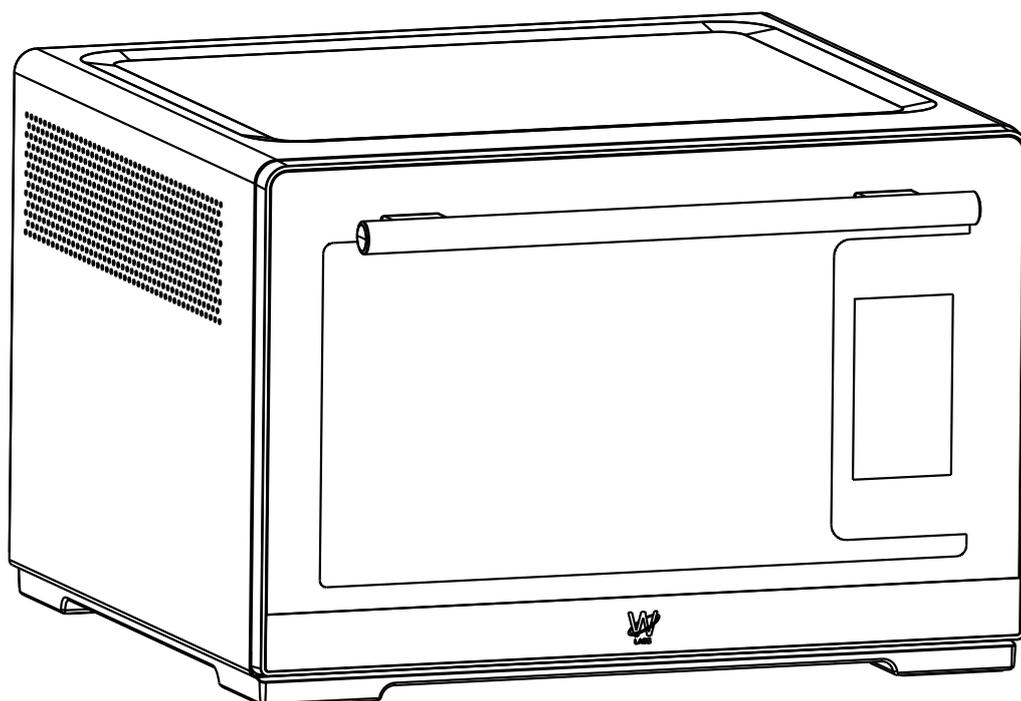


# Use and Care Guide

## WLSCOG1JOB



If you have any problems or questions, give us a call at **1-866-333-4591**



W11326369C

**W LABS™**

SMART OVEN

# Smart 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 always be followed including the following:

- Read all instructions prior to first use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or any parts of the oven in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Use extreme caution when removing broiler pan tray or disposing of hot grease.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, or anything similar.
- Do not cover drip tray or any part of the oven with metal foil. This will cause overheating of the oven. Foil is permitted in the multipurpose pan to catch grease.
- To disconnect, turn oven off by pressing Cancel button, then remove plug from wall outlet.
- Do not use outdoors.
- Do not use appliance for other than intended use.
- Do not cover or block any openings on the smart oven.

## SAVE THESE INSTRUCTIONS

**This product is designed for household use only**

# Electrical Requirements

## **⚠ WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

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

Observe all governing codes and ordinances.

Required:

- A 120 V, 60 Hz, AC-only, 15 or 20 amp electrical supply with a fuse or circuit breaker

Recommended:

- A time-delay fuse or time-delay circuit breaker
- A separate circuit serving only this smart oven
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

## **GROUNDING INSTRUCTIONS**

### ■ **For all cord connected appliances:**

The 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 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 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 oven.

## **SAVE THESE INSTRUCTIONS**

This device complies with Part 15 of the FCC Rules.

# Connected Appliance Regulatory Notices

To override remote commands from any mobile devices, unplug the unit.

## Federal Communications Commission (FCC) Compliance Notice

FCC ID: A5UEICHRB01

This module complies with Part 15 of the FCC Rules. The Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including Interference that may cause undesired operation.

Under FCC regulations, this radio transmitter may only operate using an antenna of a type and maximum (or lesser) gain approved for the transmitter by FCC. To reduce potential radio interference to other users, the antenna type and its gain should be so chosen that the equivalent isotropically radiated power (e.i.r.p.) is not more than that necessary for successful communication. The radio transmitter FCC: A5UEICHRB01 has been approved by FCC to operate with the antenna types listed below with the maximum permissible gain and required antenna impedance for each antenna type indicated. Antenna types not included in this list, having a gain greater than the maximum gain indicated for that type, are strictly prohibited for use with these devices.

One of the below two Antenna configuration will be used:

Table 1: Molex Antenna Configuration

Antenna Type	ANT Chain	ANT MFG	Antenna Part#	Maximum Gain (dBi)	Required Impedance
FPC - Flexible printed circuit	0	Molex	1461530150	3.2dBi(2.4 – 2.5 GHz) 4.75dBi (5.15 – 5.85 GHz)	50 ohms
FPC - Flexible printed circuit	1	Molex	1461530150	2.8dBi(2.4 – 2.5 GHz) 4.2dBi (5.15 – 5.85 GHz)	50 ohms

Table 2: Antenova Antenna Configuration

Antenna Type	ANT Chain	ANT MFG	Antenna Part#	Maximum Gain (dBi)	Required Impedance
FPC - Flexible printed circuit	0	Antenova	SRF2W021-50	2.8dBi(2.4 – 2.5 GHz) 5.1dBi (4.9 – 5.9 GHz)	50 ohms
FPC - Flexible printed circuit	1	Antenova	SRF2W021-150	2.8dBi(2.4 – 2.5 GHz) 5.1dBi (4.9 – 5.9 GHz)	50 ohms

## FCC Notice

- Changes or modifications not expressly approved by Whirlpool Corporation could void the user's authority to operate the equipment.
- The antenna(s) used for this transmitter must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter."

Part 15B compliance statements for digital devices:

**Note:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates; uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

To comply with FCC RF radiation exposure limits for general population, the antenna(s) used for this transmitter Must be installed such that a minimum separation distance of 20 cm is maintained between the radiator (antenna) and all persons at all times and must not be co-located or operating in conjunction with any other antenna or transmitter.

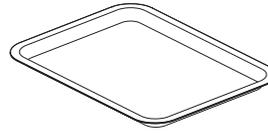
# Accessories

## Included Accessories



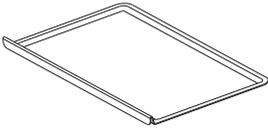
### Cutting Board

Made from bamboo. See Care and Cleaning section for maintenance instructions. It can also be used as a serving tray.



