</li> <li>Touch Number Pads for the weight of the item to be defrosted. (See "Weight conversion chart" on page 19.)</li> <li>Touch START.</li> </ol>	<p>AUTO DEFROST</p> <p>2 0</p> <p>START</p>

## GETTING ACQUAINTED

If you want to ...	You ...	Example ...
<p><b>Auto defrost with two-cycle cooking</b></p>	<ol style="list-style-type: none"> <li>1. Follow Steps 1-4 under “Defrost automatically” on page 8.</li> <li>2. Touch TIME COOK 1 to set the first cooking cycle.</li> <li>3. Follow Steps 2-7 under “Cook with more than one cook cycle” on page 8.</li> </ol>	
<p><b>Defrost manually</b></p>	<p>Follow Steps 1-5 under “Cook at lower cook powers” on page 7.</p>	
<p><b>Cook with the Temperature Probe</b>                      The Temperature Probe lets you tell the oven to turn off automatically when the food reaches a temperature you specify. Temperature Probe cooking ensures that food does not overcook or undercook.</p>	<ol style="list-style-type: none"> <li>1. Insert at least 1/2 of the Temperature Probe into the food.</li> <li>2. Place food in the oven and plug the probe into the socket on the right side of the oven cavity.</li> <li>3. Touch TEMP COOK.</li> <li>4. Touch Number Pads for the last two digits of the desired final temperature between 100°F and 199°F. (“1” is already programmed.)</li> <li>5. Touch POWER LEVEL.</li> <li>6. Touch a Number Pad for the Cook Power you want.</li> <li>7. Touch START.</li> </ol> <p><b>NOTE:</b> To change Cook Power while cooking, repeat Steps 5 and 6 above. To change from a lower Cook Power to high, touch POWER LEVEL twice.</p> <p><b>To check temperature setting while cooking:</b>                      Touch TEMP COOK.</p>	     

# Using Your Microwave Oven

In This Section		Page	Page
Microwave oven controls .....	10	Automatic reheating .....	16
Using the Minute Timer .....	11	Automatic reheat chart .....	17
Using CLEAR/OFF .....	12	Defrosting .....	18
Cooking with your microwave oven .....	12	Weight conversion chart .....	19
Cooking at high cook power .....	12	Minimum and maximum weights for each food category .....	19
Cooking at lower cook powers .....	13	Cooking with the Temperature Probe .....	20
Cooking with more than one cook cycle .....	14		

To obtain the best cooking results possible, you must operate your microwave oven properly. This section gives you important information for efficient and safe use of your oven.

## Microwave oven controls

There are three parts in the control section:

- Display and Indicators
- Command Pads
- Number Pads

Instructions for each control are covered on the following pages. Read them carefully.

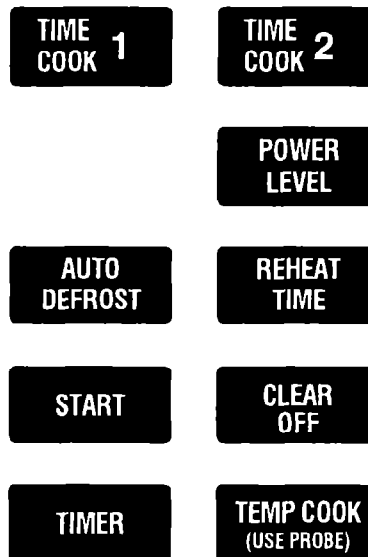
### Display and indicators

The display shows time settings, temperature settings, cook powers, and indicators.



### Command pads

- Touch Command Pads to tell the microwave oven what to do and in what order. A few examples:
  - TIMER tells the oven you are going to set the Minute Timer.
  - START tells the oven to start.
- Each Command Pad (except START, CLEAR/OFF, and POWER LEVEL) causes an Indicator to light when you touch the Command Pad. While the oven is running, an Indicator (or Indicators) will be on to show what the oven is doing.
- If you touch two instructions into the same cycle, the second set of instructions will cancel the first.

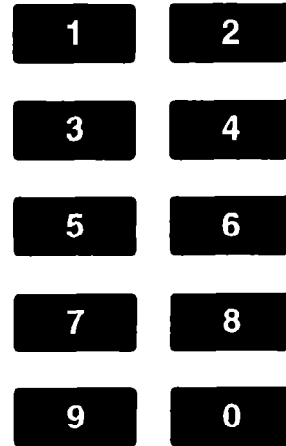


# USING YOUR MICROWAVE OVEN

## Number pads

Once you've touched a Command Pad to tell the oven what you want it to do, you'll touch Number Pads to tell it ...

- a time,
- a temperature,
- a Cook Power,
- a weight.



## Using the Minute Timer

Your microwave oven can be used as a kitchen timer. Use the Minute Timer for timing up to 99 minutes, 99 seconds.

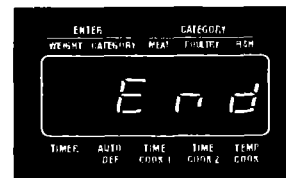
1. Touch **TIMER**. The **TIMER** Indicator will flash in the Display.



2. Touch Number Pads for the minutes and seconds you want. The Display will show the numbers you touched in the order you touched them. This example shows 3 minutes.



3. Touch **START**. The Display will count down to show you how much time is left. During the countdown the oven will be dark and the fan will be off.



4. When the set time ends, one three-second tone will sound and "END" will show in the Display.

**NOTE:** If the Minute Timer is used during a cooking function, the cooking time will show in the Display. To see the remaining Minute Timer time during cooking, touch **TIMER**.

## USING YOUR MICROWAVE OVEN

### Using CLEAR/OFF

Touch CLEAR/OFF once to:

- Erase instructions if you make a mistake during programming.
- Cancel the Minute Timer.
- Cancel a program during cooking.

