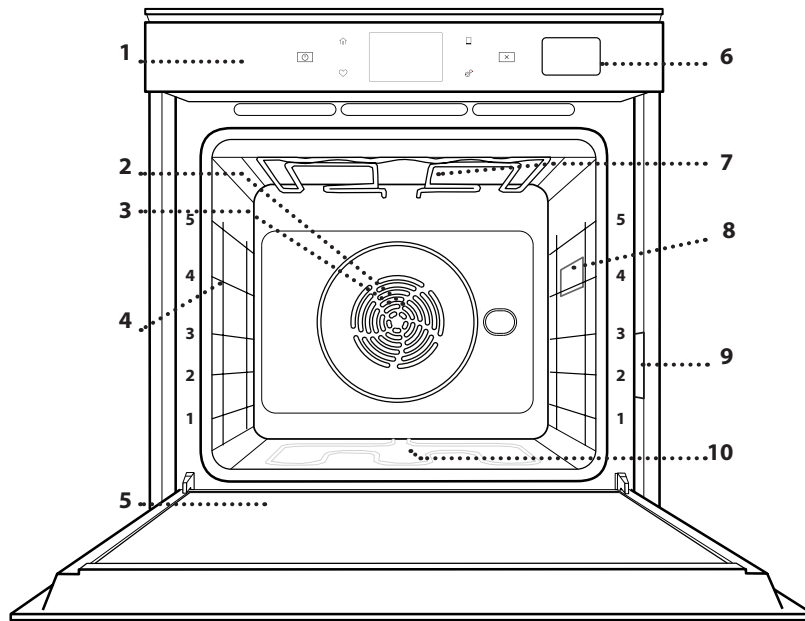**THANK YOU FOR BUYING A WHIRLPOOL PRODUCT**
In order to receive a more complete assistance, please register your product on your local Whirlpool website.

⚠ **Before using the appliance carefully read the Safety Instruction.**

PRODUCT DESCRIPTION

1. Control panel
2. Fan
3. Circular heating element
   (not visible)
4. Shelf guides
   (the level is indicated on the front of the oven)
5. Door
6. Water drawer
7. Upper heating element/grill
8. Lamp
9. Identification plate
   (do not remove)
10. Lower heating element
    (not visible)

CONTROL PANEL DESCRIPTION
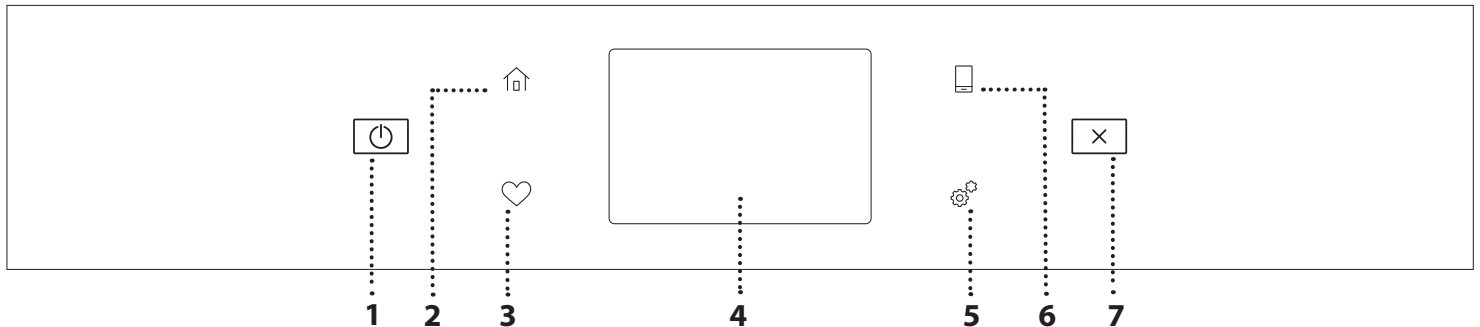
1. ON / OFF
For switching the oven on and off.

2. HOME
For gaining quick access to the main menu.

3. FAVORITE
For retrieving up the list of your favorite functions.

4. DISPLAY

5. TOOLS
To choose from several options and also change the oven settings and preferences.
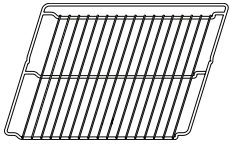
6. REMOTE CONTROL
To enable use of the 6th Sense Live Whirlpool app.

