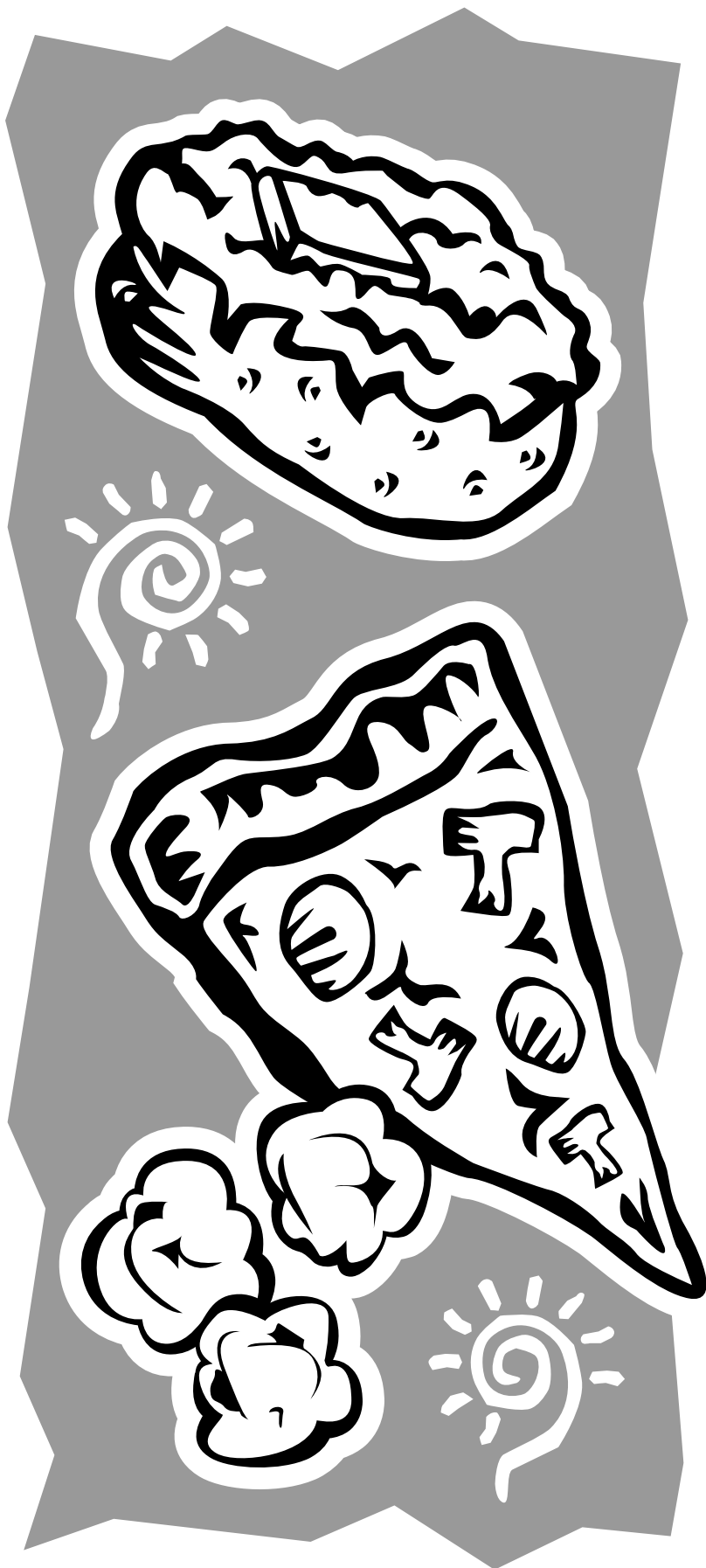




MICROWAVE OVEN

Use & Care Guide

For questions about features, operation/performance
parts, accessories or service, call: **1-800-253-1301**