CLEAR  
OFF

Touch CLEAR/OFF twice to Cancel the Minute Timer during a cooking function.

**NOTE:** The oven may be stopped during a cycle by opening the door. Close the door and touch START to restart.

### Cooking with your microwave oven

Although a new rating method\* rates this oven at 800 watts, you may use a reliable cookbook and recipes developed for microwave ovens previously rated at 650-700 watts.

#### Important things to remember to get the best cooking results:

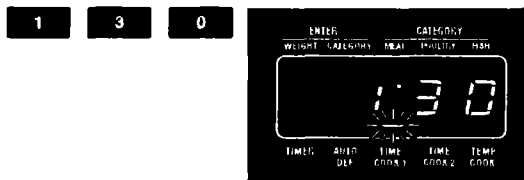
- ALWAYS cook food for the minimum recommended cooking time. Then check for doneness to avoid overcooking the food.
- Stir, turn over or rearrange the food being cooked about halfway through the cooking time for most even doneness with all recipes.
- If a glass cover is not available, use wax paper, paper towels or microwave-approved plastic wrap. Turn back a corner to vent steam during cooking.

\*IEC-705 Test Procedure. The IEC-705 Test Procedure is an internationally recognized method of rating microwave wattage output and does not represent an actual change to output power or cooking performance.

### Cooking at high cook power

Follow these steps to cook at high power:

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. The example shows 1 minute, 30 seconds.



## USING YOUR MICROWAVE OVEN

3. Touch **START**. The oven will automatically cook at high Cook Power. The **TIME COOK 1** Indicator will flash to show that the oven is cooking. The Display counts down the time to show how much time is left in the cycle. When the cooking time ends, four tones will sound. The Display will then show "END".

**START**



## Cooking at lower cook powers

For best results, some recipes call for lower 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 Cook Power name usually used:

automatic 100% of full power HIGH  
9 = 90% of full power  
8 = 80% of full power  
7 = 70% of full power MED-HIGH  
6 = 60% of full power  
5 = 50% of full power MED  
4 = 40% of full power  
3 = 30% of full power MED-LOW  
2 = 20% of full power  
1 = 10% of full power LOW

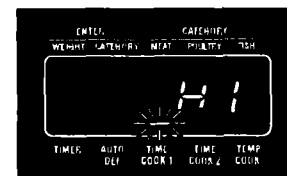
1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want. The Display will show the numbers you touched in the order you touched them. This example shows 7 minutes, 30 seconds.

7 3 0



3. Touch **POWER LEVEL**. The Display will show "HI".

**POWER LEVEL**



4. Touch a Number Pad for the Cook Power you want. The Display will show what you touched. This example shows you touched Number Pad 5 for 50% of full power.

5



## USING YOUR MICROWAVE OVEN

5. Touch **START**. The **TIME COOK 1** Indicator will flash to show that the oven is cooking. The Display counts down the time to show how much cooking time is left in the cycle. When the cooking time ends, four tones will sound. The Display will then show "END".

**START**



### To check Cook Power after cooking has started:

Touch **POWER LEVEL**. The Cook Power percentage or "HI" will show in the Display for three seconds.

### To change Cook Power after cooking has started:

- Follow Steps 3 and 4 above to set a Cook Power lower than HI.
- Touch **POWER LEVEL** twice to change from a lower Cook Power to HI.

## Cooking with more than one cook cycle

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.

1. Put food in the oven and close the door.
2. Touch Number Pads for the cooking time you want in the first cycle. The Display will show the numbers you touched in the order you touched them. This example shows 7 minutes, 30 seconds.
3. Select a Cook Power.
  - If you want to cook at full (100%) power, skip to Step 4.
  - To select a Cook Power other than full power, touch **POWER LEVEL**, followed by a Number Pad for the Cook Power you want in the first cycle. This example shows you touched Number Pad 5 for 50% of full power.
4. Touch **TIME COOK 2** to set the second cycle. The **TIME COOK 2** Indicator will flash.

7 3 0

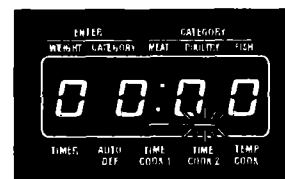


**POWER LEVEL**

5

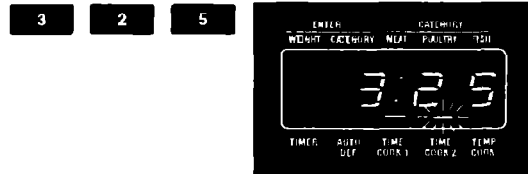


**TIME COOK 2**



## USING YOUR MICROWAVE OVEN

5. Touch Number Pads for the cooking time you want in the second cycle. The Display will show the numbers you touched in the order you touched them. This example shows 3 minutes, 25 seconds.



6. Select a Cook Power.

- If you want to cook at full (100%) power, skip to Step 7.
- To select a Cook Power other than full power, touch POWER LEVEL once, followed by a Number Pad for the Cook Power you want in the second cycle. This example shows you touched Number Pad 6 for 60% of full power.



7. Touch START.

During the first cycle, the TIME COOK 1 Indicator will flash and the TIME COOK 2 Indicator will stay on. The Display counts down the time to show how much cooking time is left in the first cycle.



During the second cycle, the TIME COOK 2 Indicator will flash and the Display counts down the time to show how much cooking time is left in the second cycle.

When the cooking time ends, four tones will sound and "END" will show in the Display.



### To check second cycle cooking time after cooking has started:

Touch TIME COOK 2. The second cycle's cooking time will appear in the Display for three seconds.



### To check first cycle Cook Power after cooking has started:

Touch POWER LEVEL. The Cook Power or "HI" will appear in the Display for three seconds.



### To check second cycle Cook Power after cooking has started:

Touch TIME COOK 2, followed by POWER LEVEL. The Cook Power or "HI" will appear in the Display for three seconds.



