

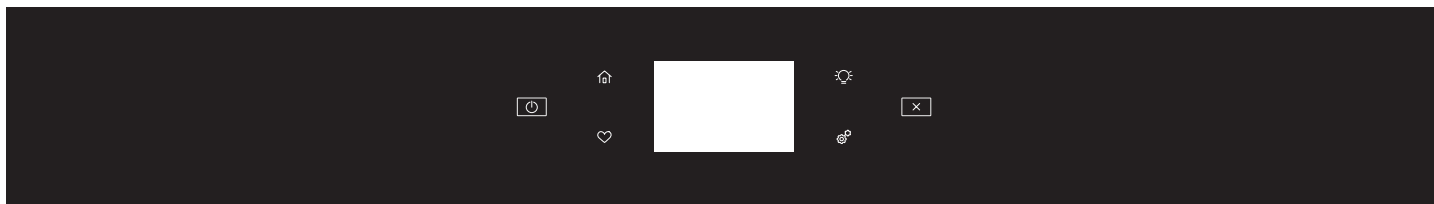
Built-In Electric Single and Double Oven Control Guide

FEATURE GUIDE

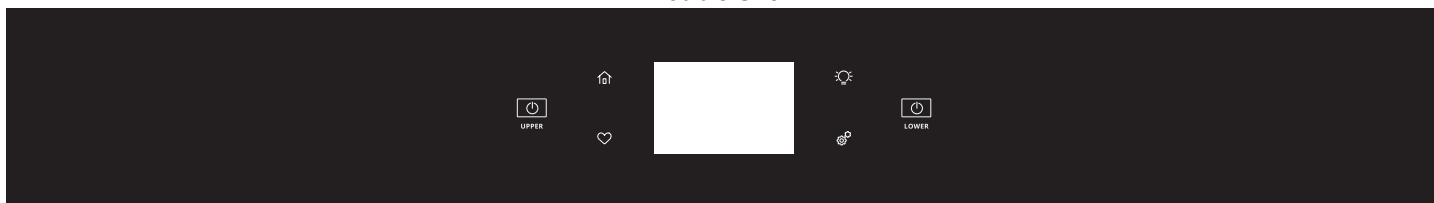
WARNING: To reduce the risk of fire, electric shock, or injury to persons, read the IMPORTANT SAFETY INSTRUCTIONS, located in your appliance's Owner's Manual, before operating this appliance.

This manual covers several models. Your model may have some or all of the items listed. Refer to this manual or Frequently Asked Questions (FAQs) section of our website at www.whirlpool.com for more detailed instructions. In Canada, reference the Customer Service section at www.whirlpool.ca.

Single Oven:



Double Oven:



KEYPAD	FEATURE	INSTRUCTIONS
Tools 	Oven Use Functions	The Tools keypad enables you to personalize the audible tones and oven operation to suit your needs. See the "Tools" and "More Modes" sections.
Home 	Home Screen	If pressed once, the Home Screen enables the user to return to the "Cooking Methods" and "Assisted Cooking" screen. If pressed twice, the time of day is displayed.
Favorites 	Favorites	The Favorites keypad allows the user to save the cycles that they use on a frequent basis.
Oven Light 	Oven Cavity Light	The oven light is controlled by a keypad on the oven control panel. While the oven door is closed, press the Oven Light keypad to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
Oven Power (Single ovens only) 	Oven Function Power	The Oven Power keypad begins oven function and wakes it from sleep mode.
Oven Cancel (Single ovens only) 	Oven Function Cancel	The Oven Cancel keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.
Upper Upper Lower (Double ovens only) 	Oven Function Power/Cancel	The UPPER and LOWER keypads turns the selected oven on and wakes it from Sleep mode. If the selected oven is already on, the UPPER or LOWER keypad stops any oven function except the Clock, Timer, and Control Lock in the selected oven.

Touch Panel

The touch panel houses the control menu and function controls. The touch keypads are very sensitive and require only a light touch to activate. Scroll up, down, left, or right to explore the different options and features.

For more information about the individual controls, see their respective sections in this manual.

Display

The display is for both the menu and oven function controls. The touch panel allows you to scroll through the oven menus. The display is very sensitive and requires only a light touch to activate and control.

When an oven is in use, the display will show the clock, mode, oven temperature, kitchen timer, and oven timer, if set. If the oven timer is not set, you can set it from this screen.

After approximately 2 minutes of inactivity, the display will go into sleep mode and the display will dim. When the oven is in operation, the display will remain bright. During use, the display will show menus and the appropriate selections for the options being chosen.