or visit our website at...
www.whirlpool.com

Table of Contents	2
-------------------------	---

Model MT1120SL

TABLE OF CONTENTS

MICROWAVE OVEN SAFETY	3
INSTALLATION INSTRUCTIONS	5
Unpacking	5
Location Requirements	5
Electrical Requirements	5
PARTS AND FEATURES	6
Turntable	6
MICROWAVE OVEN CONTROL.....	6
Display	6
Start/Enter	6
Off/Cancel	7
JET START™ Feature	7
Clock	7
Tones.....	7
Timer.....	7
Control Lock.....	7
Options	7
MICROWAVE OVEN USE	8
Food Characteristics	8
Cooking Guidelines	8
Cookware and Dinnerware	8
Aluminum Foil and Metal	9
Cooking Power.....	9
Cooking	10
Cooking in Stages.....	10
Preset Cooking.....	10
EZ-CHOICE® Feature	11
Warm Hold	12
MICROWAVE OVEN CARE.....	12
General Cleaning.....	12
TROUBLESHOOTING	13
ASSISTANCE OR SERVICE.....	14
Replacement Parts.....	14
WARRANTY	16



MICROWAVE OVEN SAFETY

Your safety and the safety of others are very important.

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



This is the safety alert symbol.

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

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

⚠ DANGER

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

⚠ WARNING

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

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

IMPORTANT SAFETY INSTRUCTIONS

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

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

- Read all instructions before using the microwave oven.
- Read and follow the specific “PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY” found in this section.
- The microwave oven must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found in the “Installation Instructions” section.
- Install or locate the microwave oven only in accordance with the installation instructions.
- Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to 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.
- Do not cover or block any openings on the microwave oven.
- Do not store the 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, or similar locations.
- Do not immerse cord or plug in water.
- Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- See door surface cleaning instructions in the “Microwave Oven Care” section.
- Do not operate any heating or cooking appliance beneath the microwave oven.
- Do not mount microwave oven over or near any portion of a heating or cooking appliance.
- Do not mount over a sink.
- Do not store anything directly on top of the microwave oven surface when the microwave oven is in operation.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend the microwave oven when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
To reduce the risk of injury to persons:
 - Do not overheat the liquid.
 - Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks.
 - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - Use extreme care when inserting a spoon or other utensil into the container.

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.

INSTALLATION INSTRUCTIONS

Unpacking

1. Empty the microwave oven of any packing materials.
2. Clean the inside with a soft, damp cloth.
3. Check for damage, such as:
 - a door that is not lined up correctly
 - damage around the door, or
 - dents on the interior or exterior of the oven.

If there is any damage, do not operate the oven until a designated service technician has checked it and made any needed repairs.

Location Requirements

! WARNING



Fire Hazard

Do not install the oven next to or over a heat source without a UL approved trim kit.

Doing so can result in death, fire, or electrical shock.

! WARNING

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.

IMPORTANT: The control side of the unit is the heavy side. Use care when handling the oven. The weight of the oven is more than 35 lbs (15.9 kg).

- Place the oven on a cart, counter, table or shelf that is strong enough to hold the oven and the food and utensils you place inside it.
- The microwave oven should be at a temperature above 50°F (10°C) for proper operation.

NOTE: Some models can be built into a wall or cabinet by using one of the trim kits listed in the "Installation Instructions for Built-In Trim Kit."

- Do not block the exhaust vents or air intake openings. Allow a few inches of space at the back of the oven where the exhaust vents are located. Blocking the exhaust vents could cause damage to the oven and poor cooking results.
- Make sure the microwave oven legs are in place to ensure proper airflow. If vents are blocked, a sensitive thermal safety device may automatically turn the oven off. The oven should work properly once it has cooled.

Electrical Requirements

! WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

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

Observe all governing codes and ordinances. A 120-Volt, 60-Hz, AC-only, 15- or 20-amp fused electrical supply (or circuit breaker) 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.

