



Whirlpool MT1850XW Use And Care Manual

Whirlpool microwave oven mt1850xw, mt1851xw use & care guide

1
Table Of Contents
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17

18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49
50
51
52
53
54
55
56
57
58
59
60
61
62
63
64
65
66
67



-

[Table of Contents](#)

•

Bookmarks

[Download this manual](#)

Quick Links



Use & Care Guide



Model and serial number label

Turntable



Label-X

Auto set guide

Door latches

MICROWAVE OVEN

MT1850XW

Use & Care Gu

[Table of Contents](#)

[Next Page](#)

1
2
3
4
5

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Whirlpool microwave oven use and care guide mt9160xbb, q (51 pages)

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(6 pages)

Summary of Contents for Whirlpool MT1850XW

[Page 1](#) Use & Care Guide Model and serial number label Turntable Label-X Auto set guide Door latches MICROWAVE OVEN MT1850XW MT1851XW...

[Page 2: Table Of Contents](#)

Guide ... Oven Warranty ... 68 Whirlpool Microwave 0 1990 Whirlpool Corporation If your Microwave oven has a Consumer Buy Guide label, remove it. It will be easier to remove before the oven is used. To remove any remain- ing glue: Rub briskly with thumb to make a ball, then remove.

[Page 3: Important Safety Instructions](#)

Important Safety Instructions Microwave ovens have been thoroughly appliance, there are special Installation and satisfactory operation and prevent damage to the unit. To reduce the risk of fire, electrical when using the microwave Read all instructions before using the microwave oven.

[Page 4: Precautions To Avoid Possible Exposure](#)

You are responsible for: Installing and leveling the oven on a surface strong enough to support its weight, and where it is protected from the elements.* The microwave oven should be at a temperature 50°F (10%) for proper operation. Properly connecting the oven to electrical supply and grounding...

[Page 5: Getting Acquainted](#)

Getting Acquainted Microwave oven features Your microwave oven is designed to make your cooking experience as enjoyable and productive as possible. To help get you up and running quickly, the following is a list of the oven's basic features: Door Button. Door must be pressed firmly shut for oven to operate.

[Page 6: Control Panel Features](#)

Getting Acquainted Continued Control panel features Your microwave oven control panel lets you select the desired cooking function quickly and easily. All you have to do is touch the necessary Command Pad. The following is a list of all the Command and Number Pads located on the control panel.

[Page 7: Quick Reference Cooking Guide](#)

Quick reference cooking guide your microwave oven gives you a wide range of cooking used as a quick reference when cooking. sections in this Use and Care Guide. Type of cooking 1. Put food in the oven and close the High power cooking door.

[Page 8](#) Getting Acquainted Continued Type of cooking 1. Put food in the oven and close the Pause 2. Touch in the desired cooking 3. Touch PAUSE. 4. Touch in the desired cooking 5. Touch START. 1. Put cooked, Keep warm 2. Touch KEEP WARM. 3.

[Page 9: Using Your Microwave Oven](#)

Using Your Microwave Oven Microwave oven controls There are three parts in the control section: - Digital Display/Clock and Indicator Lights - Command Pads - Number Pads Instructions for each control are covered on the following pages. Read them carefully. When you first plug in the oven, a tone will sound and the Display will show 88:88.

[Page 10: Audible Signals](#)

Using Your Microwave Oven Continued Audible signals Audible signals are available to guide you when setting and using your oven. A programming tone will sound each time you touch a pad. Two beeps will sound between cycles. A reminder tone will sound every 30 seconds after cooking is done to remind you that something has been left in the oven.

[Page 11: Cooking In Your Microwave Oven](#)

Touch Number Pads for the correct time of day. The Display will show what numbers you touched in the order you touched them. This example shows 3:25. Touch START. The colon will stop flashing. The Clock is set. If you have touched in an incorrect time, such as 12:65, "Err"...

[Page 12: Cooking At High Cook Power](#)

Using Your Microwave Oven Continued Cooking at high cook power Follow these steps to cook at HIGH power: Put food in the oven and close the door. Touch COOK 1. The COOK 1 Indicator Light will come on and the Display will show four O's Touch Number Pads for the cooking time you want.

[Page 13: Cooking At Lower Cook Powers](#)

Cooking at lower cook powers For best results, some recipes call for lower Cook Powers. The lower the Cook Power, the slower the cooking. Each Number Pad also stands for a different percentage of Cook Power. Many recipes in the Cooking Guide tell you, by number, which Cook

Power to use.