# USING YOUR MICROWAVE OVEN

## To change first cycle Cook Power after cooking has started:

1. Touch POWER LEVEL.
2. Touch a Number Pad for the Cook Power you want.



**NOTE:** To change from a lower Cook Power to full (100%) power, touch POWER LEVEL twice.

## To change second cycle Cook Power after cooking has started:

1. Touch TIME COOK 2.
2. Touch POWER LEVEL.
3. Touch a Number Pad for the Cook Power you want.



**NOTE:** To change from a lower Cook Power to full (100%) power, touch POWER LEVEL twice.

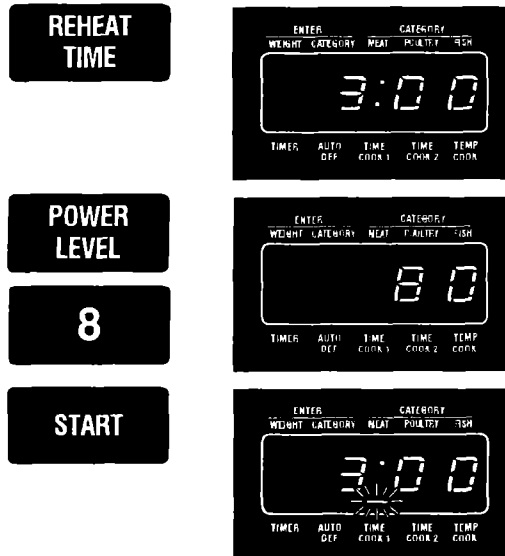
## Automatic reheating

The automatic reheat feature lets you heat small amounts of food or beverages without programming cooking times or Cook Powers.

1. Put food in the oven and close the door.
2. Touch REHEAT TIME 1-6 times or touch and hold until the reheating time you want appears in the Display. (See "Automatic reheat chart" on page 17 for preprogrammed time settings.) Skip to Step 5 to heat at 100% Cook Power. If you wish to cook at a lower Cook Power, continue with Step 3.
3. Touch POWER LEVEL. (See "Reheating chart" on page 29 for recommended Cook Powers.)
4. Touch a Number Pad for the Cook Power you want.
5. Touch START.

The oven will start to cook for the preprogrammed time and the TIME COOK 1 Indicator will flash.

When the cooking time ends, four tones will sound and "END" will show in the Display.



**Automatic reheat chart**

<b>REHEAT TIME</b>	<b>HOW TO SET</b>
10 seconds	Touch REHEAT TIME once.
30 seconds	Touch REHEAT TIME twice or touch and hold until "30" appears in Display.
1 minute	Touch REHEAT TIME three times or touch and hold until "1:00" appears in Display.
1 minute, 30 seconds	Touch REHEAT TIME four times or touch and hold until "1:30" appears in Display.
2 minutes	Touch REHEAT TIME five times or touch and hold until "2:00" appears in Display.
3 minutes	Touch REHEAT TIME six times or touch and hold until "3:00" appears in Display.

## Defrosting

Your microwave oven automatically defrosts a variety of common meats at preset Cook Powers for preset times. The Auto Defrost Cycle is programmed for meat, poultry and fish. All you do is select the desired category and enter the weight of the items being heated. Your microwave oven does the rest.

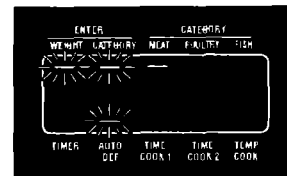
- Put food in the oven and close the door.
- Touch **AUTO DEFROST**. The **AUTO DEFROST**, **ENTER WEIGHT** and **ENTER CATEGORY** Indicators will flash.
- Touch **AUTO DEFROST** again 2-3 times to select the food category. Each time you touch **AUTO DEFROST** the Indicator will move across the Display under the three food categories (Meat, Poultry, Fish). Stop touching **AUTO DEFROST** once the Indicator is under the category you want.
- Touch Number Pads for the weight of the item to be defrosted.
 

Food weight must be entered in pounds and tenths of pounds. (See "Weight conversion chart" on page 19.) If the weight is not entered within three seconds after choosing the food category, the **ENTER WEIGHT** Indicator will flash in the Display as a reminder. If entered weight is beyond the minimum and maximum acceptable weights for each category, a tone will sound. (See "Minimum and maximum weights for each food category" chart on page 19.)
- Touch **START**.
 

The oven will start to defrost for the preprogrammed time and the **AUTO DEFROST** Indicator will flash.

When the defrosting time ends, four tones will sound and "END" will show in the Display.

**AUTO DEFROST**



**AUTO DEFROST**



**2 0**



**START**



**Auto defrosting with two-cycle cooking**

1. Follow Steps 1-4 on page 18.
2. Touch TIME COOK 1 to set the first cooking cycle.
3. Follow Steps 2-7 under "Cooking with more than one cook cycle" on page 14.



**Manual defrosting**

Follow Steps 1-5 under "Cooking at lower cook powers" on page 13.

**Weight conversion chart**

WEIGHT IN OUNCES	TENTHS OF A POUND
1-2 ounces	Enter as .1
3 ounces	Enter as .2
4-5 ounces	Enter as .3
6-7 ounces	Enter as .4
8 ounces	Enter as .5
9-10 ounces	Enter as .6
11 ounces	Enter as .7
12-13 ounces	Enter as .8
14-15 ounces	Enter as .9

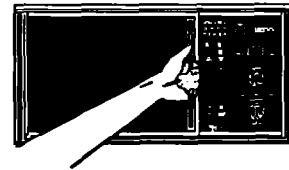
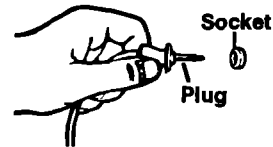
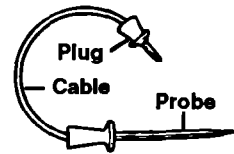
**Minimum and maximum weights for each food category**

FOOD	MINIMUM WEIGHT	MAXIMUM WEIGHT
Meat	.1 lb	8 lbs
Poultry	.1 lb	13 lbs
Fish	.1 lb	8 lbs

## Cooking with the Temperature Probe

The Temperature Probe helps take the guesswork out of cooking roasts and larger casseroles. The probe is designed to turn off the oven when it senses the temperature you chose between 100°F and 199°F. See a reliable cookbook for helpful information on cooking different types of food.