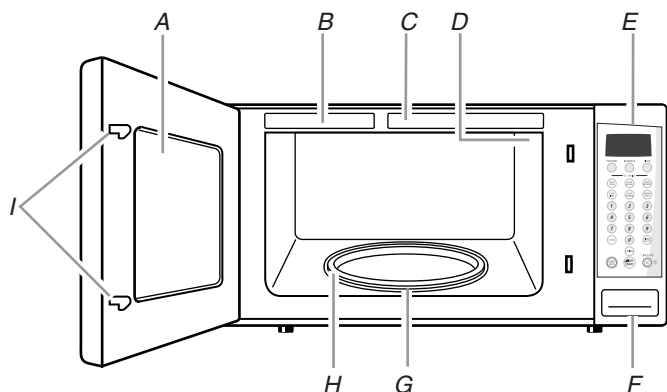
■ For a permanently connected appliance:

This appliance 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 appliance.

SAVE THESE INSTRUCTIONS

PARTS AND FEATURES

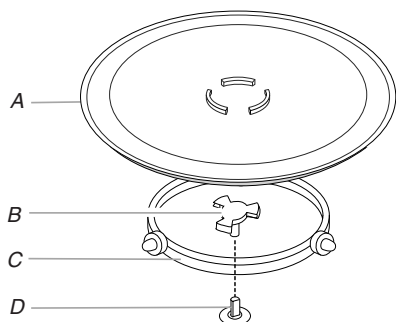
This manual may cover several different models. The model you have purchased may have some or all of the features shown here. The appearance of your particular model may differ slightly from the illustrations in this manual.



A. Metal Shielded Window
B. Model and Serial Number Plate
C. Cooking Guide Label
D. Microwave Oven Light (not shown)
E. Control Panel

F. One-Touch Door Open Button
G. Removable Turntable Support
H. Glass Turntable
I. Door Safety Lock System

Turntable



A. Turntable
B. Hub
C. Support
D. Shaft

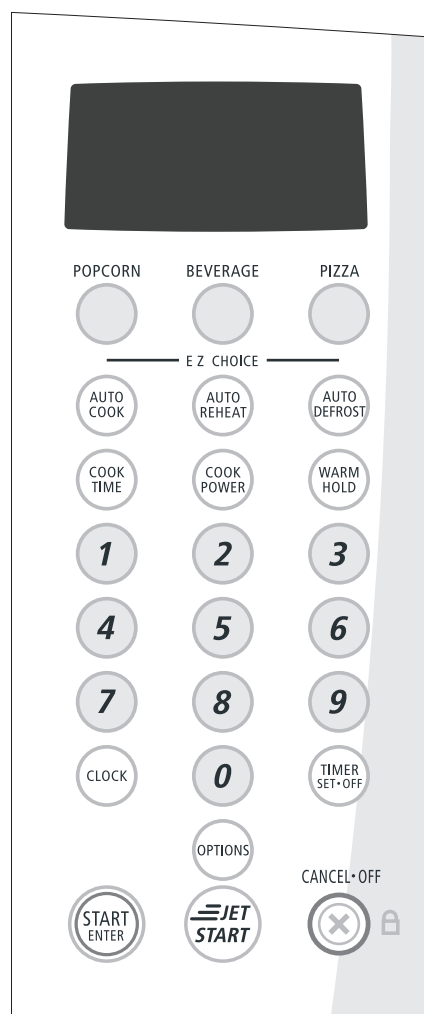
The turntable rotates in both directions to help cook food more evenly. Do not operate the microwave oven without the turntable in place. See "Assistance or Service" to reorder any of the parts.

To Install:

1. Place the support on the oven cavity bottom.
2. Place the turntable on the support.

Fit the raised, curved lines in the center of the turntable bottom between the three spokes of the hub. The rollers on the support should fit inside the turntable bottom ridge.

MICROWAVE OVEN CONTROL



Display

When power is first supplied to the microwave oven, "PLEASE SET TIME OF DAY" scrolls across the display, and then a ":" will appear on the display and 1 tone will sound.

If at any other time the above text scrolls, and is followed by a ":" on the display, a power failure has occurred. Touch OFF/CANCEL and reset the Clock if needed.

When the microwave oven is in use, the display shows cooking power, quantities, weights and/or prompts. When the microwave oven is not in use, the display shows the time of day or Timer countdown.

Start/Enter

The START/ENTER pad begins any function.