Display Navigation

If the oven is off, touch the Oven Power or UPPER or LOWER keypad for the desired oven to activate the menu. From this screen, all automatic cooking programs can be activated, all manual cooking programs can be set, options can be adjusted, and instructions, preparation, and tips can be accessed.

Setup and Demo Mode

1. Select STORE DEMO MODE to enter Demo Mode.

OR

- Select NEXT to enter into product use.
2. Follow the prompts on the display screen to select a language, set up Wi-Fi/connect to network, accept the terms of service, and set the time.
NOTE: The display screen will show the time and date (default screen/standby mode).
 3. Select TRY THE PRODUCT to explore various features and options of the product.
OPTIONAL: Select VIEW PRODUCT VIDEOS to view a video about how to navigate and interact with the product and explore Voice Control.
 4. Scroll and select EXPLORE.
 5. Select the Tools keypad.

To exit Demo Mode, see the “Tools” section.

COOKING METHODS

**WARNING**

Food Poisoning Hazard
Do not let food sit for more than one hour before or after cooking.
Doing so can result in food poisoning or sickness.

COOKING METHOD	FEATURE	INSTRUCTIONS
BAKE	Baking and Roasting	1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select BAKE. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Bake temperature into the keypad. 5. Select START to begin preheating. A tone will sound when preheating is complete. NOTE: To quickly preheat the oven, see the “Rapid Preheat” section for more information. 6. Press the Oven Cancel or UPPER or LOWER keypad for the desired oven when finished.
CONVECT BAKE	Convection Baking and Roasting	1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select CONVECT BAKE. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Convection Bake temperature into the keypad. 5. Select START to begin preheating. A tone will sound when preheating is complete. NOTE: To quickly preheat the oven, see the “Rapid Preheat” section for more information. 6. Press the Oven Cancel or UPPER or LOWER keypad for the desired oven when finished.
BROIL	Broiling	1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select BROIL. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Broil temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or UPPER or LOWER keypad for the desired oven when finished.

COOKING METHOD	FEATURE	INSTRUCTIONS
CONVECT BROIL	Convection Broiling	1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select CONVECT BROIL. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Convection Broil temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or UPPER or LOWER keypad for the desired oven when finished.
KEEP WARM	Keep Warm	Food must be at serving temperature before placing it in the warmed oven. 1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select KEEP WARM. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the desired temperature into the keypad. 5. Select START. 6. Press the Oven Cancel or UPPER or LOWER keypad for the desired oven when finished.
RAPID	Rapid Oven Preheating	Provides the fastest preheat time for the "Bake and Convection Bake functions". Rapid Preheat is preset to off. 1. Select RAPID to toggle between turning the rapid preheat off and on. 2. The current setting will be displayed. IMPORTANT: This feature should only be used for one-rack baking. Unused racks should be removed prior to Rapid Preheat. A standard rack should be used for Rapid Preheat. If preheating for the "BAKE or CONVECT BAKE" cycle has already started, Rapid Preheat may be started by selecting Rapid.
DELAY START	Delayed Start	Delay Start is used to enter the ending cook time for an oven function with a delayed start. Once the cooking method is selected, input the bake temperature. Select DELAY START and follow the prompts on the screen. NOTE: Delay Start should not be used for foods such as breads and cakes because they may not bake properly.
COOK TIME	Timed Cooking	Cook Time allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically.
AIR FRY (for connected models, when connected)*	Air Frying	1. Press the Oven Power or UPPER or LOWER keypad for the desired oven. 2. Select COOKING METHODS. 3. Select AIR FRY. 4. Select the desired temperature by scrolling left to right or manually by selecting the grid in the upper right corner and entering the Air Fry temperature into the keypad. 5. Select START to begin preheating. A tone will sound when preheating is complete. 6. Press the Oven Cancel on UPPER keypad when finished. NOTE: The convection fan and oven elements will shut off when the oven door is opened. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.

Favorites

The Favorites feature stores the oven mode and temperature for your favorite recipe. As you continue to utilize your Favorites tool, your product will refine and tailor suggestions towards your cooking cravings/needs.

NOTE: A select set of favorites and suggestions may be automatically shown on the Home screen based on your meal times.

To save a recipe, select the Favorites keypad and follow the prompts on the screen to customize your favorites.

Add an image or name to the favorite to customize it to your preferences.

Assisted Cooking

Assisted cooking helps you select the right mode for your everyday cooking needs.