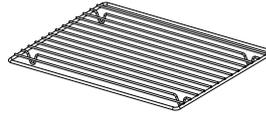
### Baking Pan

Slides into any of the three shelf positions. Made from solid core aluminum with a high performance PFOA/PTFE free non-stick coating. See "Care and Cleaning" section for the cleaning.



### Drip tray

Sits at the bottom of Smart Oven to collect drippings and crumbs. Slides out for easy cleaning. See "Care and Cleaning" section for the cleaning.



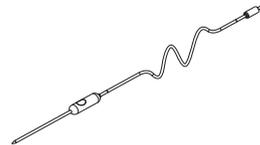
### Roasting Rack

For use with the baking pan when roasting to keep foods elevated and create a crisper finish. See "Care and Cleaning" section for the cleaning.



### Oven Rack

Slides into any of the three shelf positions. See "Care and Cleaning" section for the cleaning.



### Food thermometer

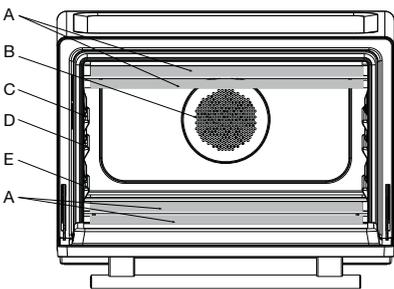
Connected into Smart Oven, measures the internal temperature when inserted into the food. The high precision thermometer is accurate up to 1°F and can be used when cooking meat, fish, pies, and much more. See how to place Food thermometer section for instruction. See "Care and Cleaning" section for the cleaning.



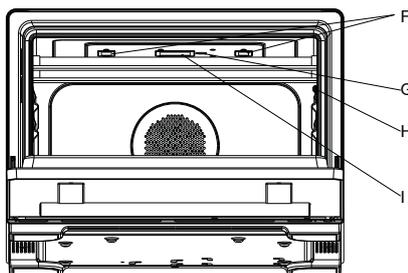
### Air-Fry Basket

Slides into any of the three shelf positions. For frying and dehydrating. See "Care and Cleaning" section for the cleaning.

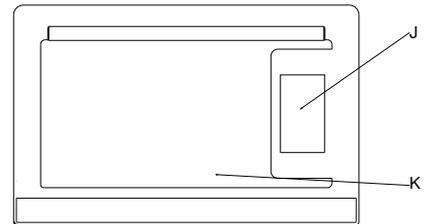
## Smart Oven Features



- A. Quartz Heating Elements
- B. Convection Fan
- C. Upper Shelf
- D. Middle Shelf
- E. Lower Shelf



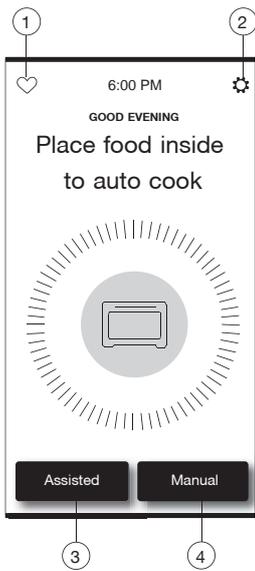
- F. LED Lights
- G. IR Sensor
- H. Food Thermometer Connector
- I. Vision Camera



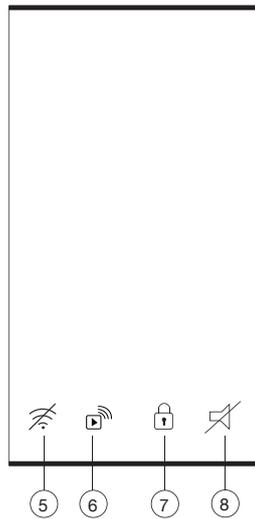
- J. Control Screen
- K. Door

# Control Panel and Features

The touch panel houses the control menu and function controls. For more information about the individual controls, see their respective sections in this manual.



Item	Keypad	Feature	Instructions
1	<b>Favorites</b>	Favorites screen 	Allows you to save and access the cycles that are used on a frequent basis.
2	<b>Tools</b>	Oven use functions 	Allows you to personalize the audible tones and oven operation to suit your needs. See the "Tools" section.
3	<b>Assisted</b>	Desired food selection	Allows you to cook by food type. See the "Assisted Cooking" section.
4	<b>Manual</b>	Manual Setting	Allows you to cook by mode type. See the "Manual Cooking" Section



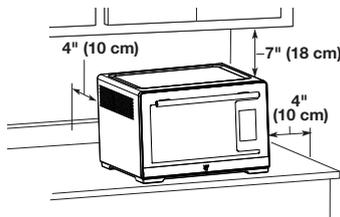
## Icons on the dashboard:

Item	Icon	Definition
5		WiFi is on
		WiFi is off
6		Remote Enable is on
		Remote Enable is off
7		Control Lock is on
8		All sounds off
		All sounds on

# Using The Smart Oven

## Before the First Use

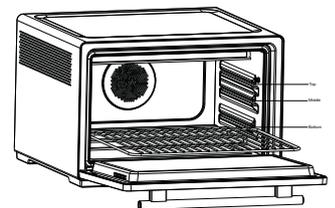
- Place the Smart Oven on a dry, flat, level surface such as a counter top or table.
- Be sure the sides and back of the oven are at least 4" (10 cm) away from any walls, top of the oven is at least 7" (18 cm) away from cabinets, or objects on the counter or table.
- Remove all accessories and wash in warm, soapy water. Dry thoroughly before placing in the oven.
- Remove all packaging materials, if present.



**NOTE:** Upon first use, the oven may produce light smoke/smell. This is normal.

## Adjusting the Rack Position

- Top** Use for broiling most meats.
- Middle** Optimal for most baking and cooking operations, including pizza, reheating, general cooking, and convection baking. Must use this position for toast. Suitable for broiling some taller items.
- Bottom** Use this position for Slow Cook. Suitable for roasting taller items.



# Using The Smart Oven

## Get Started

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

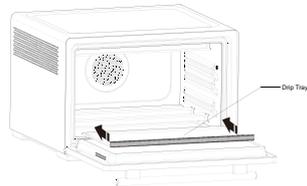
**Do not remove ground prong.**

**Do not use an adapter.**

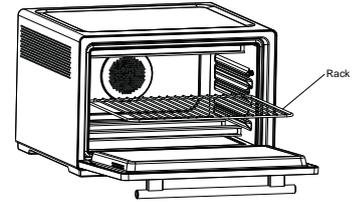
**Do not use an extension cord.**

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

1. Insert drip tray on the floor of the oven, beneath the bottom of the quartz heating elements.

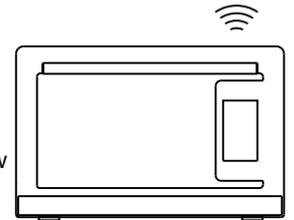


2. Insert Wire Shelf in the middle rack position.



3. Plug into a grounded 3 prong outlet. The touch screen will turn on.

4. Download the Whirlpool® app to your smartphone or tablet (see “Get the App and Get Connected” section).



5. Connect your oven to Wi-Fi. Follow the instructions on the screen to set up your oven. You will start by connecting your oven to Wi-Fi and downloading the latest software updates.

