

Health & Safety, Use and Care and Installation guide

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference.

These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

⚠ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired – risk of injury.

⚠ **WARNING:** Liquids and foods must not be heated in sealed containers - risk of explosion. Heating of beverages can result in delayed eruptive boiling, care must be taken when handling the container - risk of burns.

⚠ Do not dry food or clothing or heat warming pads, slippers, sponges and similar - risk of fire.

When heating food in plastic or paper containers, remain vigilant on the oven - risk of fire.

⚠ Contents of feeding bottles and baby food jars must be stirred or shaken and temperature checked - risk of burns. Do not heat eggs in their shell and whole hard-boiled eggs - risk of explosion.

⚠ Only use utensils suitable for microwave ovens. Do not use metallic containers - risk of injury.

⚠ Only use a temperature probe recommended for this oven - risk of fire.

⚠ If smoke is emitted switch off or unplug the appliance and keep the door closed in order to stifle any flames.

⚠ If appliance is installed above 850 mm height from floor, care should be taken not to displace turntable while removing container - risk of injury.

⚠ Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance - risk of fire.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk

of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ This appliance is intended to be used built-in. Do not use it freestanding or place into a cabinet. After unpacking the appliance, make sure that the appliance door closes properly. In the event of problems, contact the dealer or your nearest After-sales Service.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible - risk of burns.

⚠ Do not install the appliance behind a decorative door - risk of fire.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

⚠ In case of replacement of power cable, contact an authorised service centre.

CLEANING AND MAINTENANCE

⚠ **WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which give protection against exposure to microwave energy.

⚠ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.


⚠ The oven must be cleaned regularly and any food deposits removed.

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.


⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance - risk of burns.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health. The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

ECO DESIGN DECLARATION

This appliance meets the Eco Design requirements of European Regulations n. 65/2014 and 66/2014 in conformity with the European standard EN 60350-1.



DAILY REFERENCE GUIDE



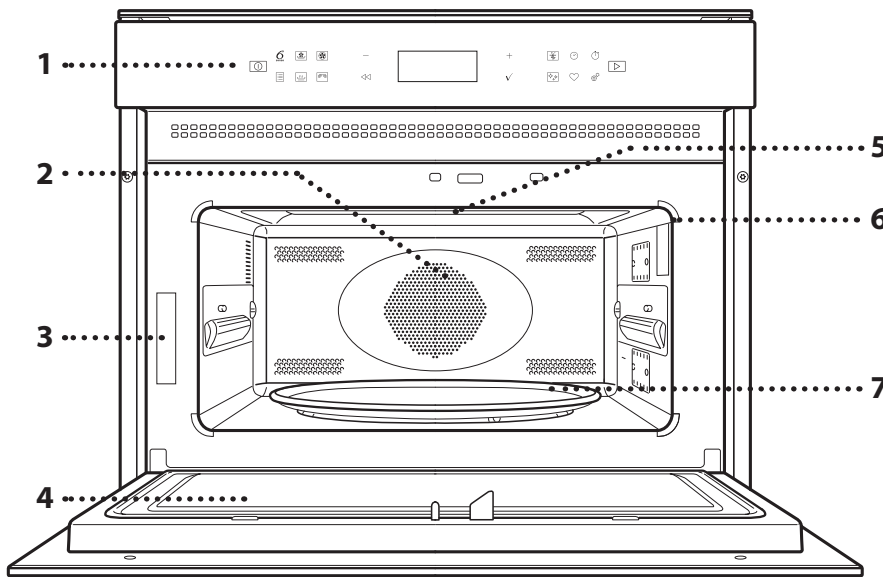
THANK YOU FOR PURCHASING A WHIRLPOOL PRODUCT

To receive more comprehensive help and support, please register your product at www.whirlpool.eu/register



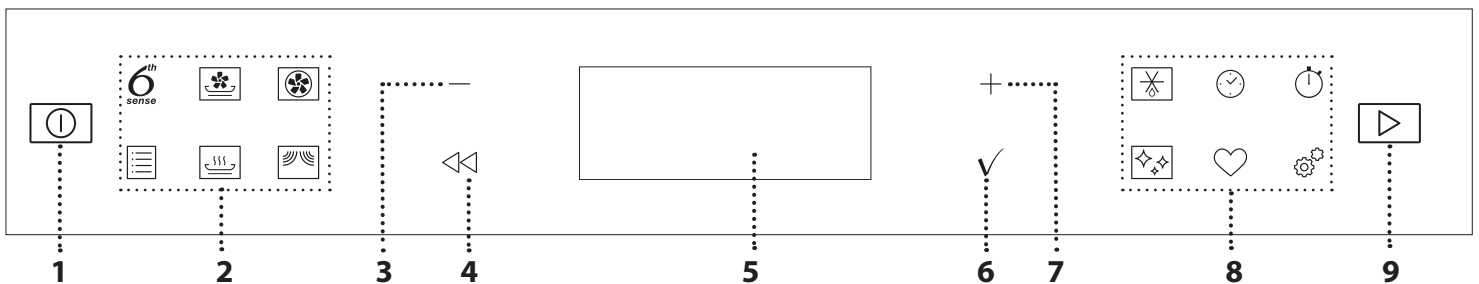
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