1. Insert at least 1/3 of the Temperature Probe into the food. (See page 22.)
2. Place food in the oven and plug the probe into the socket on the right side of the oven cavity. The TEMP COOK Indicator will flash and a tone will sound.
3. Make sure the probe does not touch any part of the oven interior (including the tray). Close the door.



4. Touch TEMP COOK. The Display will show "100".

**TEMP COOK  
(USE PROBE)**



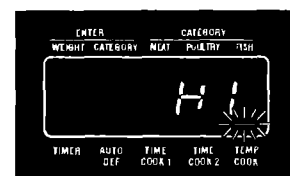
5. Touch Number Pads for the last two digits of the desired final temperature between 100°F and 199°F. ("1" is already programmed.) The Display will show the numbers you touched in the order you touched them. This example shows a final cooked temperature of about 140°F.

**4 0**



6. Select a Cook Power. To cook at high Cook Power, skip to Step 8. To select a Cook Power other than full power, touch POWER LEVEL. The Display will show "HI" to show the oven is preprogrammed to cook at full (high) power.

**POWER  
LEVEL**



## USING YOUR MICROWAVE OVEN

7. Touch a Number Pad for the Cook Power you want. The Display will show what you touched. This example shows you touched Number Pad 6 for 60% of full power.

6



8. Touch START.

The TEMP COOK Indicator will continue to flash. The Display will show "Cool" to show the food is less than 95°F. As the food cooks, the Display will show the internal temperature of the food for every 5°F increase.

When the probe senses the temperature you selected, the oven will shut off. "END" will show on the Display and four tones will sound.

START

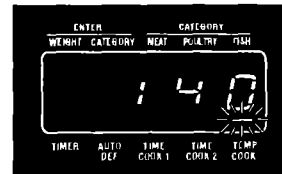


**NOTE:** To change Cook Power while cooking, repeat Steps 6 and 7 above. To change from a lower Cook Power to high, touch POWER LEVEL twice.

### To check temperature setting while cooking:

Touch TEMP COOK. The selected "done" temperature will appear on the Display for a few seconds.

TEMP COOK  
(USE PROBE)



### Keep warm

The oven will continue to hold food at the "done" temperature until the probe and food are removed from the oven.

To keep food warm at a lower temperature:

1. Touch CLEAR/OFF.
2. Touch the last two digits of the desired "keep warm" temperature between 100°F and 199°F. ("1" is already programmed.)
3. Touch START. "Hold" will appear on the Display. The oven will continue to hold food at the selected temperature until the probe and food are removed from the oven.

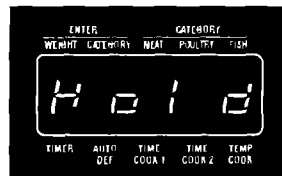
CLEAR  
OFF

2

0



START



### **Temperature Probe cooking tips:**

- Stir foods during cooking when recommended.
- Stir soups, casseroles and drinks before serving.
- Cover roasts with foil after cooking and let stand a few minutes after cooking. Remove foil if you decide to cook it longer.
- Remove the probe from the oven when not cooking by temperature.
- For casseroles, the tip of the probe should be in the center of the food. Stir foods when recommended. Replace the probe.
- For liquids, balance the probe on a wooden spoon or spatula so the tip of the probe is in the center of the liquid.
- For roasts, the tip of the probe should be in the center of the largest muscle, but not touching fat or bone.
- Casseroles cooked using the Temperature Probe should be made from precooked foods. Do not use raw meats, raw vegetables and cream sauces in casseroles.
- Dry casseroles do not work well.
- Thaw frozen casseroles and meats in the microwave oven before inserting the probe.
- If you are simultaneously cooking individual servings, such as mugs of soup, check the probe setting in several of the items—all the mugs may not heat at the same rate.
- Dry meat loaf mixtures do not work well.
- Check poultry with thermometer in 2-3 places to ensure adequate doneness.
- Remember that roasts may vary in size, shape and composition. Use the Temperature Probe as a guide, along with the timings for minutes per pound found in the "Microwave Cooking chart" on page 30.

### **Don't ...**

- let probe or probe cable touch any part of the oven interior (including the tray).
- let probe touch foil (if used). Foil can be kept away from probe with wooden toothpicks. Remove foil if arcing occurs.
- use paper, plastic wrap or plastic containers. They will be in the oven too long and might distort.
- force probe into frozen food.
- use probe for food that needs to simmer.
- plug the pointed end of the Temperature Probe into the socket.

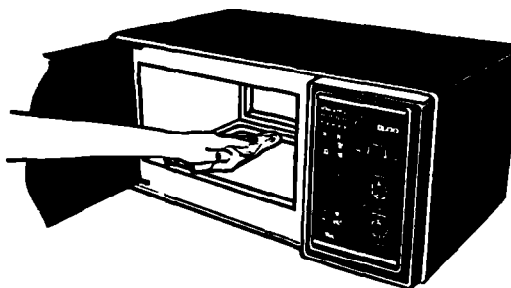
### **Removing and cleaning the Temperature Probe:**

1. After oven has shut off, unplug the Temperature Probe using an oven mitt or hot pad.
2. Wipe probe with a hot, sudsy cloth and dry thoroughly. Use a plastic scouring pad to remove cooked-on foods.
3. Probe may be placed in the silverware basket of a dishwasher.