Some modes allow you to skip preheat. Follow the prompts on screen for guidance throughout the cooking process.

Assisted Cooking Modes	Food Selections	Tips for Best Results
FROZEN	Frozen Pizza Frozen Pie Frozen Fries Frozen Lasagna Frozen Nuggets Frozen Meals	Frozen foods do not require preheat. Insert food right away. Input the manufacturer's maximum recommended time and temperature. For more information, see the "Frozen Bake™" section.

Tools

The Tools keypad allows you access to functions and customization options for your oven. These tools allow you to set the clock, change the oven temperature between Fahrenheit and Celsius, turn the audible signals and prompts on and off, adjust the oven calibration, change the language, and more.

Select the Tools keypad to view the Tools features:

- Remote Enable
- Kitchen Timer
- Light
- Self-Clean
- Mute
- Control Lock

See the "More Modes" section for more information.

Tools	Available Selections
Remote Enable	Select REMOTE ENABLE to enable the ability to utilize the Whirlpool® app. NOTE: Remote Enable does not turn off when the door is opened. Do not store any flammable materials or temperature sensitive items inside the oven.
Kitchen Timer	Set a Kitchen Timer by manually entering the desired time into the keypad. 1. Select KITCHEN TIMER. 2. Manually input the time to the desired timer length. 3. Select START. 4. Select the Cancel keypad to end the Kitchen Timer.
Light	Select LIGHT to turn the light on and off. When the oven door is opened, the oven light will automatically turn on.
Turntable	Turn the Turntable on or off.
Self-Clean	Self-Clean option is not available for the microwave oven. For further information, see the "Self-Cleaning Cycle" section in the Owner's Manual.

Tools	Available Selections
Mute	Select MUTE to Mute and Unmute the sound.
Control Lock	The Control Lock shuts down the control panel keypads to avoid unintended use of the oven(s). The Control Lock will remain set after a power failure, if set before the power failure occurs. When the control is locked, only the Oven/Microwave Power, Tools, and Oven Light keypads will function. The Control Lock is preset unlocked, but can be locked. To Lock or Unlock the Control: 1. Check that the microwave oven is off. 2. Select CONTROL LOCK. 3. "Control Lock" will display. 4. Scroll up to unlock. No keypads will function with the controls locked.

Preferences

Times and Dates

Set time and date preferences.

NOTE: If user is connected to Wi-Fi, time and date will be set automatically.

- Your Meal Times: Adjust when breakfast/lunch/dinner is shown
- Time
- Date
- Time Format (AM/PM vs 24 hour [Military Time])

Sound Volume

Set sound volume preferences.

- Timers and Alerts
- Buttons and Effects

Display Settings

Set the screen brightness.

- Display Brightness

Regional

Set regional preferences.

- Language: English, Spanish, or French
- Temperature Units: Fahrenheit and Celsius

Wi-Fi

- **Connect to Network:** Download the Whirlpool® App from the app store on your mobile phone. See the Connectivity Setup sheet for more detailed instructions.
- **SAID Code:** The SAID code is used to sync a smart device with your appliance.
- **MAC Address:** MAC Address is displayed for the Wi-Fi module.
- **Wi-Fi Radio:** Turn Wi-Fi on or off.

Info

- **Service and Support:** Displays model number, Customer Support contact info, and Diagnostics
- **Store Demo Mode:** Select Store Demo Mode to toggle Demo Mode off and on

To Start Demo Mode

1. Select the Tools keypad.
2. Scroll and select INFO.
3. Select STORE DEMO MODE and select ON.
NOTE: The display screen will show the time (default screen/standby mode).

4. Select the Tools keypad.
5. Select TRY THE PRODUCT or VIEW PRODUCT VIDEOS.
If the unit is in Demo Mode after power up, follow these steps to exit the Demo Mode.

To Exit Demo Mode

1. Select TRY THE PRODUCT.
 2. Scroll and select EXPLORE.
 3. Select the Tools keypad.
 4. Scroll and Select INFO.
 5. Select STORE DEMO MODE and Select OFF.
 6. Select YES on the confirmation screen.
- **Restore Factory:** This will restore your product to the original factory default settings.
 - **Wi-Fi Terms and Conditions:** www.whirlpool.com/connect.
 - **Software Terms and Conditions.**

More Modes

Temperature Calibration

IMPORTANT: Do not use a thermometer to measure the oven temperature. Elements will cycle on and off as needed to maintain a consistent temperature but may run slightly hot or cool at any point in time due to this cycling. Opening the oven door will affect cycling of the elements and impact the temperature.