6. Turn on Remote Enable, this allows you to use the appliance any time with your mobile device or tablet, refer to the “Connectivity Feature” section in this User Guide and follow the instructions to turn on the Remote Enable.



Remote Enable

## Get the App and Get Connected

With your mobile device, get the Whirlpool® app, connectivity setup instructions, terms of use, and privacy policy at:

[www.whirlpool.com/connect](http://www.whirlpool.com/connect)

**IMPORTANT:** Proper installation of your appliance prior to use is your responsibility. Be sure to read and follow the Installation Instructions that came with your appliance.

Connectivity requires Wi-Fi and account creation. App features and functionality subject to change. Data rates may apply. If you have any problems or questions, call Whirlpool Corporation Connected Appliances at **1-866-333-4591**.

You Will Need:



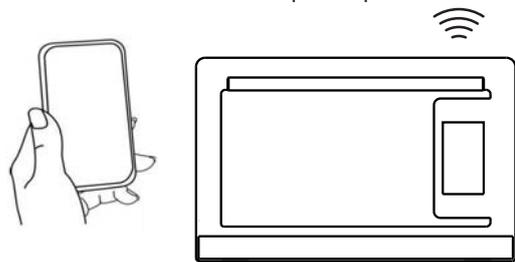
- A home wireless router supporting Wi-Fi, preferably 2.4Ghz with WPA2 security. If you are unsure of your router’s capabilities, refer to the router manufacturer’s instructions.
- The router to be on and have a live internet connection.
- The 13-character SAID code for your appliance may be needed. The SAID code can be found on the LCD screen or you can find it on your appliance door, where on the backside of the door close to the LCD.
- Mobile device with bluetooth connection capability with bluetooth turn on.
- Latest version (recommended) of the Whirlpool app.

Once installed, launch the app. You will be guided through the steps to set up a user account and to connect your appliance. If you have any problems or questions, call Whirlpool Corporation Connected Appliances at 1-866-333-4591.

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## Connectivity Features

Wi-Fi connectivity allows your Smart appliance to connect to the Internet and interact with the Whirlpool® app from your smart phone or tablet. This connection opens up several Smart options to you: options intended to save you valuable time and energy.



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### Smart Features

Smart Features help make your every day more efficient by letting you remotely monitor, manage, and maintain your appliance.

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#### How to Use Remote Enable

This feature allows you to remote the appliance any time using your mobile device or tablet. The following steps provide a possible scenario on how to use this feature:

1. Press the Tools keypad, and then touch  keypad to turn the Remote Enable on.
2. Use your mobile device to turn on a cooking cycle (e.g., Convection Bake 350°F for 1 hour).

Note: Once the Remote Enable getting activated during setup and that it will remain on.

#### Cycle Progress

What it does: Gives you an up-to-the-minute look at your cooking cycle progress.

What it does for you: Lets you know the remaining cook time from anywhere.

#### Cook Notification (Opt-In)

What it does: Your appliance will send you a push notification when its current cooking cycle is complete.

What it does for you: Alerts you precisely when the cooking cycle is done, so you can move on to other things.

#### Live Look-in

What it does: Accesses the camera to provide a real time video feed of the inside of the oven.

What it does for you: Let's you check in on your food as it's cooking to either add time, hold temp, or finish cooking, without having to physically be next to the oven.

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## Smart Oven Use

Your Smart Oven is made to help make cooking easy. Try using some of the various cooking methods below for best results:

- **Auto:** Simply place food in the oven and the auto food recognition technology will tailor cooking to the type of food.
- **Assisted:** For more complex foods, use the assisted mode to get best results based on the type of food you're cooking. Through pre-programmed cooking algorithms.
- **Manual:** Allows for complete control of the oven with 11+ cooking modes.
- **Doneness:** Adjust the cooking results to your preferences. Select from options like Rare - Well Done (meats) or Light - Extra Crispy.
- **Use the Food thermometer** to get your desired results for things like fish, poultry, or steaks.
- **Connect your Smart oven** to your mobile device using the Whirlpool app for control from anywhere.
- **Auto food recognition:** This advanced technology gives the oven the know-how to immediately recognize what's cooking and whether it's fresh or frozen.
- **Note:** The True Convection cooking modes like "Convect Bake" and "Convect Roast" use an additional heating element plus a fan to circulate heated air during the cycle. In some non-convection cooking modes like "Bake" or "Broil", the rear fan alone may still run to reduce condensation throughout the cycle. It is only for air-flow and is perfectly normal.