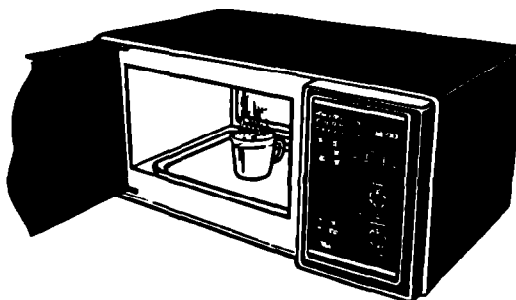
# Caring For Your Microwave Oven

## Cleaning the microwave oven

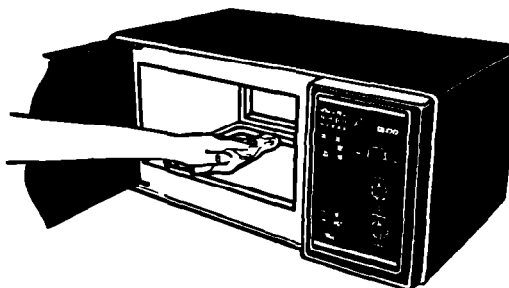
Wipe often with warm, sudsy water and a sponge or paper towel. The glass tray may be removed for cleaning; however, this oven is designed to operate with the tray in place. Do not operate the microwave oven when tray is removed for cleaning. See page 27 for further information about the tray.



For stubborn soil, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the soil.



Be sure to keep the areas clean where the door and oven frame touch when closed. Use only mild, nonabrasive soaps or detergents applied with a sponge or paper towel when cleaning surfaces. Rinse well.



### ⚠ CAUTION

#### Product Damage Hazard

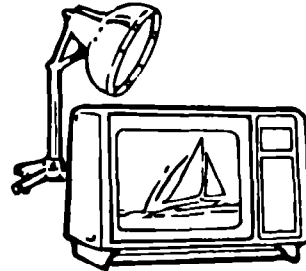
Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to paper towel; do not spray directly on oven.

To clean glass tray, wash in mild, sudsy water; for heavily soiled areas use a mild cleanser and scouring sponge. The tray is dishwasher-safe.

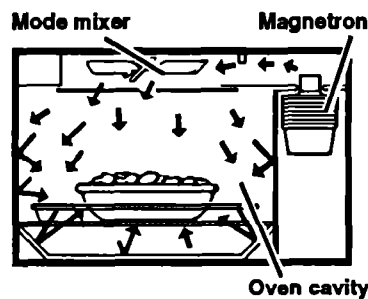
# How Your Microwave Oven Works

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

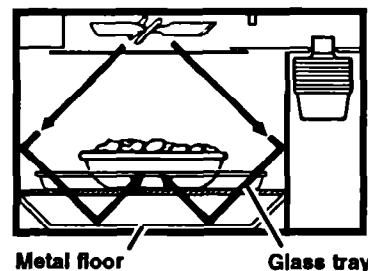
Microwaves are like TV waves or light waves. You cannot see them, but you can see what they do.



A magnetron in the microwave oven produces microwaves. The microwaves move into the oven where they are scattered or stirred by a mode mixer (like a fan). Microwaves bounce off metal oven walls and are absorbed by food.



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

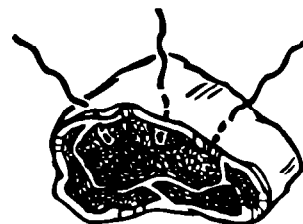


Microwaves pass through most glass, paper and plastics without heating them so food absorbs the energy. Microwaves bounce off metal pans so food does not absorb the energy.



Microwaves may not reach the center of a roast. The heat around the outside is what cooks the roast all the way through. This is one of the reasons for letting some foods (roasts, baked potatoes) stand for a while after cooking, or for stirring some foods during the cooking time.

The microwaves disturb water molecules in the food. As the molecules bounce around bumping into each other, heat is made, like rubbing your hands together. This is the heat that does the cooking.

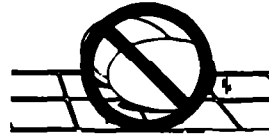


# Operating Safety Precautions

## **⚠ WARNING**

To reduce the risk of burns, fire, electrical shock, injury to persons, or damage when using the microwave oven, follow the precautions on pages 25-28.

**Never cook or reheat a whole egg.** Steam build-up in whole eggs may cause them to burst and burn you, and possibly damage the oven. Slice hard-boiled eggs before heating. In rare instances, poached eggs have been known to explode. Cover poached eggs and allow a standing time of one minute before cutting into them.

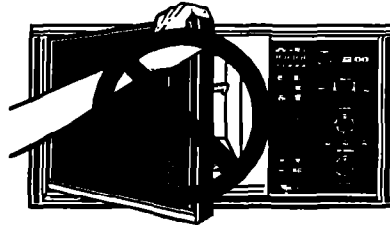


**For best results stir any liquid several times before heating or reheating.** Liquids heated in certain containers (especially cylindrical containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (coffee, etc.) resulting in harm to the oven and possible personal injury.

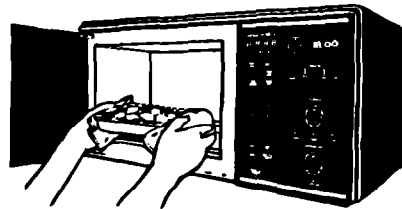


**Stir before heating**

**Never lean on the door or allow a child to swing on it when the door is open.** Injury could result.



**Use hot pads.** Microwave energy does not heat containers, but the hot food does.



## OPERATING SAFETY PRECAUTIONS

**Do not do canning of foods in the oven.** Closed glass jars may explode resulting in damage to the oven or possible personal injury.