The oven provides accurate temperatures and has been thoroughly tested at the factory. However, it may cook faster or slower than your previous oven, causing baking or browning differences. If necessary, the temperature calibration can be adjusted in either Fahrenheit or Celsius.

On double ovens, the upper oven and the lower oven can each be calibrated independently.

A minus sign means the oven will be cooler by the displayed amount. The absence of a minus sign means the oven will be warmer by the displayed amount. Adjust the oven temp up to +, -30°F (+, -18°C). It is recommended to make changes in 5°F (3°C) increments until desired results are achieved.

NOTE: The oven display will continue to show the original set temperature and will not reflect the calibration offset. For example, if set to 350°F (177°C) and calibrated to -20, the display will continue to show 350°F (177°C).

To Adjust Oven Temperature Calibration:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select TEMPERATURE CALIBRATION.
4. Scroll from left to right to increase or decrease the temperature.

NOTE: Each oven calibration can be independently set.

Sabbath Mode

For guidance on usage and a complete list of models with Sabbath Mode, visit www.star-k.org.

The Sabbath Mode sets the oven to remain on in a bake setting until disabled.

When the Sabbath Mode is activated, only the Bake cycle will operate. All other cooking and cleaning cycles are disabled. No tones will sound, and the displays will not indicate temperature changes. When the oven door is opened or closed, the oven light will not turn on or off, and the heating elements will not turn on or off immediately.

For double ovens, the upper and lower oven temperatures and cook timers can be set independently.

If a cook timer is set, the countdown will appear. The timer will count down once the timer is set.

NOTE: If a power failure happens while Sabbath Mode is running, the oven will show Sabbath Mode is on, but the Bake cycle will not be on. If the oven door is opened during this time, the oven light will not turn on.

To Enable and Activate Sabbath Mode:

1. Press the Tools keypad.
2. Select MORE MODES.
3. Select SABBATH MODE.
4. Press SABBATH MODE again to enable Sabbath Mode (Sabbath Mode is preset to Off).
5. Select YES if you would like to have your oven on and baking during the Sabbath.
6. If only one oven is to be used, select that one. Once the cavity is selected, the user will be prompted to input the temperature and cook time.

If Sabbath Mode is to be used for both ovens, select each oven cavity separately. Once the cavity is selected, the user will be prompted to input the temperature and cook time for each cavity independently.

OPTIONAL: For timed cooking in Sabbath Mode, press ADD A COOK TIME for the selected oven, enter the desired cook time and then press NEXT.

7. Select START.

To Disable and Exit Sabbath Mode:

1. Press the Oven Power/Cancel Keypad.
2. Press and hold the display screen for three seconds.

To Adjust Temperature for Oven:

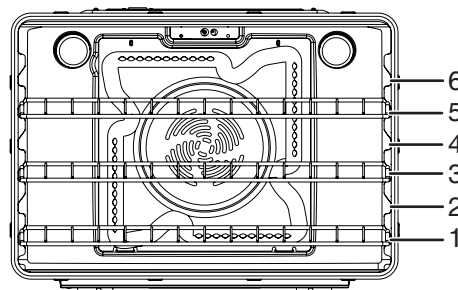
1. Press the +/- 25 on the display screen to select the new temperature.

NOTE: The temperature adjustment will not appear on the display, and no tones will sound.

Positioning Racks and Bakeware

Use the following illustration and charts as guides.

Rack Positions - Upper And Lower Oven



Broiling

Food	Rack Position
Most broiling	6
Convect broiling	3-5

Traditional Cooking

Food	Rack Position
Large roasts, turkeys, angel food, bundt cakes, quick breads, pies	1 or 2
Yeast breads, casseroles, meat and poultry	2
Cookies, biscuits, muffins, cakes	2-4 when single-rack baking; 2 and 5 when multi-rack baking

Air Frying

Food	Rack Position
Any with Baking Tray or Air Fry Basket with baking tray liner	4
Fresh French Fries	3

Bakeware

To cook food evenly, hot air must be able to circulate. Allow 2" (5.0 cm) of space around bakeware and oven walls. Use the following chart as a guide.

Number of Pan(s)	Position on Rack
1	Center of rack.
2	Side by side or slightly staggered.
3 or 4	See the rack position graphic in this section for pan placement recommendations.

NOTE: Bakeware materials and color may affect results. Dark, dull, non-stick, or glass pans may require shorter baking times. In contrast, insulated or stainless steel pans may require longer baking times. Follow bakeware manufacturer's recommendations.