# Manual Cooking

## ⚠ WARNING

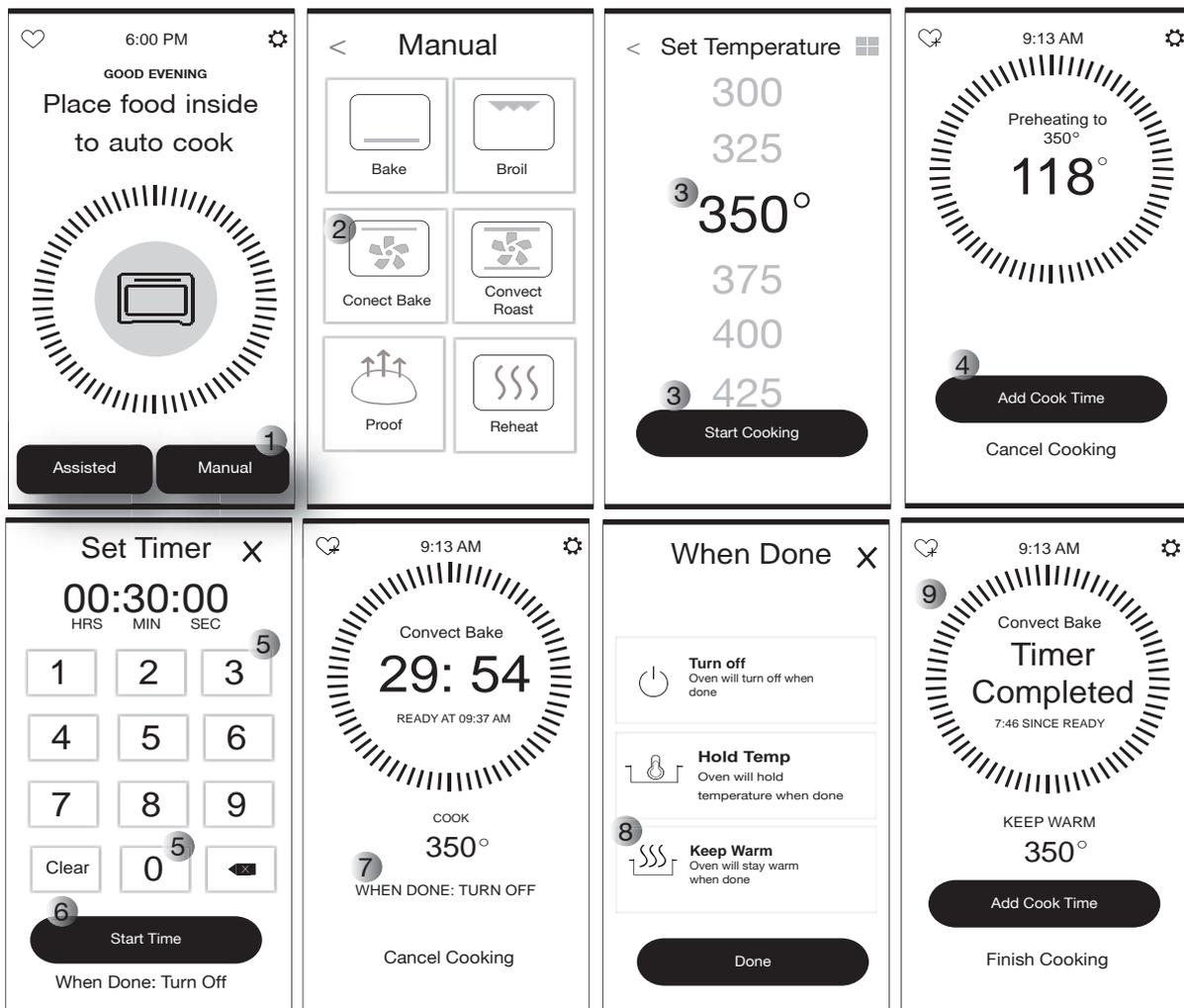
### Food Poisoning Hazard

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

Doing so can result in food poisoning or sickness.

Scroll through the Manual cooking menu until the desired food selection is reached. Follow the prompts on the screen to set the temperature, cooking time and when done settings. Cooking temperature and time can be changed during cooking. See pizza example below.

- 1 Go in to the home screen, tap Manual.
- 2 Scroll through the recipe until your desired mode. Tap on your desired mode. Eg. Convection Bake.
- 3 Set oven temperature by scroll through the temperature. Tap Start Cooking.
- 4 Tap Add Cook Time
- 5 Press number keypad 30 to set the convection bake time to 30 minutes.
- 6 Tap the Start Time to start to cook.
- 7 Tap WHEN DONE.
- 8 Select the When Done setting. Eg. Keep Warm.
- 9 Convection Bake time completed, oven will start the keep warm setting.



Below are the manual cooking menus and tips.

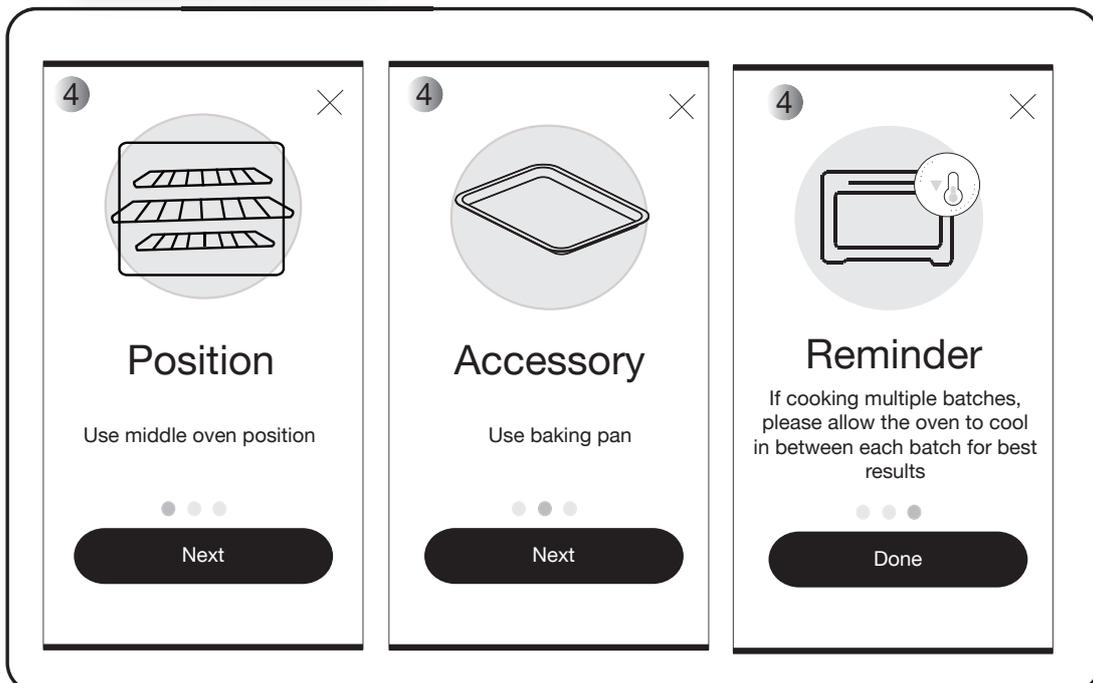
Manual Mode	Temperature Range	Increments	Select from 11+ cooking modes
<b>Bake</b>	175-450°F (79-232 °C)	25°F (14 °C)	Suitable for most baking. Use Baking Pan or other heat-safe bakeware. Middle position recommended. <b>Note:</b> During or after cooking, baking pan will be hot, always use mitts to remove and handle the hot baking pan.
<b>Broil</b>	425-500°F (218-260 °C)	25°F (14 °C)	Suitable for hamburgers and steaks. Use Roasting Rack and Baking Pan. Upper position recommended. <b>Note:</b> During or after cooking, baking pan and roasting rack will be hot, always use mitts to remove and handle the hot baking pan and roasting rack.
<b>Convect Bake</b>	175-450°F (79-232 °C)	25°F (14 °C)	Allows foods to bake quickly by circulating hot air. Reduce recipe temperature by 25°F (14 °C). Use Baking Pan or other heat-safe bakeware. Middle position recommended. <b>Note:</b> During or after cooking, baking pan will be hot, always use mitts to remove and handle the hot baking pan.
<b>Convect Roast</b>	175-500°F (79-260 °C)	25°F (14 °C)	Allows meats to roast quickly by circulating hot air. Reduce recipe temperature by 25°F (14 °C). Use Roasting Rack and Baking Pan. Middle position recommended. <b>Note:</b> During or after cooking, baking pan and roasting rack will be hot, always use mitts to remove and handle the hot baking pan and roasting rack.
<b>Toast</b>	Light - Dark	5 settings	Use to toast foods on both sides at once. Use with Oven Rack. Middle position recommended. <b>Note:</b> During or after cooking, wire shelf will be hot, always use mitts to remove and handle the hot wire shelf.
<b>Reheat</b>	175-350°F (79-177 °C)	25°F (14 °C)	Use to reheat foods to serving temperatures. Cover with foil (optional).
<b>Proof</b>	90-110°F (32-43 °C)	5°F (3 °C)	Use to proof bread dough. Lower position recommended. Cover with wet kitchen towel coated with cooking spray.
<b>Dehydrate</b>	100-180°F (38-82 °C)	5°F (3 °C)	Suitable for fruits and vegetables. Use Air-Fry Basket or Oven Rack and Baking Pan. Middle position recommended. <b>Note:</b> During or after cooking, air-fry basket, oven rack and backing pan will be hot, always use mitts to remove and handle the hot air-fry basket, oven rack and backing pan
<b>Air Fry</b>	200-500°F (93-260 °C)	25°F(15 °C)	Use to obtain deep fried effect in an oven environment. Use with air-fry basket. Lower position recommended. Middle position recommended. <b>Note:</b> During or after cooking, air-fry basket will be hot, always use mitts to remove and handle the hot air-fry basket.
<b>Slow Cook</b>	Low-High	3 settings	Use like a countertop slow cooker. Suitable for less tender cuts of meat, whole chicken. Place food in cookware with a lid. Lower position recommended.
<b>Keep Warm</b>	140-190°F (60-88 °C)	5°F (3 °C)	Use to keep already hot cooked food at serving temperature. Cover with foil (optional).
<b>Food Thermometer - Bake</b>	175-450°F (79-232 °C)	25°F(15 °C)	Use to temperature measure and control. See the “How to Place Food thermometer” and “Care and Cleaning” sections.
<b>Food Thermometer - Broil</b>	425-500°F (218-260 °C)	25°F(15 °C)	
<b>Food Thermometer - Convect Bake</b>	175-450°F (79-232 °C)	25°F(15 °C)	
<b>Food Thermometer - Convect Roast</b>	175-500°F (79-260 °C)	25°F(15 °C)	