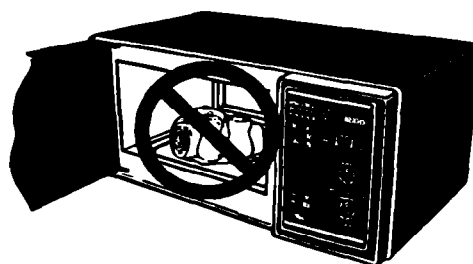
**Do not use the oven to sterilize objects** (baby bottles, etc.). It is difficult to maintain the high temperature required for safe sterilization.

**Do not deep fry in the oven.** Microwavable utensils are not suitable and it is difficult to maintain appropriate deep frying temperatures.

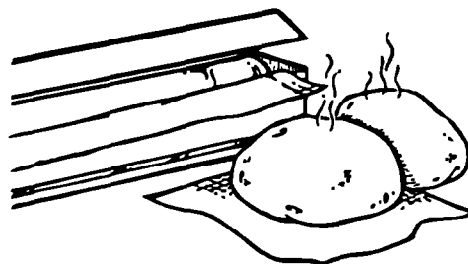
**Do not use the oven for storage.** Do not leave paper products, books or cooking utensils in the oven when not in use. Fire may result if someone accidentally starts the oven.

**Do not let food or container touch the top or sides of the oven.**

**Do not heat, store or use flammable materials in or near the oven.** Fumes can create a fire hazard or explosion.

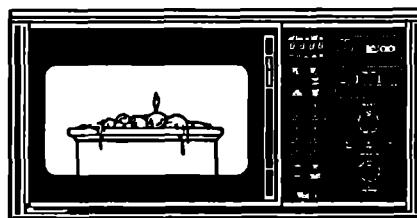


**Do not overcook potatoes.** Fire could result. At the end of the recommended cooking time potatoes should be slightly firm because they will continue cooking during standing time. After microwaving, wrap potatoes in foil and set aside for 5 minutes. They will finish cooking while standing.



If a fire should start in the oven cavity:

- **Do not open the oven door.**
- **Touch CLEAR/OFF to turn oven off.**
- **Unplug the oven or turn off the power at the main power supply.**



## OPERATING SAFETY PRECAUTIONS

Do not pop popcorn, except in a microwave-approved popcorn popper or commercial package designed especially for microwave ovens.

Never try to pop popcorn in a paper bag not designed for microwave oven use. Overcooking may result in smoke and fire.

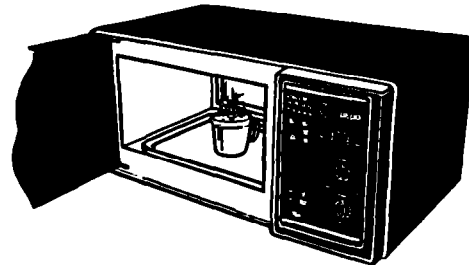
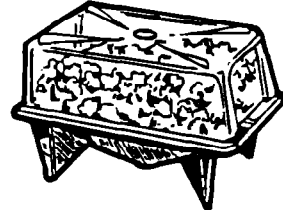
Do not repop unpopped kernels.

Do not reuse popcorn bags.

Starting a microwave oven when it is empty is not recommended. Product life may be shortened.

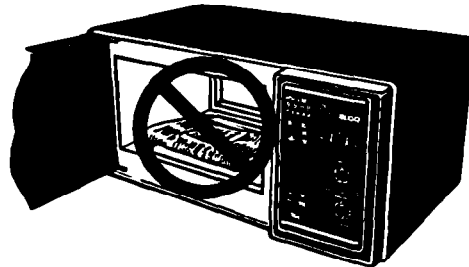
If you practice programming the oven, put a container of water in the oven.

It is normal for the oven door to look wavy after the oven has been running for a while.



Do not use newspaper or other printed paper in the oven. Fire could result.

Do not dry flowers, fruit, herbs, wood, paper, gourds or clothes in the oven. Fire could result.



Do not try to melt paraffin wax in the oven.

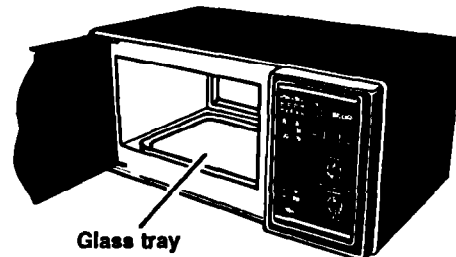
Paraffin wax will not melt in a microwave oven because it allows microwaves to pass through it.



Do not operate the microwave oven unless the glass tray is securely in place.

Make sure the glass tray is correct-side up in oven. Carefully place cookware on glass tray to avoid possible breakage.

Handle glass tray with care when removing from oven to avoid possible breakage. If glass tray cracks or breaks, contact your Whirlpool dealer for a replacement.



## OPERATING SAFETY PRECAUTIONS

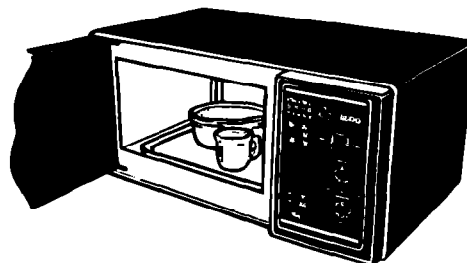
### General information

To test a dish for safe use, put it into the oven with a cup of water beside it. Cook on 100% Cook Power for one minute. If the dish gets hot and water stays cool, do not use it. Some dishes (melamine, etc.) absorb microwave energy, becoming too hot to handle and slowing cooking times.

#### **CAUTION**

##### **Product Damage Hazard**

Remove wire twist-ties from paper or plastic bags before placing bag in oven. Cooking in metal containers not designed for microwave use can damage the oven, as can containers with hidden metal (twist-ties, foil lining, staples, metallic glaze or trim).