If cooking is interrupted, touching START/ENTER will resume the preset cycle.

Off/Cancel

The OFF/CANCEL pad clears any incorrect command and cancels any program during cooking. It will not erase the time of day.

The microwave oven will also turn off when the door is opened. Close the door and touch START/ENTER to resume the cycle.

JET START™ Feature

Touch JET START™ control to automatically start the microwave oven for a 30-second cook time at 100% cooking power.

While the oven is operating, touch JET START™ control to add 30 seconds of cook time at the set cooking power.

After a cycle ends, touch JET START™ control to add 30 seconds of cook time at 100% cooking power.

Multiple 30-second increments can be added any time by repeatedly touching JET START™ control.

Clock

This is a 12-hour clock.

To Set:

Before setting, make sure the microwave oven and Timer are off.

1. Touch CLOCK.
2. Touch number pads to enter correct time of day.
3. Touch CLOCK.

The clock may be turned off using the OPTIONS pad. See "Options" section.

Tones

Tones are audible signals, indicating the following:

One tone

- Valid pad touch (short tone)

Two tones

- End of stage in multistage cooking
- Child Lock active (short tones)

Three tones

- Every minute after end-of-cycle tones, as reminder

Four tones

- End of cycle

Five tones

- During DEFROST cycle, reminder to check, turn, rearrange, or separate food

Seven Tones

- End of Timer countdown

Tones may be disabled using the OPTIONS pad. See "Options" section.

Timer

The Timer can be set in minutes and seconds, up to 99 minutes 99 seconds, and counts down the set time. The Timer does not start or stop the microwave oven.

When the Timer is in use, the microwave oven can also operate. To see the time count down for 5 seconds when the microwave oven is in use, touch TIMER SET/OFF.

To Set:

1. Touch TIMER SET/OFF.
If no action is taken after one minute, the display will return to the time of day mode.
2. Touch number pads to enter desired time.
3. Touch TIMER SET/OFF or START/ENTER, or allow the Timer to start automatically after a brief delay.
When the set time ends, "End" will appear on the display and 7 tones will sound.
4. Touch TIMER SET/OFF anytime to cancel the Timer.
Remember, touching the OFF/CANCEL pad will turn the microwave oven off.

The time can be reset during the countdown by repeating the above steps.

Control Lock

The Control Lock shuts down the control panel pads to prevent unintended use of the microwave oven.

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

To Lock/Unlock Control: Before locking, make sure the microwave oven and Timer are off. Touch and hold OFF/CANCEL for 5 seconds until 1 tone sounds and "LOCKED" appears on the display. Repeat to unlock and clear the display.

Options

Functions can be selected, and displays can be changed by touching OPTIONS.

Function	Number Pad	Option
Sound volume	1	Turn on or off.
Clock	2	Turn on or off.
Scroll Speed	3	Change speed (slow, normal or fast).
Weight	4	Change to standard (lbs) or metric (kgs).

1. Touch OPTIONS to scroll through the categories.
2. Select function by touching corresponding number pad.
3. Follow direction on display.

MICROWAVE OVEN USE

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

- Never lean on or allow children to swing on the oven door.
- Do not operate microwave oven when it is empty.
- The turntable must be in place and correct side up when oven is in use. Do not use if turntable is chipped or broken. See “Assistance or Service” section to reorder.
- Baby bottles and baby food jars should not be heated in the oven.
- Clothes, flowers, fruit, herbs, wood, gourds, paper, including brown paper bags and newspaper should not be dried in the oven.
- Do not use the microwave oven for canning, sterilizing or deep frying. The oven cannot maintain appropriate temperatures.
- Paraffin wax will not melt in the oven because it does not absorb microwaves.
- Use oven mitts or pot holders when removing containers from oven.
- Do not overcook potatoes. At the end of the recommended cook time, potatoes should be slightly firm. Let potatoes stand for 5 minutes. They will finish cooking while standing.
- Do not cook or reheat whole eggs inside the shell. Steam buildup in whole eggs may cause them to burst. Cover poached eggs and allow a standing time.