1. Control panel
2. Circular heating element (non-visible)
3. Identification plate (do not remove)
4. Door
5. Upper heating element/grill
6. Light
7. Turntable

CONTROL PANEL DESCRIPTION



1. ON / OFF

For switching the oven on and off and for stopping an active function.

2. MENU / FUNCTIONS DIRECT ACCESS

For quick access to the functions and menu.

3. NAVIGATION BUTTON MINUS

For scrolling through a menu and decreasing the settings or values of a function.

4. BACK

For returning to the previous screen.

During cooking, allows settings to be changed.

5. DISPLAY

6. CONFIRM

For confirming a selected function or a set value.

7. NAVIGATION BUTTON PLUS

For scrolling through a menu and increasing the settings or values of a function.

8. OPTIONS / FUNCTIONS DIRECT ACCESS

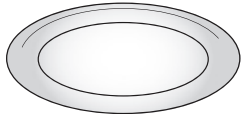
For quick access to the functions, settings and favorites.

9. START

For starting a function using the specified or basic settings.

ACCESSORIES

TURNTABLE

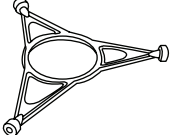


Placed on its support, the glass turntable can be used with all cooking methods.

The turntable must always be used as a base for other containers or

accessories, with the exception of the rectangular baking tray.

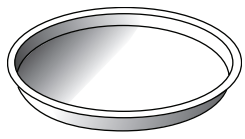
TURNTABLE SUPPORT



Only use the support for the glass turntable.

Do not rest other accessories on the support.

CRISP PLATE

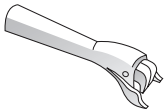


Only for use with the designated functions.

The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated

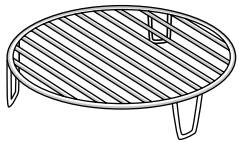
when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

WIRE RACK



This allows you to place food closer to the grill, for perfectly browning your dish and allows an optimal air circulation.

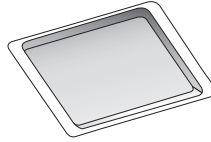
It must be used as base for the

crisp plate in some "Crisp Fry" functions.

Place the wire rack on the turntable, making sure that it does not come into contact with other surfaces.

The number and the type of accessories may vary depending on which model is purchased.

RECTANGULAR BAKING TRAY

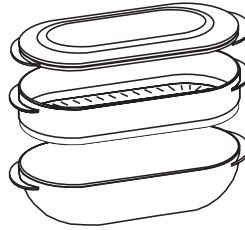


Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves.

Insert the plate horizontally, resting it on the rack in the cooking compartment.

Please note: You do not need to remove the turntable and its support when using the rectangular baking tray.

STEAMER



To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

To boil foods such as potatoes, pasta, rice or cereals, place

these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking.

For best results, cover the steamer with the lid (1) provided.

Always place the steamer on the glass turntable and only use it with the appropriate cooking functions, or with microwave function.

The steamer bottom has been designed also to be used in combination with the special steam clean function.

Other accessories that are not supplied can be purchased separately from the After-sales Service.

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use and resistant to oven temperatures.

Metallic containers for food or drink should never be used during microwave cooking.

Always ensure that foods and accessories do not come into contact with the inside walls of the oven.

Always ensure that the turntable is able to turn freely before starting the oven. Take care not to unseat the turntable whilst inserting or removing other accessories.

FUNCTIONS

6th SENSE

These functions automatically select the best temperature and cooking method for all types of food.

6th SENSE REHEAT

For reheating ready-made food that is either frozen or at room temperature. The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof dinner plate or dish. Take out from packaging being careful to remove any aluminium foil. At the end of reheating process, leaving to stand for 1-2 minutes will always improve the result, especially for frozen food. Do not open the door during this function.

6th SENSE STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided. The preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Timings for this phase may vary. The oven then proceeds with steamcooking the food, according to the time set. Set 1-2 minutes for soft vegetables such as broccoli and leek or 4-5 minutes for harder vegetables such as carrots and potatoes. Do not open the door during this function.

Required accessories: Steamer

6th SENSE COOK

For cooking several kind of dishes and foods and achieving optimal results quickly and easily. To get the best from this function, follow the indications on the relative cooking table.