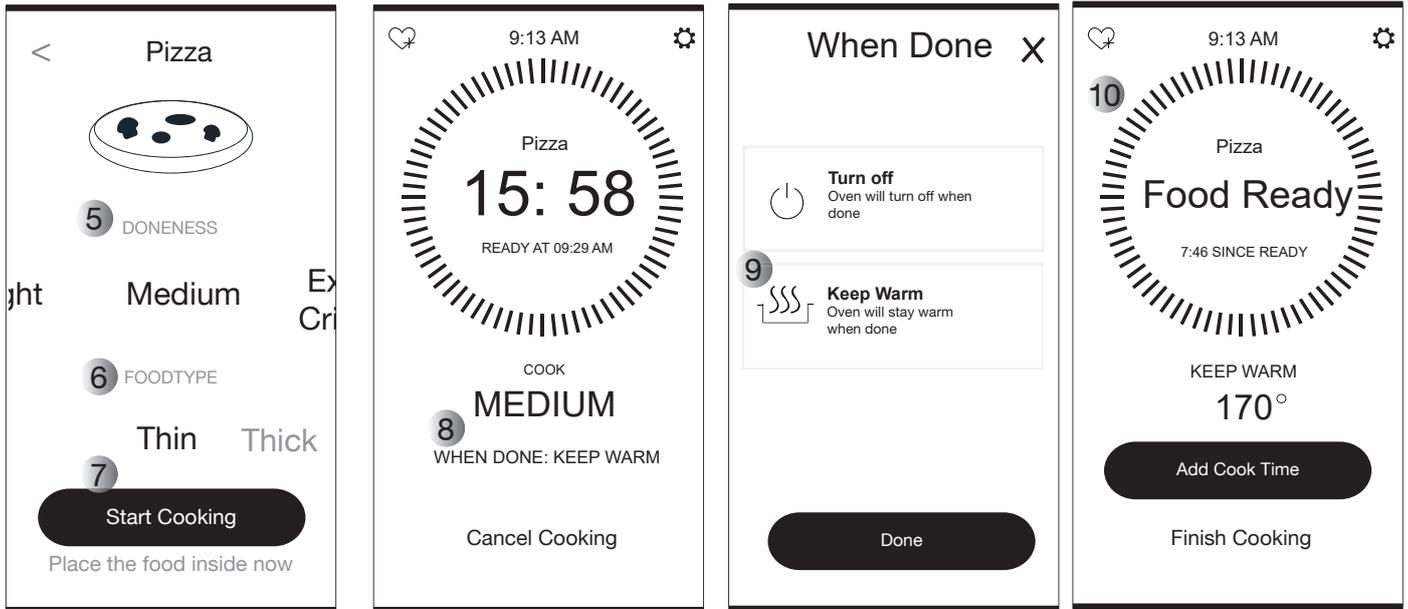
# Assisted Cooking

Scroll through the Assisted Cooking menu until the desired food selection is reached. The smart oven will automatically adjust the settings, so there is no need to make manual changes.

Follow the prompts on the screen to customize the settings for Assisted Cooking. See pizza example below.

- 1 Go in to the home screen, tap Assisted.
- 2 Scroll through the menu until your desired food. Tap on your desired food. Eg. Pizza.
- 3 Scroll through the submenu until your desired food. Tap on your desired food. Eg. Fresh Pizza.
- 4 Cooking Tips screens in auto/vision would have to manually be tapped each time to see them. This setting can be turned on or off in the Tools - Preferences - Cooking Tips and will be "on" by default.
- 5 Set the doneness by scrolling left or right. Tap desired doneness like Rare - Well Done (meats) or Light - Extra Crispy (depends by different food category) Eg. select Medium for Fresh Pizza.
- 6 Select the food type, like Thin or Thick by scrolling left or right. Eg. Select Medium for Fresh Pizza.
- 7 Tap the Start Cooking to start to cook.
- 8 Tap WHEN DONE.
- 9 Select the When Done setting. Eg. Keep Warm.
- 10 Cooking time completed, oven will start the keep warm setting.





## When Done

### **⚠️ 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.**

When Done is an Action when timer ends or the thermometer reaches target temperature. Press it before cooking cycle finished.

- Turn off: Oven will turn off when done.
- Keep Warm: Oven will stay warm when done.
- Hold Temp: Oven will hold the last step temperature when done.

**Note:** Each cook recipe or cycle has different WHEN DONE selection. See Manual Cooking - Convection Bake example below.