Food Characteristics

When microwave cooking, the amount, size and shape, starting temperature, composition and density of the food affect cooking results.

Amount of Food

The more food heated at once, the longer the cook time. Check for doneness and add small increments of time if necessary.

Size and Shape

Smaller pieces of food will cook more quickly than larger pieces, and uniformly shaped foods cook more evenly than irregularly shaped food.

Starting Temperature

Room temperature foods will heat faster than refrigerated foods, and refrigerated foods will heat faster than frozen foods.

Composition and Density

Foods high in fat and sugar will reach a higher temperature and heat faster than other foods. Heavy, dense foods, such as meat and potatoes, require a longer cook time than the same size of a light, porous food, such as cake.

Cooking Guidelines

Covering

Covering food helps retain moisture, shorten cook time and reduce spattering. Use the lid supplied with cookware. If a lid is not available, wax paper, paper towels or plastic wrap approved for microwave ovens may be used. Plastic wrap should be turned back at one corner to provide an opening to vent steam.

Stirring and Turning

Stirring and turning redistributes heat evenly to avoid overcooking the outer edges of food. Stir from outside to center. If possible, turn food over from bottom to top.

Arranging

If heating irregularly shaped or different sized foods, the thinner parts and smaller sizes should be arranged toward the center. If cooking several items of the same size and shape, place them in a ring pattern, leaving the center of the ring empty.

Piercing

Before heating, use a fork or small knife to pierce or prick foods that have a skin or membrane, such as potatoes, egg yolks, chicken livers, hot dogs, and sausage. Prick in several places to allow steam to vent.

Shielding

Use small, flat pieces of aluminum foil to shield the thin pieces of irregularly shaped foods, bones and foods such as chicken wings, leg tips and fish tail. See “Aluminum Foil and Metal” first.

Standing Time

Food will continue to cook by the natural conduction of heat even after the microwave cycle ends. The length of standing time depends on the volume and density of the food.

Cookware and Dinnerware

Cookware and dinnerware must fit on the turntable. Always use oven mitts or pot holders when handling because any dish may become hot from heat transferred from the food. Do not use cookware and dinnerware with gold or silver trim. Use the following chart as a guide, then test before using.

MATERIAL	RECOMMENDATIONS
Aluminum Foil, Metal	See “Aluminum Foil and Metal” section.
Browning Dish	Bottom must be at least $\frac{3}{16}$ in. (5 mm) above the turntable. Follow manufacturer's recommendations.
Ceramic Glass, Glass	Acceptable for use.
China, Earthenware	Follow manufacturer's recommendations.

MATERIAL	RECOMMENDATIONS
Melamine	Follow manufacturer's recommendations.
Paper Towels, Dinnerware, Napkins	Use nonrecycled and those approved by the manufacturer for microwave oven use.
Plastic Wraps, Bags, Covers, Dinnerware, Containers	Use those approved by the manufacturer for microwave oven use.
Pottery and Clay	Follow manufacturer's recommendations.
Styrofoam*	Do not use in oven.
Straw, Wicker, Wooden Containers	Do not use in oven.
Wax Paper	Acceptable for use.

To Test Cookware or Dinnerware for Microwave Use:

1. Put cookware or dinnerware in oven with 1 cup (250 mL) of water beside it.
 2. Cook at 100% cooking power for 1 minute.
- Do not use cookware or dinnerware if it becomes hot and the water stays cool.

Aluminum Foil and Metal

Always use oven mitts or pot holders when removing dishes from the microwave oven.

Aluminum foil and some metal can be used in the oven. If not used properly, arcing (a blue flash of light) can occur and cause damage to the oven.

OK for Use

Racks and bakeware supplied with the oven (if supplied), aluminum foil for shielding, and approved meat thermometers may be used with the following guidelines:

- Never allow aluminum foil or metal to touch the inside cavity walls, ceiling or floor.
- Always use the turntable.
- Never allow contact with another metal object during cooking.

Do Not Use

Metal cookware and bakeware, gold, silver, pewter, non-approved meat thermometers, skewers, twist ties, foil liners such as sandwich wrappers, staples and objects with gold or silver trim or a metallic glaze should not be used in the oven.