CRISP FRY

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows crunchy, tasty frying results to be achieved, with a remarkable reduction of oil needed compared to the traditional way of cooking, even removing the need for oil in some recipes. It is possible fry a variety of preset foods, either fresh or frozen. Follow the following table to use the accessories as indicated and obtain the best cooking results for each type of food (fresh or frozen).

| FOOD | WEIGHT (g) PORTIONS |
|---|---------------------|
| FRESH FOOD | |
| Breaded chicken fillets Coat lightly in oil before cooking. Distribute evenly on the crisp plate. Set plate on wire rack. | 100 - 500 |
| Aubergine Chop, salt and let rest for 30 min. Wash, dry and weigh. Brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on wire rack. Turn when prompted. | 200 - 600 |
| Courgette Slice, weigh and brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on wire rack. | 200 - 500 |

| FOOD | WEIGHT (g) PORTIONS |
|---|---------------------|
| FROZEN | |
| Chicken nuggets Distribute evenly on the crisp plate. Set plate on wire rack. | 200 - 600 |
| Cheese-sticks Distribute evenly on the crisp plate. Set plate on wire rack. | 100 - 400 |
| Onion rings Distribute evenly on the crisp plate. Set plate on wire rack. | 100 - 500 |
| Fish & chips Distribute evenly on the crisp plate. | 1 - 3 |
| Mixed Fried Fish Distribute evenly on the crisp plate. | 100 - 500 |
| Fish Fingers Distribute evenly on the crisp plate. Turn when prompted. | 100 - 500 |
| French Fries Distribute evenly on the crisp plate. Turn when prompted. | 200 - 500 |



FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven. The baking plate or other cookware that is suitable for oven use can be used to cook certain foods.

| FOOD | TEMP (°C) | DURATION (min.) |
|----------------|-----------|-----------------|
| Soufflé | 175 | 30 - 35 |
| Cheese Cupcake | 170 * | 25 - 30 |
| Cookies | 175 * | 12 - 18 |

* Preheat needed

Recommended accessories: Rectangular baking tray / Wire rack



TRADITIONALS

GRILL

For browning, grilling and gratins. We recommend turning the food during cooking.

| FOOD | GRILL LEVEL | DURATION (min.) |
|--------|-------------|-----------------|
| Toast | 3 | 5 - 6 |
| Prawns | 2 | 18 - 22 |

Recommended accessories: Wire rack

GRILL+MW

For quickly cooking and gratinating dishes, combining the microwave and grill functions.

| FOOD | POWER (W) | GRILL LEVEL | DURATION (min.) |
|-----------------|-----------|-------------|-----------------|
| Potatoes gratin | 650 | 2 | 20 - 22 |
| Jacket Potatoes | 650 | 3 | 10 - 12 |

Recommended accessories: Wire rack

• TURBO GRILL

For perfect results, combining the grill and oven air convection. We recommend turning the food during cooking.

| FOOD | GRILL LEVEL | DURATION (min.) |
|---------------|-------------|-----------------|
| Chicken Kebab | 3 | 25 - 35 |

Recommended accessories: Wire rack

• TURBO GRILL+MW

For quickly cooking and browning your food, combining the microwave, grill and the oven air convection.

| FOOD | POWER (W) | GRILL LEVEL | DURATION (min.) |
|---------------------|-----------|-------------|-----------------|
| Cannelloni [Frozen] | 650 | 3 | 20 - 25 |
| Pork Chops | 350 | 3 | 30 - 40 |

Recommended accessories: Wire rack

• FORCED AIR + MW

To prepare oven dishes in a short time. It is suggested to use the rack in order to optimize the air circulation.

| FOOD | POWER (W) | TEMP (°C) | DURATION (min.) |
|----------|-----------|-----------|-----------------|
| Roasts | 350 | 170 | 35 - 40 |
| Meat Pie | 160 | 180 | 25 - 35 |

Recommended accessories: Wire rack

• SPECIALS

» FAST PREHEAT

For quickly preheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven.

Once preheating has finished, the oven will select the "Forced Air" function automatically.

» KEEP WARM

For keeping just-cooked food hot and crisp, including meat, fried foods or cakes.

» RISING

For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.



CRISP

For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.

| FOOD | DURATION (min.) |
|---------------|-----------------|
| Leavened cake | 7 - 10 |
| Hamburger | 8 - 10 * |

* Turn food halfway through cooking.