Preheating and Oven Temperature

Preheating

When beginning a Bake cycle, the oven will begin preheating after START is pressed. The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all of the oven racks provided with your oven inside the oven cavity. Higher temperatures will take longer to preheat. The preheat cycle rapidly increases the oven temperature. The actual oven temperature will go above your set temperature to offset the heat lost when your oven door is opened to insert food. This ensures that when you place your food in the oven, the oven, will begin at the proper temperature. Insert your food when the preheat tone sounds. Do not open the door during preheat before the tone sounds.

Rapid Preheat (on some models)

Rapid Preheat can be used to shorten the preheating time. Only one standard flat oven rack should be in the oven during Rapid Preheat. Extra racks should be removed prior to starting. The preheating cycle should be completed before placing food in the oven. When the Rapid Preheat cycle is complete, the oven starts a normal Bake cycle.

IMPORTANT: Rapid Preheat should be used only for one-rack baking.

Oven Temperature

While in use, the oven elements will cycle on and off as needed to maintain a consistent temperature, but they may run slightly hot or cool at any point in time due to this cycling. Opening the oven door while in use will release the hot air and cool the oven which could impact the cooking time and performance. It is recommended to use the oven light to monitor cooking progress.

Before baking and roasting, position racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven preheat cycle to end before putting food in unless it is recommended in the recipe.

Baking and Roasting

The oven will take approximately 12 to 17 minutes to reach 350°F (177°C) with all oven racks inside the oven cavity. The preheat cycle rapidly increases the temperature inside the oven cavity. Higher temperatures will take longer to preheat. Factors that impact preheat times include room temperature, oven temperature, and the number of racks. Unused oven racks can be removed prior to preheating your oven to help reduce preheat time. The actual oven temperature will go above the set temperature to offset the heat lost when the oven door is opened to insert food. This ensures that the oven will begin at the proper temperature when you place food in the oven. Insert food when the preheat tone sounds. Do not open the door during preheat until the tone sounds.

During baking or roasting, the bake and broil elements will cycle on and off in intervals to maintain the oven temperature.

Depending on the model, if the oven door is opened during baking or roasting, the heating elements (bake and broil) will turn off approximately 30 seconds after the door is opened. They will turn on again approximately 30 seconds after the door is closed.

Frozen Bake™

Frozen Bake™ Technology automatically adjusts the manufacturer's bake time by combining preheating and baking to deliver great packaged frozen food results without the wait. There are multiple preprogrammed food options. The Frozen Bake™ cycle have been customized to work only with these foods. When using Frozen Bake™ Technology, it is important that you follow all manufacturer's instructions including venting, covering, stirring or placing on a baking sheet to ensure a good result. When cooking frozen meals, only cook items that provide instructions for cooking in a conventional oven. Place your dish in the center of the rack and select one of the rack positions recommended for Frozen Bake™ in the "Positioning Racks and Bakeware" section and bake only one package or pan at a time. Use the temperature and maximum bake time from the package.

A tone will alert you to check the food for doneness before the cook time is complete and again at the end of the cook time. The display will prompt you to add additional cook time if needed.

Convection Baking and Roasting

During convection cooking, the fan provides hot air circulation throughout the oven. The movement of heated air around the food can help to speed up cooking by penetrating the cooler outer surfaces. Food cooks more evenly, browning and crisping outer surfaces while sealing moisture inside.

During the Convection function, bake and broil elements, and the fan operate to heat the oven cavity. If the oven door is opened during convection cooking or preheating, the fan turns off immediately and the element(s) will turn off after 30 seconds. Once the door is closed, the element(s) will turn back on.

NOTE: It is normal for the convection fan to run during nonconvection cycles as well as during preheat.

- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary. It is recommended to use the oven light to monitor cooking progress.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time with a method such as a toothpick.
- Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places, including the thickest part.
- Before convection cooking, position the rack(s) according to the "Positioning Racks and Bakeware" section.
- When using more than one rack, position bakeware/cookware on the racks to allow movement of the fan circulated air around the food. See the "Positioning Racks and Bakeware" section.
- If the oven is full, extra cooking time may be needed.
- For optimal cooking results, do not cover food.
- Use Convection Bake for single or multiple rack baking.
- When convection baking, reduce your traditional recipe baking temperature by 25°F (15°C).