[Page 14: Using Auto Set](#)

Using Your Microwave Oven Continued 6. Touch START. The COOK 1 and COOK POWER Indicator Lights will stay on to show that the oven is cooking in the first cycle at a Cook Power other than HIGH. The Display counts down the time to show how much cooking time is left in the first cycle.

[Page 15](#) 1. Put food in the oven and close the door. 2. Touch AUTO SET. (Option: Skip to Step 6 if you want to use the preset cooking time and Cook Power.) The AUTO SET Indicator Light will come on and the Display will show 2 minutes, 30 seconds (or the time you have set as your favorite cycle).

[Page 16: Defrosting](#)

Using Your Microwave Oven Continued . m l -. Changing the preprogrammed setting You can change the preprogrammed and Cook Power in AUTO SET to the time and power you most often use. To change the AUTO SET setting, follow these steps: 1.

[Page 17](#) Using PAUSE with QUICK DEFROST If the defrosting instructions call for stirring or turning over the food in the middle of the defrost cycle, program PAUSE after QUICK DEFROST. See pages 24-25 for more information. Standing time after defrosting For best results, allow the food to stand for a while after defrosting.

[Page 18: Cooking Automatically After Defrosting](#)

Using Your Microwave Oven Continued Cooking automatically after defrosting The controls can be set so the microwave oven goes automatically from defrosting to the Cook cycle you have touched in. 1. Put food in the oven and close the door. 2.

[Page 19](#) 8. Touch START. When you touch START, the QUICK DEFROST Indicator Light will stay on. All other Indicator Lights will go off. The Display counts down the time to show how much time is left in the Quick Defrost cycle. When the defrost time ends, the microwave oven automatically lets the food stand for the same amount of time used for defrosting.

[Page 20: Cooking In More Than One Cook Cycle](#)

Using Your Microwave Oven Continued Cooking in more than one cook cycle For best results, some recipes call for one Cook Power for a certain length of time, and another Cook Power for another length of time. Your oven can be set to change from one to another automatically.

[Page 21](#) Select a Cook Power. To cook at HIGH power, skip to Step 10. To select another Cook Power, touch COOK POWER. The COOK POWER Indicator Light will come on and the Display will show "P-HI". This shows the oven is preprogrammed to cook at full (HIGH) power.

[Page 22](#) Using Your Microwave Oven Continued Hints for cooking with more than one cycle You can program the cooking cycles in any order. However, when the microwave oven is started, it will automatically go through the cycles in the order of the examples described in this book. For example, if you program COOK 1, KEEP WARM and QUICK DEFROST, the microwave oven will automatically follow this sequence: QUICK...

[Page 23: Using Pause](#)

Using PAUSE For best results, some recipes call for stirring, turning over or rearranging food, or for adding ingredients during cooking. Your microwave oven can be set to pause between COOK 1 and COOK 2, between AUTO SET and a following cycle, between QUICK DEFROST and a following cycle (except COOK 1), or during QUICK DEFROST.

[Page 24](#) Using Your Microwave Oven Continued Using PAUSE with QUICK DEFROST Your microwave oven can be set to pause halfway through QUICK DEFROST to allow you to stir, turn over or rearrange the food for more even defrosting. 3. Touch Number Pads for the defrosting time you want.

[Page 25](#) 6. Open the door. You can stir, turn over or rearrange the food being defrosted, if needed. Close the door. 7. Touch START to continue QUICK DEFROST. NOTE: The oven will remain off until you touch START. When the defrost time ends, "End" will show on the Display

and 4 beeps will sound.

[Page 26: Using Keep Warm](#)

Using Your Microwave Oven Continued Using KEEP WARM Hot, cooked foods can be safely kept warm in your microwave oven for up to 99 minutes, 99 seconds (about 1 hour, 40 minutes). KEEP WARM can be used by itself, or it can automatically follow a Cook cycle.

[Page 27: Using The Minute Timer](#)

Using the Minute Timer The microwave oven controls can be used as a minute timer. Use COOK 1 at "0" Cook Power for timing up to 99 minutes, 99 seconds. NOTE: The oven will not operate while the Minute Timer is in use. 1.