Required accessories: Crisp plate, handle for the Crisp plate



MICROWAVE

For quickly cooking and reheating food or drinks.

| POWER (W) | RECOMMENDED FOR |
|-----------|---|
| 900 | Quickly reheating drinks or other foods with a high water content. |
| 750 | Cooking vegetables. |
| 650 | Cooking meat and fish. |
| 500 | Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes. |
| 350 | Slow, gently cooking. Perfect for melting butter or chocolate. |
| 160 | Defrosting frozen foods or softening butter and cheese. |
| 90 | Softening ice cream. |

| ACTION | FOOD | POWER (W) | DURATION (min.) |
|---------|------------------------|-----------|-----------------|
| Reheat | 2 cups | 900 | 1 - 2 |
| Reheat | Mashed potatoes (1 kg) | 900 | 10 - 12 |
| Defrost | Minced Meat (500 g) | 160 | 15 - 16 |
| Cook | Sponge cake | 750 | 7 - 8 |
| Cook | Egg custard | 500 | 16 - 17 |
| Cook | Meat loaf | 750 | 20 - 22 |




JET DEFROST

For quickly defrosting various different types of food simply by specifying their weight. Always place the food directly on the glass turntable for best results.

CRISP BREAD DEFROST

This exclusive Whirlpool function allows you to defrost frozen bread. Combining both Defrost and Crisp technologies, your bread will taste and feel as if it were freshly baked. Use this function to quickly defrost and heat frozen rolls, baguettes & croissants. The Crisp Plate must be used in combination with this function.

| FOOD | WEIGHT |
|---|----------------|
| CRISP BREAD DEFROST  | 50 - 800 g |
| MEAT | 100 g - 2.0 kg |
| POULTRY | 100 g - 3.0 kg |
| FISH | 100 g - 2.0 kg |
| VEGETABLES | 100 g - 2.0 kg |
| BREAD | 100 g - 2.0 kg |



TIMERS

For editing function time values.



MINUTEMINDER

For keeping time without activating a function.



SMART CLEAN

The action of the steam released during this special cleaning cycle allows dirt and food residues to be removed with ease. Pour a cup of drinking water into the supplied steamer bottom (3) only or on a microwave proof container and activate the function.

Required accessories: Steamer



FAVORITE

For retrieving the list of 10 favorite functions.



SETTINGS

For adjusting the appliance settings.

When "ECO" mode is active the brightness of the display will be reduced to save energy and lamp switches off after 1 minute. It will be reactivated automatically whenever any of the buttons are pressed.

When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off". By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.

FIRST TIME USE

1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: "English" will show on the display.



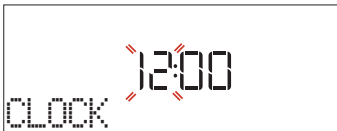
Press + or - to scroll through the list of available languages and select the one you require.

Press ✓ to confirm your selection.

Please note: The language can subsequently be changed by selecting "LANGUAGE" in "SETTINGS" menu, available by pressing ⚙️.

2. SET THE TIME

After selecting the language, you will need to set the current time: The two digits for the hour will flash on the display.



Press + or - to set the current hour and press ✓ : The two digits for the minutes will flash on the display.

Press + or - to set the minutes and press ✓ to confirm.

Please note: You may need to set the time again following lengthy power outages. Select "CLOCK" in "SETTINGS" menu, available by pressing ⚙️.

3. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.


Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it.

Heat the oven to 200 °C for around one hour, ideally using the "Fast preheat" function. Follow the instructions for setting the function correctly.


Please note: It is advisable to air the room after using the appliance for the first time.

DAILY USE

1. SELECT A FUNCTION

Press  to switch on the oven: the display will show the last running main function or the main menu.


The functions can be selected by pressing the icon for one of the main functions or by scrolling through a menu.

To select a function contained in a menu, press + or - to select the desired one, then press  to confirm.




Please note: Once a function has been selected, the display will recommend the most suitable level for each function.

2. SET THE FUNCTION

After having selected the function you require, you can change its settings. The display will show the settings that can be changed in sequence. Pressing  allows you to change the previous setting again.

POWER / TEMPERATURE / GRILL LEVEL







When the value flashes on the display, press + or - to change it, then press  to confirm and continue with the settings that follow (if possible).



In the same way, it is possible to set the grill level: There are three defined power levels for grilling: 3 (high), 2 (mid), 1 (low).

DURATION



When the  icon flashes on the display, press + or - to set the cooking time you require and then press  to confirm.


Please note: You can adjust the cooking time that has been set during cooking by pressing : press + or - to amend it and then press  to confirm.

In non-microwave functions you do not have to set the cooking time if you want to manage cooking manually (untimed): Press  or  to confirm and start the function.


By selecting this mode, you cannot program a delayed start.



END TIME (START DELAY)

In functions which do not activate the microwave such as "Grill" or "Turbogrill", once you have set a cooking time you can delay starting the function by programming its end time. In microwave functions the end time is equal to the duration.