Cooking Power

Many recipes for microwave cooking specify which cooking power to use by percent, name or number. For example, 70%=7=Medium-High.

Use the following chart as a general guide for the suggested cooking power of specific foods.

PERCENT/ NAME	NUMBER	USE
100%, High (default setting)	10	Quick heating convenience foods and foods with high water content, such as soups, beverages and most vegetables.
90%	9	Cooking small tender pieces of meat, ground meat, poultry pieces and fish fillets. Heating cream soups.
80%	8	Heating rice, pasta or casseroles. Cooking and heating foods that need a cook power lower than high. For example, whole fish and meat loaf.
70%, Medium-High	7	Reheating a single serving of food.
60%	6	Cooking sensitive foods such as cheese and egg dishes, pudding and custards. Cooking nonstirrable casseroles, such as lasagna.
50%, Medium	5	Cooking ham, whole poultry and pot roasts. Simmering stews.
40%	4	Melting chocolate. Heating bread, rolls and pastries.
30%, Medium-Low, Defrost	3	Defrosting bread, fish, meats, poultry and precooked foods.
20%	2	Softening butter, cheese, and ice cream.
10%, Low	1	Taking chill out of fruit.

Cooking

To Use:

1. Touch COOK TIME.
“ENTER COOK TIME” will scroll across display.
2. Touch number pads to enter cook time.
Touch COOK POWER to set a cooking power other than 100%. Touch the number pad(s) using the Cooking Power chart.
3. Touch START/ENTER.
When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
4. Touch OFF/CANCEL or open the door to clear the display.

To Use JET START™ Feature:

Touch JET START Feature pad. Each additional touch adds 30 seconds of cooking time, up to 3 minutes, then 1 minute of cooking time, up to 99 minutes, 59 seconds.

At the end of cooking time, “End” will appear in the display and 4 end-of-cycle tones will sound.

Cooking in Stages

The oven can be set to cook at different cooking powers for various lengths of time, up to 3 stages, plus a defrosting stage. Cook settings can be used in any order, except defrosting, which must be the first stage.

To Cook in Stages:

1. Touch COOK TIME.
2. Touch number pads to enter length of time to cook during the first stage.
3. Touch COOK POWER.
4. Touch the number pad(s) using the Cooking Power chart to set the cooking power for the first stage.
5. Repeat steps 1-4 for each additional stage.
6. Touch START/ENTER.
Two tones will sound between stages.
When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
7. Touch OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

Cook time may be added in 30-second increments during the cycling stage by touching JET START.

Preset Cooking

Times and cooking power have been preset for 3 microwavable foods. Use the following chart as a guide.

PRESET COOKING PAD	NUMBER PAD	INSTRUCTIONS
POPCORN	1 = 1.75 oz 2 = 3.0 oz 3 = 3.5 oz	Pop only commercially packaged microwave popcorn. Pop only one bag at a time. If using microwave popcorn popper, follow manufacturer's instructions.
PIZZA (refrigerated)	1 - 3 (No. of 5-oz slices)	Place on paper towel.
BEVERAGE	1 - 2 (No. of 8-oz cups)	Do not cover.

To Use:

1. Touch appropriate preset cooking pad (see chart above).
2. Touch number pads to enter quantity (see chart above).

The display will count down the cook time.

When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.

EZ-CHOICE® Feature

The EZ-CHOICE® Feature pads have been programmed with common microwavable foods, their quantities, cook powers and cook times.

To Use the EZ-CHOICE® Feature (refer to the following charts to make selections):

1. Touch the EZ-CHOICE® pad (AUTO COOK, AUTO REHEAT or AUTO DEFROST) for the desired category.
2. Touch number pad from charts to enter desired food.
3. Touch number pad from charts to enter desired quantity.

EZ-CHOICE® AUTO COOK

Touch AUTO COOK. Display will show "SELECT MENU 1 TO 4 - SEE COOKING GUIDE." Touch number pads for quantity or size as shown in chart.