[Page 28: Using Delayed Start](#)

Using Your Microwave Oven Continued When the set time ends, "End" will show on the Display and 4 beeps will sound. (You can stop the beeping by opening the door or by touching CANCEL.) "End" will remain on the Display and a reminder tone will sound every 30 seconds (to remind you that the Minute Timer has ended) until the door is opened or CANCEL is touched.

[Page 29: Other Operating Hints](#)

8. Touch START. During the Cook 1 cycle the oven will be off, but the Display will count down the set time. After this time is up, the Cook 2 cycle will begin. NOTE: If you hear the fan start when you touch START, you have not set the oven properly.

[Page 30: Installation Instructions](#)

Installation Instructions Before you begin, carefully read the following instructions Installing your microwave oven 1. Empty the microwave oven and clean inside it with a soft, damp cloth. Check for damage such as misaligned door, damage around the door or dents inside the oven or on the exterior.

[Page 31](#) 4. Electrical requirements Observe all governing codes and ordinances. A 120 Volt, 60 Hz, AC only, 15 or 20 amp fused electrical supply is required. (Time-delay fuse IS 5. GROUNDING INSTRUCTIONS Improper shock. DO NOT, UNDER ANY CIRCUMSTANCES, POWER SUPPLY CORD GROUNDING 6.

[Page 32: Caring For Your Microwave Oven](#)

Caring For Your Microwave Oven Cleaning the microwave oven Wipe often with warm sudsy water and a soft cloth or sponge. The glass turntable may be removed for cleaning. Wash by hand in mild detergent or in a dishwasher. Do not operate the microwave oven when turntable is removed for cleaning.

[Page 33: How Your Microwave Oven Works](#)

How Your Microwave Oven Works Magnetron Oven c&y Microwave ovens are safe. Microwave energy is not hot. It causes food to make its own heat, and it's this heat that cooks the food. Microwaves are like TV waves or light waves. You can't see them, but you can see what they do.

[Page 34: Operating Safety Precautions](#)

Operating Safety Precautions To reduce the risk of fire, electrical injury to persons, or damage when using the microwave oven, follow the precautions on page 34-37. Never cook or reheat a whole egg. Steam build- up in whole eggs may cause them to burst and burn you, and possibly damage the oven.

[Page 35](#) Do not heat, store or use flammable materials in or near the oven. The fumes can create a fire hazard or explosion. Do not do canning of foods in the oven. Closed glass jars may explode resulting in damage to the oven or possible personal injury. Do not use the oven to sterilize objects (baby bottles, etc.).

[Page 36: Glass Turntable](#)

Operating Safety Precautions Continued Glass turntable Do not pop popcorn, except in a microwave approved popcorn popper or commercial age designed especially microwave Follow directions supplied with the popper. Never try to pop popcorn in a paper bag. Overcooking may

result in smoke and fire. Starting a microwave oven when it's empty is not recommended.

[Page 37](#) General information If your electric power line or outlet voltage is less than the normal 120 volts, cooking times may be longer. To test a dish for safe US, put it into the oven with a cup of water beside it. Cook on HIGH Cook Power for one minute.

[Page 38: If You Need Service Or Assistance](#)

If You Need Service Or Assistance. We suggest you follow these steps: 1. Before calling for assistance... Performance problems often result from little things you can find and fix without tools of any kind. If nothing operates: Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.) Have you checked your home's main fuses or...

[Page 39](#) Contact MACAP only when the dealer, autho- or if rized servicer or Whirlpool have failed to resolve your problem. Major Appliance Consumer Action Panel...

[Page 40: Cooking Guide](#)

Cooking Guide INTRODUCTION 1. How Your Microwave Oven Works Microwaves are a form of energy similar to radio and television waves. Your microwave oven is constructed in such a way as to take advantage microwave energy. Electricity is converted microwave energy by the magnetron...

[Page 41](#) Some of the recipes, particularly breads, cakes, and meats suggest that food be removed from the oven when it is still slightly under-cooked. This is not a mistake. When allowed to stand, the food will continue to cook outside the oven, as the heat trapped within the outer portions of the food gradually travels inward.

[Page 42](#) Turning Over: Larger sized food such as roasts and whole poultry should be turned over so that the top and bottom will cook evenly. It is also a good idea to turn over chicken pieces and chops. Arrangement: Since dense foods cook more slowly in the microwave, it makes sense to place thicker portions of meat, poultry, fish and vegeta...