The display shows the end time while the  icon flashes.

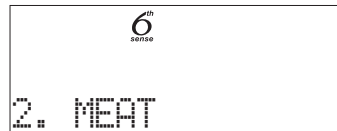


Press + or - to set the time you want cooking to end, then press  to confirm and activate the function. Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than expected. During the waiting time, you can press + or - to amend the programmed end time or press  to change other settings. By pressing , in order to visualize information, it is possible to switch between end time and duration.

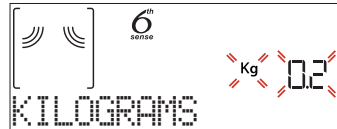
. 6th SENSE


These functions automatically select the best cooking mode, power, temperature and duration for all the dishes available.



When required, simply indicate the characteristic of food to obtain an optimal result.

WEIGHT / PORTIONS





To set the function correctly, follow the indications on the display, when prompted, and press + or - to set the required value then press  to confirm.

Some 6th Sense functions do not require quantity inputs: thanks to a smart humidity sensor, the oven can automatically adjust the cooking time to the food amount.


DONENESS


In 6th Sense functions it is possible to adjust the doneness level.





When prompted, press + or - to select the desired level between Light/Low (-1) and Extra/High (+1). Press  or  to confirm and start the function.


3. ACTIVATE THE FUNCTION

At any time, if the default values are those desired or once you have applied the settings you require, press  to activate the function.


Every time the  is pressed again, the cooking time will be increased by a further 30 seconds (5 minutes steps in functions which do not activate the microwave).

During the delay phase, by pressing  the oven will skip this phase, starting immediately the function.

Please note: At any time you can stop the function that has been activated by pressing .

If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Press  to return to previous screen and select a different function or wait for a complete cooling.

JET START

When the oven is switched off, press  to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

4. PREHEATING

The forced air function requires a preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature, requiring food to be added.

At this point, open the door, place the food in the oven, close the door and start cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result. Opening the door during the preheating phase will stop pause it.

The cooking time does not include a preheating phase. You can always change the temperature you want the oven to reach using + or - .

5. PAUSE COOKING / ADD, TURN OR CHECK ON FOOD

PAUSE

By opening the door, the cooking will be temporarily paused through deactivating heating elements.

To resume the cooking, close the door and press .


Please note: During "6th Sense" functions open the door only when prompted.

ADD, TURN OR STIR FOOD

Some 6th Sense Cook recipes will require the food to be added after the preheating phase or ingredients to be added to complete cooking. In the same way, there will be prompts to turn or stir the food during cooking.



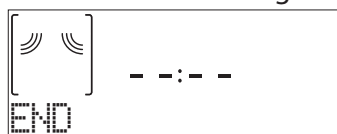
An audible signal will sound and the display shows the action to be done.


Open the door, do the action prompted by the display and close the door, then press  to continue cooking.

Please note: When turning or stirring is needed, after 2 minutes, even if no action is performed, the oven will resume the cooking. The "ADD FOOD" phase last 2 minutes: if no action is taken, the function will be ended.

6. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.



Press  to continue cooking in manual mode adding time in steps of 30 seconds (in microwave functions) or 5 minutes (without microwave) or press + to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.



By pressing  the cooking starts again.



. FAVORITE

To make the oven easier to use, it can save up to 9 of your favorite functions.


Once cooking is complete the display will prompt you to save the function in a number between 1 and 9 on your list of favorites.





If you would like to save a function as a favorite and store the current settings for future use, press  otherwise, to ignore the request press .

Once  has been pressed, press + or - to select the number position, then press  to confirm.

Please note: If the memory is full or the number chosen has already been taken, the oven will ask you to confirm overwriting the previous function.


To call up the functions you have saved at a later time, press : The display will show your list of favorite functions.





Press + or - to select the function, confirm by pressing , and then press  to activate.

. SMART CLEAN


Remove all accessories (with the exception of the glass turntable) from the microwave oven before activating the function.

Press  to access the "Smart clean" function.






Press  to activate the cleaning function: the display will prompt in sequence actions to be performed before starting the cleaning. Press  anytime when done.

When required, pour a cup of drinking water into the supplied steamer bottom or in a microwave resistant container, then close the door.




After the last confirmation, press  to start the cleaning cycle.

Once finished, remove the container, finish the cleaning with the help of a smooth cloth and then dry the oven cavity using a damp microfibre cloth.



. MINUTEMINDER


When the oven is switched off, the display can be used as a timer. To activate this function, make sure that the oven is switched off and press  or  : The  icon will flash on the display.





Press  or  to set the length of time you require and then press  to activate the timer.


An audible signal will sound and the display will indicate once the minuteminder has finished counting down the selected time.