# Cooking Guide

## Reheating chart

Times are approximate and may need to be adjusted to individual taste.

ITEM	STARTING TEMP	TIME/POWER	PROCEDURE
<b>Meat</b> (Chicken pieces, chops, hamburgers, meat loaf slices) 1 serving 2 servings	Refrigerated Refrigerated	1-2 min at 70% 2½-4½ min at 70%	Cover loosely.
<b>Meat Slices</b> (Beef, ham, pork, turkey) 1 or more servings	Room temp Refrigerated	45 sec-1 min per serving at 50% 1-3 min per serving at 50%	Cover with gravy or wax paper. Check after 30 sec per serving.
<b>Stirrable Casseroles and Main Dishes</b> 1 serving 2 servings 4-6 servings	Refrigerated Refrigerated Refrigerated	2-4 min at 100% 4-6 min at 100% 6-8 min at 100%	Cover. Stir after half the time.
<b>Nonstirrable Casseroles and Main Dishes</b> 1 serving 2 servings 4-6 servings	Refrigerated Refrigerated Refrigerated	5-8 min at 50% 9-12 min at 50% 13-16 min at 50%	Cover with wax paper.
<b>Soup, Cream</b> 1 cup 1 can (10¾ oz)	Refrigerated Room temp	3-4½ min at 50% 5-7 min at 50%	Cover. Stir after half the time.
<b>Soup, Clear</b> 1 cup 1 can (10¾ oz)	Refrigerated Room temp	2½-3½ min at 100% 4-5½ min at 100%	Cover. Stir after half the time.
<b>Pizza</b> 1 slice 1 slice 2 slices 2 slices	Room temp Refrigerated Room temp Refrigerated	15-25 sec at 100% 30-40 sec at 100% 30-40 sec at 100% 45-55 sec at 100%	Place on paper towel.
<b>Vegetables</b> 1 serving 2 servings	Refrigerated Refrigerated	¾-1½ min at 100% 1½-2½ min at 100%	Cover. Stir after half the time.
<b>Baked Potato</b> 1 2	Refrigerated Refrigerated	1-2 min at 50% 2-3 min at 50%	Cut potato lengthwise and then several times crosswise. Cover with wax paper.
<b>Breads</b> (Dinner or breakfast roll) 1 roll 2 rolls 4 rolls	Room temp Room temp Room temp	8-12 sec at 50% 11-15 sec at 100% 18-22 sec at 100%	Wrap single roll, bagel or muffin in paper towel. To reheat several, line plate with paper towel. Cover with another paper towel.
<b>Pie</b> Whole 1 slice	Refrigerated Refrigerated	5-7 min at 70% 30 sec at 100%	

## Microwave cooking chart

Times are approximate and may need to be adjusted to individual taste.

<b>MEATS, POULTRY, FISH, SEAFOOD</b> Allow standing time after cooking.			<b>VEGETABLES (continued)</b> Cook on 100% power level.		
<b>FOOD</b>	<b>POWER LEVEL</b>	<b>TIME</b>	<b>FOOD</b>	<b>TIME</b>	
Bacon	100%	¾-1¼ min/slice	Carrots (1 lb)	8-12 min	
Ground beef for casseroles (1 lb)	100%	4-6 min	Cauliflower (medium head)	6-9 min	
Hamburger patties (2)	100%	1st side 2 min 2nd side 1½ to 2½ min	Corn on the cob (2)	4-9 min	
Hamburger patties (4)	100%	1st side 2½ min 2nd side 2-3 min	(4)	6-16 min	
Meat loaf (1½ lbs)	100%	13-19 min	Potatoes, baked (4 medium)	13-19 min	
Chicken pieces	100%	6-9 min/lb Internal temperature should be 185°F after standing.	Squash, summer (1 lb)	3-8 min	
Turkey breast	100% then 70%	5 min 8-12 min/lb Internal temperature should be 185°F after standing.	<b>OTHER</b>		
Fish fillets (1 lb)	100%	5-6 min	<b>FOOD</b>	<b>POWER LEVEL</b>	<b>TIME</b>
Scallops and shrimp (1 lb)	100%	3½-5½ min	Applesauce (4 servings)	100%	7-10 min
<b>VEGETABLES</b> Cook on 100% power level.			Baked apples (4)	100%	4-6 min
<b>FOOD</b>	<b>TIME</b>		Chocolate (melt 1 square)	50%	1-2 min
Beans, green or yellow (1 lb)	6-12 min		Eggs, scrambled (2)	100%	1¼-1¾ min
Broccoli (1 lb)	6-10 min		(4)		2-3 min
			Hot cereals (1 serving)	100%	1½-5 min
			(4 servings)		4½-7 min
			Nachos (large plate)	50%	1½-2½ min
			Water for beverage (1 cup)	100%	2½-4 min
			(2 cups)		4½-6 min

# Questions And Answers

QUESTIONS	ANSWERS
Can I operate my microwave oven without the tray or turn the tray over to accommodate a large dish?	No. If you remove or turn over the tray, you will get poor cooking results. Dishes used in your oven must fit on the tray.
Can I use a rack in my microwave oven so that I may reheat or cook on two levels at a time?	No. When you place a rack on the tray, cooking results will be uneven and unpredictable.
Can I use either metal or aluminum pans in my microwave oven?	Useable metal includes aluminum foil for shielding (use small, flat pieces), small skewers and shallow foil trays (if tray is 3/4 inch deep and filled with food to absorb microwave energy). Never allow metal to touch walls or door.
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 hear the sound of the magnetron tube cycling on and off when cooking at less than 100% power.
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 taken out of the oven and covered for additional time after cooking. This process allows the cooking to finish, saves energy and frees the oven for another purpose.
Can I pop popcorn in my microwave oven? How do I get the best results?	Yes. Pop packaged microwave popcorn following manufacturer's guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every one or two seconds. Do not try to repop unpopped kernels. Use only special microwave poppers being sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.