[Page 43](#) 5. Microwave-Safe Utensils Never use metal or metal-trammed utensrls in your microwave oven. Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause "arcing", whrch resembles ing. Most heat-resistant, nonmetallic cooking uten- sils are safe for use in your microwave However, some may contain materials that render them unsuitable for microwave cooking.

[Page 44](#) 6. Some Microwaving Tips Boiling Water: Place 1 cup of water in a ~-CUP glass measure and cook uncovered minutes at Power Level 10, or until boiling. Instant Coffee: Place 6 ounces of water in a microwavable cup or mug. Cook uncovered 2 to 2 1/2 minutes at Power Level 10, or until hot.

[Page 45](#) 7. Microwave Power Levels Your microwave oven is equipped with ten power levels (11 levels including 0) to give you maximum flexibil- ity and control over cooking. When your cooking program is completed, table below will give you some idea of which foods are prepared at each of the various power levels. MICROWAVE POWER LEVEL CHAKT Power Level (Satte)

[Page 46](#) MEAT Now with the help of your microwave, to remember to take the meat out of the freezer and fast cooking eliminate all these meal-planning Cooking Meat: Tips & Techniques Defrost meat completely before cooking. Trim off excess fat. . Place meat fat side down on microwavable Turn over halfway through cooking...

[Page 47](#) MEAT COOKING TABLE (continued) Power Cooking Meat Level lo-11 minutes Rib roast, per pound rolled (3-4 lbs.) RARE (135OF) 11-13 minutes per pound MEDIUM (155OF) 12-14 minutes per pound WELL (165°F) Rump roast, 16-18 minutes rolled per pound RARE (135OF) (3-4 lbs.) 18-20 minutes per pound...

[Page 48](#) MEAT COOKING TABLE (continued) Power Meat Level PORK Bacon slices HIGH 2 slices 4 slices 6 slices Canadian bacon HIGH 2 slices 45 seconds-1 4 slices 6 slices Chops (5-7 oz. each) 2 chops 4 chops HIGH Hot dogs 15 seconds-1 Ham, boneless fully cooked 2 lbs.

[Page 49](#) MEAT COOKING TABLE (continued) Power Cooking Meat Level Sausage patties, HIGH

Fresh (2 oz. each) 1½ minutes 2 patties 2½-3 minutes 4 patties 4½ minutes 6 patties 22-27 minutes Spareribs (2½-3 lbs.) per pound then 10 minutes Stuffed Flank Steak 1.

[Page 50](#) **POULTRY** Microwave-cooked chicken is juicy and succulent. crisper, conventional crust, pop the poultry same technique is also convenient when flash-cook on the grill for that barbeque Cooking Poultry: Tips & Techniques Defrost poultry completely before cooking. Arrange poultry so that thicker pieces spokes of wheels.

[Page 51](#) **POULTRY COOKING TABLE (continued)** Power Cooking Poultry Level Time **TURKEY** Breast, boneless 16-20 minutes (2-3 lbs.) per pound Breast, whole HIGH 4 minutes (4-9 lbs.) then per pound 7-6 minutes per pound Drumsticks 14-16 minutes (1½-2 lbs.) per pound Whole HIGH Q minutes per pound (up to 12 lbs.)

[Page 52](#) **FISH & SHELLFISH** Fish and shellfish cook well in the microwave. Their naturally high moisture content means fast cooking. In just a few minutes, your seafood will be tender and moist, keeping its true flavor and mild taste. Cooking Fish & Shellfish: Tips & Techniques Completely defrost fish and shellfish before cooking.

[Page 53](#) **Poached Fish Fillets** 1. Arrange fillets with thicker piece to the outside in a 2- 4 Orange Roughly fillets (1 to 1½ pound) quart microwavable ½ cup dry white wine with butter. Sprinkle with onion and pepper. 3 tablespoons butter, or 2.

[Page 54](#) **CAKES & PIES** Make your very next cake or pie in the microwave. Not only do they cook in half the time, but they are delicious! Cakes are superior in texture, height, and lightness to conventional flaky. Microwave Cakes & Pies: Tips & Techniques When making pie fillings, slightly reduce the amount of liquid given in the conventional .

[Page 55](#) **CONVENIENCE CAKES AND MIXES COOKING TABLE (continued)** Cooking Power Cakes 8 Mixes Level Cupcakes 4 cupcakes 1½-2 minutes 6 cupcakes 2-2½ minutes Date Bread Mix 10-11 minutes (17 oz.) Muffins 2½-3 minutes (13 oz.) Fruitcake 1. Line a 10 to 12-cup microwavable 1 cup chopped dried apricots 1 cup raisins or dried...