Please note: The minuteminder does not activate any of the cooking cycles. Press  or  to change the time set on the timer.


Once the minuteminder has been activated, you can also select and activate a function. Press  to switch on the oven and then select the function you require. Once the function has started, the timer will continue to count down independently without interfering with the function itself.

During this phase, it isn't possible to see the minuteminder (only the  icon will be displayed), that will continue counting down in background. To retrieve the minuteminder screen press  to stop the function that is currently active.

. KEYLOCK

To lock the keypad, press and hold  for at least five seconds. Do this again to unlock the keypad.






























Please note: This function can also be activated during cooking. For safety reasons, the oven can be switched off at any time by pressing .








| FOOD CATEGORY / RECIPES | | ACCESSORIES | QUANTITY | COOKING INFO | |
|-------------------------|----------------|---------------------|----------------|--|--|
| CASSEROLE & BAKED PASTA | Lasagna | + | 4-10 portions | Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning | |
| | Lasagna frozen | | 500 g - 1.2 kg | Take out from packaging being careful to remove any aluminium foil | |
| RICE, PASTA & CEREALS | Rice | | 100 - 400 g * | Set recommended cook time for rice. Add salted water and rice into the steamer bottom and cover with lid. Use 2-3 cups of water for each cup of rice | |
| | Pasta | | 1-4 portions * | Set recommended cook time for the pasta. Add pasta when oven prompts and cook covered. Use approximately 750ml of water for each 100g of pasta | |
| | Quinoa | | 100 - 400 g | Add salted water and cereal into the steamer bottom and cover with lid. Use 2 cups of water for each cup of quinoa | |
| | Spelt | | 100 - 400 g | Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of spelt | |
| | Barley | | 100 - 400 g | Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of barley | |
| | Cous Cous | | 100 - 400 g | Add salted water and cereal into the steamer bottom and cover with lid. Use 2 cups of water for each cup of cous cous | |
| | Oat porridge | | 1-2 portions * | Add salted water and oat flakes into a container with high edges, mix and insert into the oven | |
| MEAT | Beef | Roast beef | + | 800 g - 1.5 kg | Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving |
| | | Steak | | 2-6 pieces | Brush with oil and rosemary. Rub with salt and black pepper. Distribute evenly on the wire rack |
| | | Hamburgers frozen | | 100 - 500 g | Lightly grease the crisp plate before preheating |
| | Pork | Roast pork | + | 800 g - 1.5 kg | Brush with oil or melted butter. Rub with salt and pepper. At the end of cooking let rest for at least 15 minutes before carving |
| | | Ribs | | 700 g - 1.2 kg | Brush with oil and season as you prefer. Rub with salt and pepper. Distribute evenly in the crisp plate with the bone side downwards |
| | | Bacon | | 50 - 150 g | Distribute evenly in the crisp plate |
| | Chicken | Roast chicken | | 800 g - 2.5 kg | Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up |
| | | Pieces | | 400 g - 1.2 kg | Brush with oil and season as you prefer. Distribute evenly in the crisp plate with the skin side down |
| | | Steam fillets | | 300 - 800 g * | Distribute evenly in the steamer basket |
| | | Breaded Fillets Fry | + | 100 - 500 g | Brush with oil. Distribute evenly in the crisp plate |
| | Meat dishes | Hot dog | | 4-8 pieces * | Add hot dog in the steamer bottom and cover with water. Cook uncovered |
| | | Meat loaf | | 4-8 portions | Prepare according to your favorite recipe and shape into a loaf container pushing to avoid the formation of air pockets |
| Sausages & Wurstel | | | 200 - 800 g | Lightly grease the crisp plate before preheating. Pierce the sausages with a fork to prevent bursting | |















* Suggested quantity. Do not open door during cooking.

| ACCESSORIES | Mw/Oven proof container | Steamer (Complete) | Steamer (Bottom + Lid) | Steamer (bottom) | Wire rack | Rectangular baking tray | Crisp Plate |
|-------------|-------------------------|--------------------|------------------------|------------------|-----------|-------------------------|-------------|
| | | | | | | | |