## Auto-Food Recognition

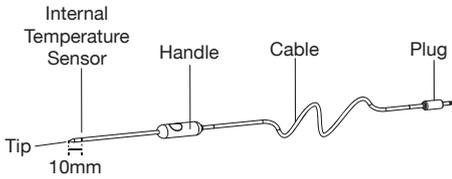
This advanced technology gives the oven the know-how to immediately recognize what's cooking and whether it's fresh or frozen.

- Open the door and place food inside.
- Close the door.
- After door is closed, please give unit 5 seconds to attempt food recognition. If no screen prompts, please open and close door again.

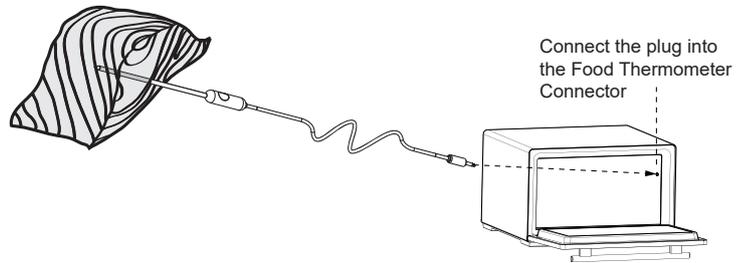
# How to Place Food Thermometer

Some cooking modes cannot cook without the food thermometer. The food thermometer temperature range is 120-220°F(49-104 °C). Follow the prompts on the screen to customize the oven temperature and the target temperature.

Insert into the thickest part of the food. The tip reads the temperature, so ensure it is fully inserted and placed in the center of the food for an accurate reading.



Internal Temperature Sensor is far from the tip of the Food thermometer around 10mm, locate it in the center of the thickest section of the meat.



## Tools

The Tools keypad allows you access to functions and customization options for your oven.

Tool	Notes
<b>Kitchen Timer</b>	Set a kitchen timer by manually entering the desired time into the keypad.
<b>Control Lock</b>	<p>The Control Lock shuts down the control panel keypads to avoid unintended use of the smart oven. The Control Lock will remain set after a power failure, if set before the power failure occurs.</p> <p>The Control Lock is preset unlocked, but can be locked.</p> <p><b>To Lock Control:</b> Touch CONTROL LOCK once to lock the product.</p> <p><b>To Unlock Control:</b> Swipe up to unlock.</p> <p><b>Note:</b> Control lock is unavailable while the product is running.</p>
<b>Mute</b>	Select MUTE to mute or unmute the smart oven sounds.
<b>Remote Enable</b>	Select REMOTE ENABLE to enable the ability to utilize the Whirlpool® app.
<b>Preference</b>	<ul style="list-style-type: none"> <li>■ <b>Date/Time:</b> Oven will set automatically using WiFi or manually set global Date/Time configuration.</li> <li>■ <b>Volume:</b> Set sound volume preferences.</li> <li>■ <b>Alerts and Timers</b></li> <li>■ <b>Button sounds</b></li> <li>■ <b>Brightness:</b> Set the brightness of the screen.</li> <li>■ <b>Feedback:</b> Turn feedback on/off. Give feedback to continue to improve performance if you set it on.</li> <li>■ <b>Cooking Tips:</b> Turn cooking tips on/off. Show cooking tips before start if you set it on.</li> </ul>
<b>WIFI</b>	<ul style="list-style-type: none"> <li>■ <b>Connect to Network:</b> Download or open the Whirlpool® app on your smart device to get going. Make sure bluetooth and Wi-Fi are on.</li> <li>■ <b>MAC Address:</b> MAC Address is displayed for the WiFi module.</li> <li>■ <b>Wi-Fi on:</b> Turn Wi-Fi on or off.</li> </ul>
<b>Info</b>	<ul style="list-style-type: none"> <li>■ <b>Welcome Video</b></li> <li>■ <b>Service and Support:</b> Displays model number, Customer Support contact info.</li> <li>■ <b>Software update</b></li> <li>■ <b>Factory Reset:</b> This will restore your product to the original factory default settings.</li> <li>■ <b>Terms and Conditions:</b> Scan the QR code for the appliance terms and conditions.</li> </ul>

# Favorites



The Favorites feature stores the oven mode and temperature for your favorite recipes. You can easily reuse your favorite recipes by touch on the home screen.

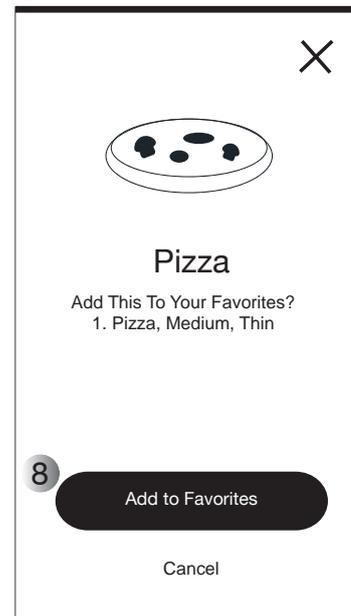
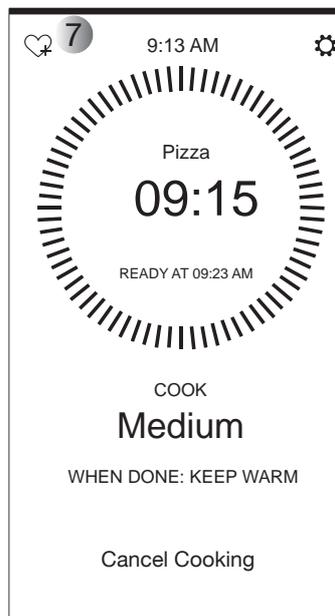
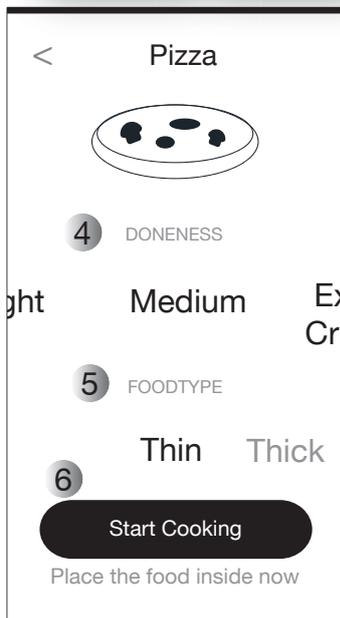
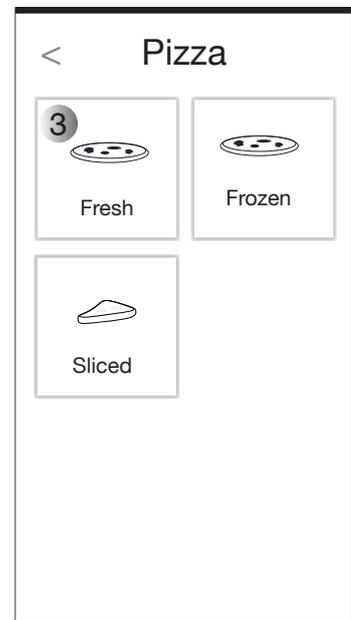
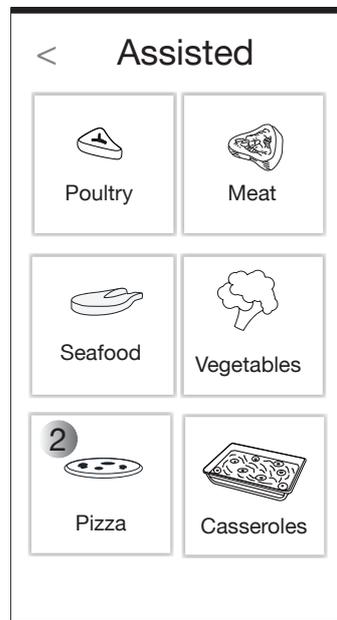
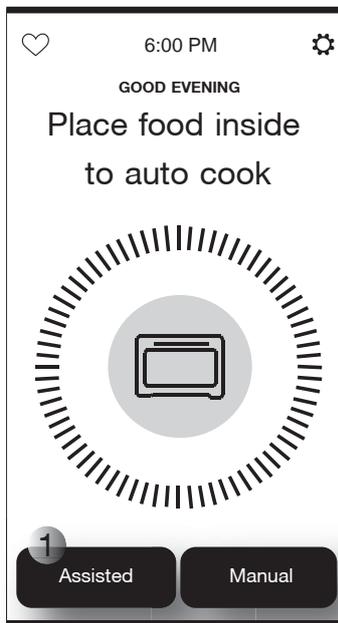
**NOTE:** A select set of Favorites and suggestions may be automatically shown on the Home screen based on your meal times.