CODE/FOOD	QUANTITY	DIRECTIONS
1 Fresh Vegetable	1-4 cups (250 mL-1 L)	Add 2 tbsp (15 mL) water for 1 or 2 cups, or ¼ cup water for 3 or 4 cups. Cover. Let stand 2-3 minutes after cooking.
2 Frozen Vegetable	1-4 cups (250 mL-1 L)	Add 2 tbsp (15 mL) water for 1 or 2 cups, or ¼ cup water for 3 or 4 cups. Cover. Let stand 2-3 minutes after cooking.
3 Baked Potatoes	1-4 10-13 oz (285-370 g) ea.	Pierce several times with fork. Place in center of oven on paper towel. Let stand for 5 minutes.
4 Frozen Entrée	10 oz (285 g)	Loosen film on 3 sides. Stir after cooking, then let stand, covered, for 3 minutes.

EZ-CHOICE® AUTO REHEAT

Touch AUTO REHEAT. Display will show "SELECT MENU 1 TO 3 - SEE COOKING GUIDE." Touch number pads for quantity or size as shown in chart.

CODE/FOOD	QUANTITY	DIRECTIONS
1 Dinner Plate (refrigerated)	1 or 2 servings	Cover. Vent. Let stand 3 minutes, covered.
2 Soup/Sauce	1-4 cups (250 mL-1 L)	Cover. Stir after reheating, then let stand, covered, for 3 minutes.
3 Casserole (refrigerated)	1-4 cups (250 mL-1 L)	Cover. Stir after reheating, then let stand 3 minutes, covered.

EZ-CHOICE® AUTO DEFROST

The EZ-CHOICE® Auto Defrost system has preset times and cook powers for 3 categories: Meat, Poultry and Fish. It should not be used for food left outside the freezer for more than 20 minutes, or for frozen ready-made food.

To defrost manually, use 30% cook power. Refer to a reliable cookbook for defrosting information.

Touch AUTO DEFROST. Display will show "DEF-1 TOUCH 1 DEF-2 TOUCH 2 DEF-3 TOUCH 3." Touch number pads for weight as shown in chart.

CODE/FOOD	QUANTITY	DIRECTIONS
1 Meat	.1-6.0 lbs (45 g-2.7 kg)	The narrow or fatty areas of irregular shaped cuts should be shielded with foil before defrosting.
2 Poultry	.1-6.0 lbs (45 g-2.7 kg)	Place breast-side up. Remove giblets from partially defrosted whole chicken.
3 Fish	.1-6.0 lbs (45 g-2.7 kg)	Use microwavable baking dish.

- Food should be 0°F (-18°C) or colder at defrosting for optimal results. How foods are stored can affect results.
- Unwrap foods and remove lids (from fruit juice) before defrosting.
- Shallow packages will defrost more quickly than deep blocks.
- Separate food pieces as soon as possible during or at the end of the cycle for more even defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips and fish tails. See "Aluminum Foil and Metal" first.

Warm Hold (on some models)

WARNING

Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

Hot cooked food can be kept warm in the microwave oven. Warm Hold can be used by itself or can be programmed to follow a cooking cycle. Opening the door during Warm Hold will cancel the function.

To Use:

Put hot cooked food in the oven. Cover plates of food and foods that were cooked covered. Pastries, pies, turnovers, etc. should remain uncovered.

1. Touch WARM HOLD.
“HOLD WARM TOUCH START” scrolls across display.
2. Touch START/ENTER.
When the cycle ends, “End” will appear in the display, 4 end-of-cycle tones will sound, and then reminder tones will sound every minute.
3. Touch OFF/CANCEL or open the door to clear the display and/or stop reminder tones.

To set at end of cycle: Touch WARM HOLD while setting a manual cooking cycle before touching START/ENTER, or during cooking.

MICROWAVE OVEN CARE

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the oven is cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

OVEN CAVITY

Do not use soap-filled scouring pads, abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

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

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

Average soil

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

Heavy soil

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

Odors

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

OVEN DOOR AND EXTERIOR

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:
Apply glass cleaner to soft cloth or sponge, not directly on surface.