| | FOOD CATEGORY / RECIPES | ACCESSORIES | QUANTITY | COOKING INFO | |
|------------|-------------------------|----------------------|---|----------------|--|
| FISH | Steamed | Whole fish |  | 600 g - 1.2 kg | Brush with oil. Season with lemon juice, garlic and parsley |
| | | Fish fillets |  | 300 - 800 g * | Distribute evenly in the steamer basket |
| | | Fish steak |  | 300 - 800 g * | Distribute evenly in the steamer basket |
| | | Mussels |  | 400 g - 1.0 kg | Season with oil, pepper, lemon garlic and parsley before cooking. Mix well |
| | | Shrimps |  | 100 - 600 g | Distribute evenly in the steamer basket |
| FISH | Roasted | Whole fish |  | 600 g - 1.2 kg | Brush with oil. Season with lemon juice, garlic and parsley |
| | | Gratin-frozen |  | 600 g - 1.2 kg | Take out from packaging being careful to remove any aluminium foil |
| FISH | Fried | Fish & chips-frozen |  | 1-3 portions | Distribute evenly in the crisp plate alternating the fish fillets and the potatoes |
| | | Mixed fish-frozen |  | 100- 500 g | Distribute evenly in the crisp plate |
| | | Breaded stick-frozen |  | 100 - 500 g | Distribute evenly in the crisp plate |
| | | Fish steak |  | 300 - 800 g | Lightly grease the crisp plate before preheating. Season fish steaks with oil and cover with sesame seeds |
| VEGETABLES | Roasted | Potatoes pieces |  | 300 g - 1.2 kg | Cut in pieces, season with oil, salt and flavor with herbs before placing into the oven |
| | | Potato wedges |  | 300 - 800 g | Cut in wedges, season with oil, salt and flavor with herbs before placing into the oven |
| | | Vegetables-stuffed |  | 600 g - 2.2 kg | Scoop out the vegetable and fill with a mixture of the vegetable flesh itself, minced meat and shredded cheese. Season with garlic, salt and flavor with herbs as you prefer |
| | | Veg burger-frozen |  | 2-6 pieces | Lightly grease the crisp plate |
| | | Potatoes |  | 4-10 portions | Slice and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top |
| VEGETABLES | Gratin | Broccoli |  | 600 g - 1.5kg | Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top |
| | | Cauliflowers |  | 600 g - 1.5 kg | Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top |
| | | Gratin-frozen |  | 400 g - 800 g | Take out from packaging being careful to remove any aluminium foil |
| | | Vegetables-frozen |  | 300 - 800 g * | Distribute evenly in the steamer basket |
| VEGETABLES | Steamed | Potatoes |  | 300 g - 1 kg * | Cut in pieces. Distribute evenly in the steamer bottom |
| | | Broccoli |  | 200 - 500 g * | Cut in pieces. Distribute evenly in the steamer basket |
| | | Carrots |  | 200 - 500 g * | Cut in pieces. Distribute evenly in the steamer basket |
| | | Cauliflowers |  | 200 - 500 g * | Cut in pieces. Distribute evenly in the steamer basket |
| | | Potatoes- frozen |  | 200 - 500 g | Distribute evenly in the crisp plate |
| VEGETABLES | Fried | Aubergine |  | 200 - 600 g | Chop and soak in cold salted water for 30 minutes. Wash, dry and weigh. Mix with oil, approximately 10g for each 200g of dry eggplant. Distribute evenly in the crisp plate |
| | | Courgette |  | 200 - 500 g | Slice, weigh and mix with oil, approximately 10g for each 200g of dry zucchini. Season with salt and black pepper. Distribute evenly on crisp plate |

* Suggested quantity. Do not open door during cooking.

| ACCESSORIES | Mw/Oven proof container | Steamer (Complete) | Steamer (Bottom + Lid) | Steamer (bottom) | Wire rack | Rectangular baking tray | Crisp Plate |
|-------------|---|---|---|---|---|---|---|
| |  |  |  |  |  |  |  |