7. CANCEL
To stop any oven function except the Clock, Kitchen Timer and Control Lock.
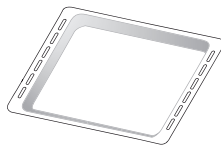
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ACCESSORIES

WIRE SHELF

Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware
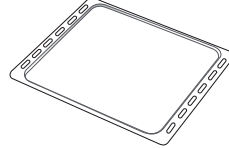
STEAM TRAY

This makes it easier for steam to circulate, which helps cook the food evenly. Place the drip tray on the level below to collect the cooking juices.**
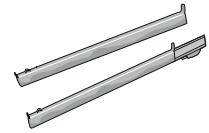
DRIP TRAY

Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY

Use for cooking all bread and pastry products, but also for roasts, fish en papillotte, etc.

SLIDING RUNNERS *

To facilitate inserting or removing accessories.

* Availble only on certain models

** Use for Steam function only.

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

Other accessories can be purchased separately from the After-sales Service.

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

Other accessories, such as the drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: The shelf guides can now be removed.
- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

FITTING THE SLIDING RUNNERS (IF PRESENT)

Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.
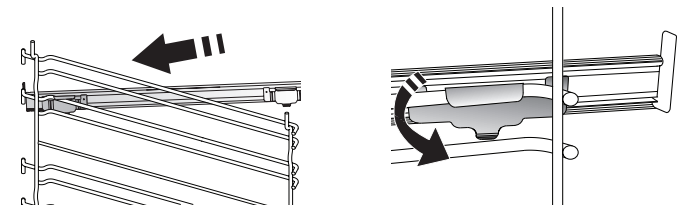
Please note: The sliding runners can be fitted on any level.

COOKING FUNCTIONS

MANUAL FUNCTIONS

- **FAST PREHEAT**

  For preheating the oven quickly.

- **CONVENTIONAL**

  For cooking any kind of dish on one shelf only.

- **GRILL**

  For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.

- **TURBO GRILL**

  For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.

- **FORCED AIR**

  For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.

- **COOK 4 FUNCTIONS**

  For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, tarts, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.

- **CONVECTION BAKE**

  For cooking meat, baking cakes with fillings on one shelf only.

- **STEAM**

  - » **PURE STEAM**

    For cooking natural and healthy dishes using steam to preserve the food's natural nutritional value. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching. Unless otherwise indicated, remove all packaging and protective film before placing the food in the oven.

  - » **FORCED AIR + STEAM**

    Combining the properties of steam with those of the forced air, this function allows you to cook dishes pleasantly crispy and browned outside, but at the same time tender and succulent inside. To achieve the best cooking results, we recommend to select a HIGH steam level for fish cooking, MEDIUM for meat and LOW for bread and desserts.

- **SPECIAL FUNCTIONS**

  - » **DEFROST**

    To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.

  - » **KEEP WARM**

    For keeping just-cooked food hot and crisp.

  - » **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.

  - » **CONVENIENCE**

    To cook ready-made food, stored at room temperature or in the refrigerator (biscuits, cake mix, muffins, pasta dishes and bread-type products). The function cooks all the dishes quickly and gently and can also be used to heat food already cooked. The oven does not need to be pre-heated. Follow the instructions on the packaging.

  - » **MAXI COOKING**

    For cooking large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.

  - » **ECO FORCED AIR**

    For cooking stuffed roasting joints and fillets of meat on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation. When this ECO function is in use, the light will remain switched off during cooking. To use the ECO cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

- **FROZEN BAKE**

  The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.

6th SENSE

These enable all types of food to be cooked fully automatically. To use at best this function, follow the indications on the relative cooking table.

The oven does not have to be preheated.
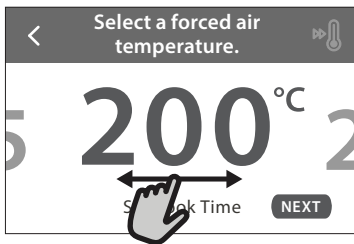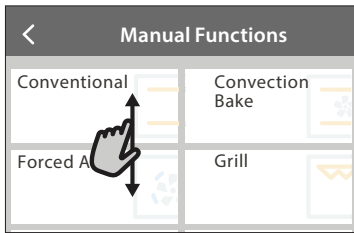
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HOW TO USE THE TOUCH DISPLAY

To select or confirm:
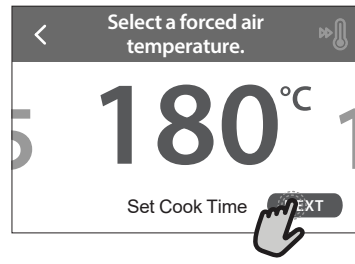Tap the screen to select the value or menu item you require.