[Page 56](#) **VEGETABLE COOKING TABLE** Cooking Vegetables Beets HIGH Fresh 14½-15½ minutes (1 lb.) Broccoli HIGH Fresh, spears (1 lb.) 5-6 minutes HIGH Frozen, chopped 6-7 minutes (10 oz.) HIGH Frozen, spears 5½-6½ (10 oz.) Brussels Sprouts HIGH Fresh, S/2-6½ minutes (1 lb.) 3-4 cups HIGH Frozen,...

[Page 57](#) **VEGETABLE COOKING TABLE** Vegetables Cooking Beets Fresh HIGH (1 lb.) 14½-15½ minutes Broccoli Fresh, spears HIGH (1 lb.) 5-6 minutes Frozen, chopped HIGH 6-7 minutes (10 oz.) Frozen, spears HIGH (10 oz.) 5½-6½ minutes Brussels Sprouts Fresh, HIGH (1 lb.) 5½-6½ 3-4 cups Frozen,...

[Page 58](#) **VEGETABLE COOKING TABLE (continued)** Cooking Vegetables Peas, black eyed Frozen HIGH (16 oz.) 9-10 minutes Peas, green HIGH Fresh 11-13 minutes (1 lb.) 4 cups HIGH Frozen (9 oz. pouch) 3-4 minutes Frozen HIGH (10 oz.) 3½-4½ Potatoes, sweet cut up (6-6 oz.

[Page 59](#) **VEGETABLE COOKING TABLE (continued)** Vegetables Cooking Time Squash, spaghetti Fresh, (2-3 lbs.) HIGH 1 medium whole 11-12 minutes Succotash, Frozen, HIGH (10 oz.) 5-6 minutes Turnips, Fresh, HIGH (1 lb.) 9-10 minutes Zucchini Fresh, sliced HIGH (1 lb.) 7-6 minutes 4 cups Fresh, whole, HIGH...

[Page 60](#) **RECIPES** 15 tortilla chips 3 tablespoons jalapeno bean ½ cup shredded Cheddar cheese 1 can (3½ ounces) tuna, drained and flaked 1 package (3 ounces) cream cheese, softened 2 tablespoons crushed pineapple, drained ½ tablespoon white vinegar ½ teaspoon curry powder 24 crackers or melba toast rounds...

[Page 61](#) **Onion Soup** 1. Combine onions and butter in a 1-quart 1 cup thinly sliced onions 2 tablespoons butter or casserole. Cook uncovered 2 to 3 minutes at Power Level 10 margarine or until onions are soft; stir twice. 1 can (10½ ounces) 2.

[Page 62](#) **Eggs** Tablespoons 1 Teaspoons of Butter of Milk :--1 1 tablespoon butter or margarine eggs 2 tablespoons milk ½ teaspoon salt dash of ground black pepper 1 pound ground lean beef 4 slices American process cheese 4 hamburger buns 8 slices dark rye or

pumpnickel bread, toasted...

[Page 63](#) milk 2 eggs 2 tablespoons sugar 2 tablespoons grated lemon 55 teaspoon vanilla extract pinch of salt ground nutmeg 1/4 cup butter or margarine 1 package (3% ounces) instant vanilla pudding 1 teaspoon cinnamon 3 eggs, slightly beaten 3 cups milk 1 can (8% ounces) crushed pineapple, undrained...

[Page 64](#) % cup milk egg= 2 tablespoons sugar 2 tablespoons grated lemon peel 1h teaspoon vanilla extract pinch of salt ground nutmeg % cup butter or margarine 1 package (3% ounces) instant vanilla pudding 1 teaspoon cinnamon 3 eggs, slightly beaten 3 cups milk 1 can (8% ounces) crushed pineapple,...

[Page 65](#) APPENDIX REHEATING TO heat or reheat successfully in the microwave, amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container.

[Page 66](#) Notes...

[Page 67](#) Notes...

[Page 68: Whirlpool Microwave Oven Warranty](#)

Outside the United States, a different warranty may apply. For details, please contact your franchised Whirlpool distributor or military exchange. If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," ...

This manual is also suitable for:

[Mt1851xw](#)