TURNTABLE

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

- Mild cleanser and scouring pad
- Dishwasher

TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

Nothing will operate

- **Has a household fuse been blown or has the circuit breaker been tripped?**
Replace the fuse or reset the circuit.

Oven will not operate

- **Is the door completely closed?**
Firmly close door.
- **Is a spacer (on some models) attached to the inside of the door?**
Remove spacer and then firmly close door.
- **Is the electronic oven control set correctly?**
See "Microwave Oven Control" section.
- **On some models, is the Control Lock set?**
See "Control Lock" section.
- **Is the magnetron working properly?**
Try to heat 1 cup (250 mL) of cold water for 2 minutes at 100% cooking power. If water does not heat, call for service. See "Assistance or Service" section.

Oven makes humming noise

- This is normal and occurs when the transformer in the magnetron cycles on.

Oven door looks wavy

- This is normal and will not affect performance.

Turntable will not operate

- **Is the turntable properly in place?**
Make sure turntable is correct-side up and is sitting securely on the turntable support.
- **Is the turntable support operating properly?**
Remove turntable. Remove and replace turntable support. Replace turntable. Place 1 cup (250 mL) of water on the turntable, then restart oven. If it still is not working, call for service. See "Assistance or Service" section. Do not operate the oven without turntable and turntable support working properly.

Turntable rotates in both directions

- This is normal and depends on motor rotation at beginning of cycle.

Display shows messages

- **Is the display showing ":"?**
There has been a power failure or the Clock time has been turned off. See "Display" section to clear display. See "Clock" section to reset or turn on Clock.

Fan running slower than usual

- **Has the oven been stored in a cold area?**
The fan will run slower until the oven warms up to normal room temperature.

Cooking times seem too long

- **Is the cooking power set properly?**
See "Cooking Power" section.
- **Are large amounts of food being heated?**
Larger amounts of food need longer cooking times.
- **Is the incoming voltage less than specified in "Microwave Oven Safety?"**
Have a qualified electrician check the electrical system in the home.

Radio or TV Interference

- **Is the microwave oven plugged into the same outlet?**
Try a different outlet.
- **Is the radio or TV receiver near the microwave oven?**
Move the receiver away from the microwave oven, or adjust the radio or TV antenna.
- **Are the microwave oven door and sealing surfaces clean?**
Make sure these areas are clean.

ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

If you need replacement parts

If you need to order replacement parts, we recommend that you only use FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call our Customer Interaction Center telephone number or your nearest Whirlpool designated service center.

In the U.S.A.

Call the Whirlpool Customer Interaction Center
toll free: **1-800-253-1301**.

Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty 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.

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
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

Replacement Parts

Turntable

Part No. 8172138

Turntable Support and Rollers

Part No. 4359509

Turntable Hub

Part No. 8171863

Notes

WHIRLPOOL® MICROWAVE OVEN WARRANTY

ONE-YEAR FULL WARRANTY

For one year from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

SECOND THROUGH FIFTH YEAR LIMITED WARRANTY ON MAGNETRON TUBE

In the second through fifth years from the date of purchase, when this appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation will pay for FSP® replacement parts for the microwave magnetron tube if defective in materials or workmanship.

Whirlpool Corporation will not pay for:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
 2. Repairs when your appliance is used in other than normal, single-family household use.
 3. Pickup and delivery. Your appliance is designed to be repaired in the home.
 4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God or use of products not approved by Whirlpool Corporation.
 5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
 6. Replacement parts or repair labor costs for units operated outside the United States.
 7. Any labor costs during the limited warranty period.
-

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 may vary from state to state or province to province.

If you need service, first see the "Troubleshooting" section of this book. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling the Whirlpool Customer Interaction Center, **1-800-253-1301** (toll-free), from anywhere in the U.S.A. 5/00

Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.

Write down the following information about your appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label/plate, located on your appliance as shown in the "Parts and Features" section.

Dealer name _____
Address _____
Phone number _____
Model number _____
Serial number _____
Purchase date _____