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

**To delete a favorite recipe,** tap the keypad on the home screen, press the keypad, and follow the prompts on the screen to delete the favorite recipe.

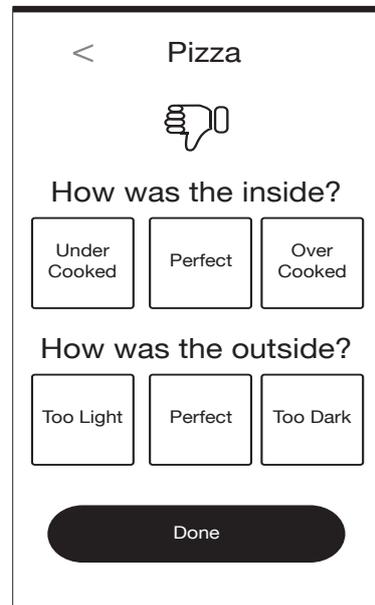
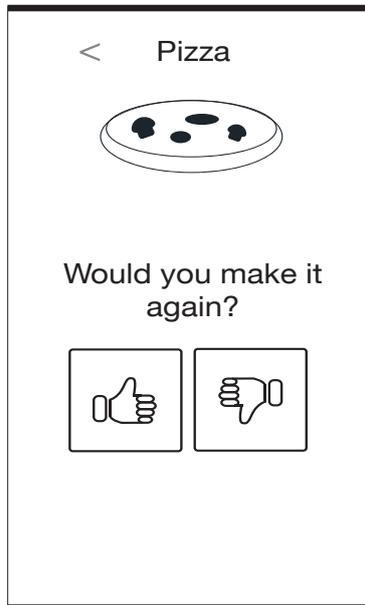
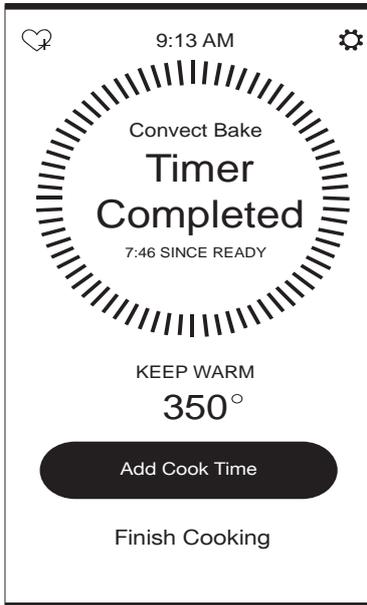
Below is an example, how to add favorite recipes:

- 1 Go in to the home screen, tap Assisted or Manual keypad.
- 2 Scroll through the menu until your desired food. Tap on your desired food. Eg. Pizza.
- 3 Scroll through the submenu until your desired food. Tap on your desired food. Eg. Fresh Pizza.
- 4 Set the doneness by scrolling left or right. Tap desired doneness like Rare - Well Done (meats) or Light - Extra Crispy (depends by different food category) Eg. select Light for Fresh Pizza.
- 5 Select the food type, like Thin or Thick by scrolling left or right. Eg. Select Thin for Fresh Pizza.
- 6 Tap the Start Cooking to start to cook.
- 7 Tap the favorite icon in the top left of the screen.
- 8 The confirmation screen appears, touch YES, Add to Favorites or Cancel.



# Feedback

Some cooking cycles may ask for feedback when the cycle has completed. The screen may ask for feedback for some cooking cycles. You can choose thumbs up or down to give initial feedback. Feedback is opt-in. Pressing Thumbs Up, if you like the cooking performance, and Thanks for the feedback screen shown. Pressing Thumbs Down, if you dislike the cooking performance, or would like to give us more input about the cooking performance.



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# Care and Cleaning

## General Cleaning

Unplug your Smart Oven from the wall socket before cleaning.

- Allow Smart Oven and accessories to cool completely before cleaning.

### Interior:

- Remove heavy spatter after use with a nylon or polyester mesh pad, sponge, or cloth dampened with warm soapy water. Dry with a paper towel or soft, dry cloth.
- Keep the camera and IR sensor covers clean.
- The heating elements do not need cleaning since the intense heat will burn off any splashes.
- The oven should be run for 10 minutes a month to burn off any splashes.

**IMPORTANT:** Do not use cleaning agents, cleansers, or metal scouring pads on the inner oven coating, as they may reduce its effectiveness.

### Exterior:

- Do not use abrasive cleaners or metal scouring pads. They could scratch the surface.
- Wipe the outside of the Smart Oven with a clean, damp cloth and dry thoroughly.

## Accessory Cleaning

### Dishwasher Safe

- Oven Rack
- Roasting Rack
- Air-Fry Basket
- Baking Pan
- Drip Tray

**Note:** The food thermometer, oven rack, roasting rack and air-fry basket could change to yellow after several years used. Soak it in white vinegar for about 10 minutes before cleaning.

### Drip tray

The drip tray should be emptied and cleaned at least after every few cooking cycles, or after any spills.