# If You Need Assistance Or Service

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase date. (See page 2.) This information will help us respond properly to your request.

## 1. Before calling for assistance ...

Performance problems often result from little things you can find and fix without tools of any kind. Please check the chart below for problems you can fix. It could save you the cost of a service call.

<b>PROBLEM</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTION</b>
<b>Nothing will operate</b>	<p>The power supply cord is not plugged into a live circuit with the proper voltage.</p> <p>A household fuse has blown or a circuit breaker has tripped.</p> <p>The electric company has experienced a power failure.</p>	<p>Plug power supply cord into a live circuit with the proper voltage. (See Installation Instructions.)</p> <p>Replace household fuse or reset circuit breaker.</p> <p>Check electric company for a power failure.</p>
<b>The microwave oven will not run</b>	<p>The oven is being used as a timer.</p> <p>If Temperature Probe is being used, probe is not plugged tightly into its socket.</p> <p>The door is not firmly closed and latched.</p> <p>You did not touch START.</p> <p>You did not follow directions exactly.</p> <p>An operation that was programmed earlier is still running.</p>	<p>Touch CLEAR/OFF to cancel the Minute Timer.</p> <p>Plug Temperature Probe tightly into its socket.</p> <p>Firmly close and latch door.</p> <p>Touch START.</p> <p>Check instructions for the function you are operating.</p> <p>Touch CLEAR/OFF to cancel previous programming.</p>
<b>Microwave cooking times seem too long</b>	<p>The electric supply to your home or wall outlets is low or lower than normal.</p> <p>The Cook Power is not at the recommended setting.</p> <p>There is not enough cooking time for the amount of food being cooked.</p>	<p>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.</p> <p>Check "Microwave cooking chart" on page 30.</p> <p>Allow for more time when cooking more food at one time.</p>
<b>The Display shows a time counting down but the oven is not cooking</b>	<p>The oven door is not closed completely.</p> <p>The controls have been set as a kitchen timer.</p>	<p>Completely close oven door.</p> <p>Touch CLEAR/OFF to cancel the Minute Timer.</p>

## IF YOU NEED ASSISTANCE OR SERVICE

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>You do not hear the Programming Tone</b>	The command is not correct.	Re-enter command.
<b>The fan seems to be running slower than usual</b>	The oven has been stored in a cold area.	The fan will run slower until the oven warms up to normal room temperature.
<b>The microwave oven turns off too soon or not soon enough when using the Temperature Probe</b>	<p>Probe is not inserted far enough into food.</p> <p>Probe is not positioned in food correctly.</p> <p>Probe is touching bone or fat.</p> <p>Heat has not had enough time to go through all the food.</p> <p>Probe is loose in socket.</p> <p>Cook Power is not set correctly.</p> <p>Probe temperature is not set correctly.</p>	<p>Make sure probe is at least 1/4 way into food.</p> <p>Place tip of probe in center of food.</p> <p>Move probe away from bone or fat.</p> <p>Allow roasts to stand for a few minutes after cooking.</p> <p>Plug probe tightly into its socket.</p> <p>Re-enter Cook Power.</p> <p>Re-enter probe temperature.</p>
<b>Model with gas lower oven only: The microwave oven shuts down while in operation. Display goes blank.</b>	Your microwave oven is designed to shut down if used while lower oven surface burners are on at high settings for an extended period of time.	You can restart microwave oven once the internal temperature has reached an acceptable level. If microwave oven still does not work after a reasonable time, call a service technician to check for a broken or blocked cooling fan.

## IF YOU NEED ASSISTANCE OR SERVICE

### 2. If you need assistance ...

Call Whirlpool Consumer Assistance Center telephone number. Dial free from anywhere in the U.S.:

**1-800-253-1301**

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark  
Consumer Assistance Representative  
Whirlpool Corporation  
2000 M-63  
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

### 3. If you need service ...



Whirlpool has a nationwide network of authorized Whirlpool<sup>SM</sup> service companies. Whirlpool service technicians are trained to

fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

**• APPLIANCE-HOUSEHOLD-  
MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or  
Authorized Whirlpool Service  
(Example: XYZ Service Co.)

**• WASHING MACHINES &  
DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or  
Authorized Whirlpool Service  
(Example: XYZ Service Co.)

### 4. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool Consumer Assistance Center number in Step 2.

### 5. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and Whirlpool have failed to resolve your problem.  
Major Appliance Consumer Action Panel  
20 North Wacker Drive  
Chicago, IL 60606
- MACAP will in turn inform us of your action.

**NOTES**

# WHIRLPOOL® Microwave Oven/Range Product Warranty

MG003

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
<b>FULL ONE-YEAR WARRANTY</b> From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool <sup>SM</sup> service company.
<b>LIMITED FOUR-YEAR WARRANTY</b> Second Through Fifth Year From Date of Purchase	FSP® replacement magnetron tube on microwave ovens if defective in materials or workmanship.
<b>WHIRLPOOL WILL NOT PAY FOR</b>	
<p><b>A. Service calls to:</b></p> <ol style="list-style-type: none"> <li>1. Correct the installation of the cooking product.</li> <li>2. Instruct you how to use the cooking product.</li> <li>3. Replace house fuses or correct house wiring or plumbing.</li> <li>4. Replace owner accessible light bulbs.</li> </ol> <p><b>B. Repairs when the cooking product is used in other than normal, single-family household use.</b></p> <p><b>C. Pickup and delivery. This product is designed to be repaired in the home.</b></p> <p><b>D. Damage to the cooking product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.</b></p> <p><b>E. Any labor costs during limited warranty.</b></p> <p><b>F. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</b></p>	

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 limitation or exclusion 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 United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

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