Broiling

When broiling, no preheating is necessary unless recommended otherwise in the recipe. Position food on grid in a broiler pan, and then place it in the center of the oven rack. Close the oven door to ensure proper broiling temperature.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Place the food in the lower oven. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle On and Off to maintain the proper temperature.

- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.

If you would like to purchase a Broiler Pan Kit, one may be ordered. See the Quick Start Guide for contact information.

Convection Broiling

When broiling, no preheating is necessary unless recommended otherwise in the recipe. During the Convection function, broil elements and the fan operate to heat the oven cavity. Position food on grid in a broiler pan, and then place it in the center of the oven rack. Close the oven door to ensure proper broiling temperature.

NOTE: Odors and smoke are normal the first few times the oven is used or if the oven is heavily soiled.

Changing the temperature when broiling allows more precise control when cooking. The lower the broil setting, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broil settings. Place the food in the lower oven. Refer to the "Positioning Racks and Bakeware" section for more information.

On lower settings, the broil element will cycle On and Off to maintain the proper temperature.

- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary. It is recommended to use the oven light to monitor cooking progress.
- For best results, use a broiler pan and grid. It is designed to drain juices and help avoid spatter and smoke.
If you would like to purchase a Broiler Pan Kit, one may be ordered. See the Quick Start Guide for contact information.
- Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature of pork and poultry in 2 or 3 different places, including the thickest part.
- Before convection cooking, position the rack(s) according to the "Positioning Racks and Bakeware" section.
- For optimal cooking results, do not cover food.
- For best results, flip meats midway through cooking time.

Air Fry Basket (on some models)

If your appliance isn't supplied with an Air Fry Basket, see your Quick Start Guide for Online Ordering Information.

When using the Air Fry feature, position the air fry basket directly on top of a large baking sheet. See Positioning Racks and Bakeware section of your Control Guide for placement of basket and sheet for best performance. Avoid using more than one basket to avoid uneven cooking.

Air Fry

(for connected models, when connected)*

IMPORTANT: Cooking times, temperatures, and general instructions may vary depending on recipe. Air frying in a large oven cavity allows for more food to be air fried at one time, longer baking times are to be expected.

Start the cycle and allow to completely preheat before placing the food in the oven. Position food on the baking tray or air fry basket and place into oven as shown in the Positioning Racks and Bakeware section of your Control Guide. Close the oven door to ensure proper temperature.

During air frying, the heating elements cycle on and off in intervals to maintain the oven temperature while the fan circulates to hot air.

- When air frying, food should be evenly spaced on a baking tray or air fry basket in a single layer.
- Refer to instructions on packaged food for conventional oven baking regarding air fry time and temperature.
- If oven is already preheated due to previous use, cook times may decrease for Air Fry.
- For best results, only use one rack level and one basket or tray for Air Frying.
- For frozen, bone-in, or dense foods with cook times less than 15 minutes, additional time may be required.
- For fresh food recipes with cook times more than 30 minutes, a 5-10 minute preheat is recommended.
- For recipes written for counter top air fryers, additional time will be needed.
- It is not recommended to use air fry with wet batter.
- For best performance, shake or flip food half-way through bake time. Be sure to close oven door after removing food.
- Spray baking tray or air fry basket with oil to avoid food sticking to tray or basket.

*Wi-Fi & App Required. Features subject to change. Details and privacy info at whirlpool.com/connect.

NOTE: Greasy foods may cause smoke during the air fry cycle. Properly using a baking tray or baking sheet liner under an air fry basket (on some models) will help to reduce the amount of smoke produced. Maintaining a clean oven and baking sheet will also reduce the amount of smoke.

See table below for cooking recommendations.

Food	Quantity	Temperature	Time
Frozen Chicken Nuggets	1 bag	400°F (204°C)	13-18 minutes
Frozen Chicken Wings (Breaded)	1 bag	425°F (218°C)	20-25 minutes
Frozen Golden French Fries	1 bag	425°F (218°C)	20-25 minutes
Fresh French Fries	1.5 Lbs	425°F (218°C)	30-40 minutes
Potato Cubes	2 Lbs	425°F (218°C)	20-25 minutes
Fresh Chicken Wings (no breading)	2 Lbs	400°F (204°C)	25 minutes
Brussel Sprouts	2 Lbs	400°F (204°C)	20 minutes
Zucchini Chips	8 oz (1 lg zucchini)	400°F (204°C)	20-25 minutes

NOTE: The convection fan and oven elements will shut off when the oven door is opened. All timers, including any active Cook Time or Timed Cook functions, will continue to count down.