To remove the drip tray, grasp the grip underneath and slide straight out.

Empty and wash in warm, soapy water, if needed. Dry with a soft cloth and slide back into place.

### Cutting Board

The cutting board hand wash only. Use a clean cloth to apply mineral oil in an even layer prior to first use. The cutting board can also be used to help prep or serve food. When not in use, wipe dry and store the cutting board on top of the smart oven to save space.

### Food Thermometer

The food thermometer is a hand wash only item. Hold onto the rubber end, gently wash with soap and warm water. Rinse and dry well before storing. Place in provided storage box for easy access. Storage box is also magnetic and can be placed on the side of the Smart Oven for even easier access. Keep storage box clean of food and residue.

### Vision Camera

For better vision recognition accuracy, clean the camera lens in the cavity ceiling after each cooking recipe. Make sure the oven is cool or room temperature before cleaning.

## Troubleshooting-Connectivity

First try the solutions suggested here. If you need further assistance or more recommendations that may help you avoid a service call, refer to the “Connectivity Setup” section in this manual or contact the Connected Appliance Team.

In the U.S.A. Connected Appliance Team:

Visit [www.whirlpool.com/connect](http://www.whirlpool.com/connect)

Call: **1-866-333-4591** Mon—Fri, 8 am—8 pm EST

Email: [Connected\\_appliance@Whirlpool.com](mailto:Connected_appliance@Whirlpool.com)

Connection Status	Control Panel Indicator Lights
Smart Oven is not connected	Wi-Fi signal icon is off.
Smart Oven is attempting to connect to home Wi-Fi router	Wi-Fi signal icon is off. Connect key is flashing
Smart Oven is connected to home Wi-Fi router, but Whirlpool® app is not connected	Wi-Fi signal icon is off. Connect key is flashing.
Smart Oven is connected to home Wi-Fi router, but Whirlpool® app works	Wi-Fi signal icon is on

If You Experience	Possible Cause	Solution
Wi-Fi Icon is off	Smart Oven is not connected to the Home Wi-Fi Router	Check that the smart oven has been connected to the home Wi-Fi Router. See the “Connectivity Setup” section.
		The smart oven Wi-Fi may be turned off. Press CONNECT. The connect key will flash slowly while connecting (this may take up to 2 minutes).
		Check whether the router connection is on and working with other computers or devices in the home (able to access the internet). There may be a weak signal strength or signal interference between the smart oven and router. Try to place the wireless router closer to the smart oven. It may be necessary to install a Wi-Fi range extender.
Wi-Fi icon does not light after pressing the connect button	Whirlpool® app is malfunctioning	Connection to the Whirlpool® app may be unavailable. Try again later.
		Check that your user account is set up. See “Connectivity Setup” section of the Whirlpool® app directly for account setup and smart oven registration instructions.
		Verify that the smart oven is paired with your account in the Whirlpool® app. Verify correct email address, mobile number, and notification preferences are correct in the Whirlpool® app.
The Connect key light is at low level brightness and the Wi-Fi light is off	Wi-Fi is disconnected	Smart oven did not connect. See the “Connectivity” section.

# Troubleshooting

Find different trouble shooting methods below, if you need further assistance call our toll-free Customer eXperience Center toll-free at **1-866-333-4591**.

Please include a daytime phone number in your correspondence.

If You Experience	Possible Cause	Solution
Nothing will operate	Has a household fuse blown, or has a circuit breaker tripped?	Replace the fuse or reset the circuit breaker. If the problem continues, call an electrician.
Oven temperature too high or too low	Does the cooling fan run during BAKE, BROIL?	It is normal for the fan to automatically run when the oven is in use. This helps cool the electronic control
Camera and IR sensor failure	Check screen is clean?	Clean camera or IR sensor with warm soapy water.
Food thermometer	No power to Food thermometer.	Ensure wire is fully plugged into receiving jack inside oven.
Display shows messages	An error indicator shows on the display?	Call for assistance.
Cannot connect to router	New router Installed?	Erased the old router information by pressing and holding connect for approximately 15 second. Repeat the steps from the "Get the App and Get Connected" section for the new router.
	Wi-Fi signal strength low?	Reposition router closer to the appliance. Call the connected customer service center to confirm signal strength. See the "Get the App and Get Connected" section for contact information, or call Whirlpool Corporation Connected Appliances at <b>1-866-333-4591</b> directly.
Appliance not connected	Loss of power to router?	Restore power to router.
Remote app isn't working and/or is not receiving push notification	Router not working?	Ensure router is connected to the internet and the Wi-Fi indicator is on.
	Push notifications are disabled?	Ensure that push notifications are enabled on your remote app.
	User account not set up?	Set up a user account and register the appliance on the remote app.

## OPEN SOURCE LICENSE USAGE

Scan the QR code on the right to access the software open source license usage.



<https://wlabsonnovations.com/opensource>

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# WLabs™ Smart Limited Oven Warranty

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This warranty extends to the purchaser and any succeeding owner for WLabs™ Smart Limited Oven operated in the 50 United States and the District of Columbia.

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<b>Length of Warranty:</b>	One Year Limited Warranty from date of purchase.
<b>WLabs™ Brand of Whirlpool Corporation Will Pay for:</b>	Replacement parts to correct defects in materials and workmanship, or, if replacement parts will not correct the defect, full replacement of your WLabs™ Smart Limited Oven. For assistance, call the Customer eXperience Center toll-free at 1-866-333-4591 Mon-Fri, 8 am - 8 pm EST.
<b>WLabs™ Brand of Whirlpool Corporation Will Not Pay for:</b>	<ul style="list-style-type: none"><li>■ Replacement or replacement parts when your WLabs™ Smart Limited Oven is used in other than single-family home use.</li><li>■ Damage resulting from accident, alteration, misuse, or abuse.</li><li>■ Replacement or replacement parts for WLabs™ Smart Limited Oven operated outside the 50 United States and the District of Columbia.</li><li>■ Repair and/or service labor costs.</li></ul>

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## **DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES**

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AND IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATION OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPLACEMENT OR REPLACEMENT PARTS ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. WLABS™ BRAND OF WHIRLPOOL CORPORATION DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

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## **Replacement and Replacement Parts Warranty**

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If replacement parts (or, if replacement parts will not repair the defect, full replacement) are required within the first year of ownership, WLabs™ Brand of Whirlpool Corporation will arrange to deliver identical or comparable replacement parts (or, if replacement parts will not repair the defect, full replacement) to your door free of charge. If replacement is necessary, we will arrange to have your original WLabs™ Smart Limited Oven returned to us. Your replacement unit will also be covered by our one year limited warranty.

If your WLabs™ Smart Limited Oven should fail within the first year of ownership, simply call our toll-Free customer eXperience center at 1-866-333-4591. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please)

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07/19