| FOOD CATEGORY / RECIPES | ACCESSORIES | QUANTITY | COOKING INFO | |
|-------------------------|------------------------|---|----------------|---|
| DESSERTS & PASTRIES | Chocolate cookies |  | 1 batch | Make a batter of 250g flour, 150g butter, 100g sugar, 1 egg, 25g cocoa powder, salt and baking powder. Add vanilla essence. Let cool down. Spread to reach 5mm thickness, shape as required and distribute evenly in the crisp plate |
| | Fruit Pie |  | 1 batch | Make a pastry of 180g flour, 125g butter and 1 egg. Line the crisp plate with the pastry and fill with 700-800g sliced fresh fruit mixed with sugar and cinnamon |
| | Fruit Pie-frozen |  | 300 - 800 g | Take out from packaging being careful to remove any aluminium foil |
| | Fruit compote |  | 300 - 800 ml * | Peel and core the fruit. Cut in pieces and place in the steamer basket |
| | Baked apples |  | 4-8 pieces | Remove the core and fill with marzipan or cinnamon, sugar and butter |
| | Hot chocolate |  | 2-8 portions | Prepare according to your favorite recipe into a single container. Flavor with vanilla or cinnamon. Add maize starch to increase density |
| | Brownies |  | 1 batch | Prepare according to your favorite recipe. Spread batter on the baking tray covered with baking paper |
| CAKES & BREAD | Fruit filled pie |  +  | 800 g - 1.5 kg | Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the fruit. Fill with chopped fresh fruit mixed with sugar and cinnamon |
| | Muffins |  | 1 batch | Prepare a batter for 16-18 pieces according to your favorite recipe and fill in paper moulds. Distribute evenly on the baking tray |
| | Sponge cake in tin |  +  | 1 batch | Prepare a fatless sponge cake batter of 500-900g. Pour into lined and greased baking tray |
| | Rolls-frozen |  | 1 batch | Take out from packaging. Distribute evenly on the baking tray |
| | Sandwich loaf in tin |  | 1-2 pieces | Prepare dough according to your favorite recipe for a light bread. Form into a loaf container before rise. Use the oven's dedicated rise function |
| | Scones |  | 1 batch | Shape into one scone or in smaller pieces on greased crisp plate |
| PIZZA & PIES | Pizza |  | 2-6 portions | Prepare a pizza dough based on 150ml water, 15g yeast, 200-225g flour, oil and salt. Leave it to rise using the oven's dedicated function. Roll out the dough into a lightly greased baking tray. Add topping like tomatoes, mozzarella and ham |
| | Thin pizza-frozen |  | 250 - 500 g * | Take out from packaging being careful to remove any aluminium foil |
| | Thick pizza-frozen |  | 300 - 800 g * | Take out from packaging being careful to remove any aluminium foil |
| | Pizza-chilled |  | 200 - 500 g | Take out from packaging. Distribute evenly in the crisp plate |
| | Quiche lorraine |  | 1 batch | Line the crisp plate with the pastry and pierce it with a fork. Prepare quiche lorraine mixture considering a quantity for 8 portions |
| | Quiche lorraine-frozen |  | 200 - 800 g | Take out from packaging being careful to remove any aluminium foil |
| | Quiche |  +  | 1 batch | Line a pie dish for 8-10 portions with a pastry and pierce it with a fork. Fill the pastry according to your favorite recipe |
| | Veg strudel |  | 800 g - 1.5 kg | Prepare a mix of chopped vegetables. Sprinkle with oil and cook into a pan for 15-20 minutes. Let cool down. Add fresh cheese and season with salt, balsamic vinegar and spices. Roll it into a pastry and fold the external part |
| EGGS & SNACKS | Popcorn | - | 90 - 100 g * | Always place the bag directly on the glass turntable. Pop only one bag at a time |
| | Chicken wings-frozen |  | 300 - 600 g * | Distribute evenly in the crisp plate |
| | Chicken nuggets-frozen |  +  | 200 - 600 g | Distribute evenly in the crisp plate |
| | Cheese sticks - frozen |  | 100 - 400 g | Brush the cheese with a little oil before cooking. Distribute evenly in the crisp plate |
| | Onion rings-frozen |  +  | 100 - 500g | Distribute evenly in the crisp plate |
| | Scrambled eggs |  | 2-10 pieces | Prepare according to your favorite recipe into a single container |
| | Fried eggs |  | 1-6 pieces | Lightly grease the crisp plate before preheating |
| | Omelette |  | 1 batch | Lightly grease the crisp plate before preheating |

* Suggested quantity. Do not open door during cooking.

| ACCESSORIES | Mw/Oven proof container | Steamer (Complete) | Steamer (Bottom + Lid) | Steamer (bottom) | Wire rack | Rectangular baking tray | Crisp Plate |
|-------------|---|---|---|---|---|---|---|
| |  |  |  |  |  |  |  |

CLEANING

Make sure that the appliance has cooled down before carrying out any maintenance or cleaning.

Never use steam cleaning equipment. Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the glass in the door with a suitable liquid detergent.
- At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- Activate the "Smart clean" function for an optimum cleaning of the internal surfaces.
- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.

ACCESSORIES

All accessories are dishwasher safe with the exception of the Crisp plate.

The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

TROUBLESHOOTING

| PROBLEM | POSSIBLE CAUSE | SOLUTION |
|--|---|--|
| The oven is not working. | Power cut. Disconnection from the mains. | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists. |
| The oven makes noises, even when it is switched off. | Cooling fan active. | Open the door or hold or wait until the cooling process has finished. |
| The display shows the letter "F" followed by a number. | Software fault. | Turn off the oven and restart it to see if the problem persists. Try to perform the "FACTORY RESET", selectable from "SETTINGS". Contact your nearest Client After-sales Service Centre and state the number following the letter "F". |
| The oven does not heat up. | When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. DEMO appears on display every 60 seconds. | Access "DEMO" from "SETTINGS" and select "Off". |

PRODUCT FICHE

 www.docs.whirlpool.eu The product fiche with energy data of this appliance can be downloaded from Whirlpool website docs.whirlpool.eu

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.