12:35	
🕐	Manual Functions
6th sense	6th Sense Functions
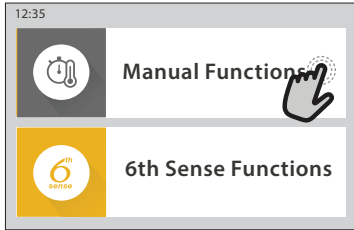
To scroll through a menu or a list:
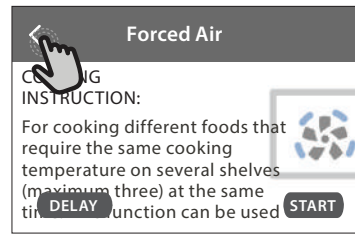Simply swipe your finger across the display to scroll through the items or values.

< Manual Functions

Conventional	Convection Bake
Forced Air	Grill

< Select a forced air temperature.

200°C

Set Cook Time   NEXT

To confirm a setting or go to the next screen:
Tap "SET" or "NEXT".

< Select a forced air temperature.

180°C

Set Cook Time   NEXT

To go back to the previous screen:
Tap < .

< Forced Air

COOKING INSTRUCTION:

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time, this function can be used

DELAY   START

FIRST TIME USE

You will need to configure the product when you switch on the appliance for the first time.

The settings can be changed subsequently by pressing ⚙ to access the "Tools" menu.

1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time.

- Swipe across the screen to scroll through the list of available languages.
- Tap the language you require.

Tapping < will take you back to the previous screen.

2. SETTING UP WIFI

Sorry, due to network restrictions, this function is not available in Asia Pacific region.

Tap "SKIP" to proceed.

3. SETTING THE TIME AND DATE

Connecting the oven to your home network will set the time and date automatically. Otherwise you will need to set them manually

- Tap the relevant numbers to set the time.
- Tap "SET" to confirm.

Once you have set the time, you will need to set the date

- Tap the relevant numbers to set the date.
- Tap "SET" to confirm.

After a long power loss, you need to set the time and date again.

4. SET THE POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW (16 Ampere): If your household uses a lower power, you will need to decrease this value (13 Ampere).

- Tap the value on the right to select the power.
- Tap "OKAY" to complete initial setup.

5. 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.

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

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DAILY USE

1. SELECT A FUNCTION

- To switch on the oven, press ⬚ or touch anywhere on the screen.

The display allows you to choose between Manual and 6th Sense Functions.

- Tap the main function you require to access the corresponding menu.
- Scroll up or down to explore the list.
- Select the function you require by tapping it.

2. SET MANUAL FUNCTIONS

After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

TEMPERATURE / GRILL LEVEL

- Scroll through the suggested values and select the one you require.

If allowed by the function, you can tap ⬚ to activate preheating.

DURATION

You do not have to set the cooking time if you want to manage cooking manually. In timed mode, the oven cooks for the length of time you select. At the end of the cooking time, the cooking is stopped automatically.

- To set the duration, tap "Set Cook Time".
- Tap the relevant numbers to set the cooking time you require.
- Tap "NEXT" to confirm.

To cancel a set duration during cooking and so manage manually the end of cooking, tap the duration value and then select "STOP".

3. SET 6th SENSE FUNCTIONS

The 6th Sense functions enable you to prepare a wide variety of dishes, choosing from those shown in the list. Most cooking settings are automatically selected by the appliance in order to achieve the best results.

- Choose a recipe from the list.

Functions are displayed by food categories in the "6th SENSE FOOD" menu (see relative tables) and by recipe features in the "LIFESTYLE" menu.

- Once you have selected a function, simply indicate the characteristic of the food (quantity, weight, etc.) you want to cook to achieve the perfect result.

4. SET START TIME DELAY

You can delay cooking before starting a function: The function will start at the time you select in advance.

- Tap "DELAY" to set the start time time you require.
- Once you have set the required delay, tap "START DELAY" to start the waiting time.
- Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated.

Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature your require gradually, meaning that cooking times will be slightly longer than those listed in the cooking table.

- To activate the function immediately and cancel the programmed delay time, tap ⬚ .

5. START THE FUNCTION

- Once you have configured the settings, tap "START" to activate the function.

If the oven is hot and the function requires a specific maximum temperature, a message will shown on the display. You can change the values that have been set at any time during cooking by tapping the value you want to amend.

- Press ⬚ to stop the active function at any time.

6. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase. Once this phase has been finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.

- Open the door.
- Place the food in the oven.
- Close the door and tap "DONE" to start cooking.

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 pause it. The cooking time does not include a preheating phase.

You can change the default setting of the preheating option for cooking functions that allow you to do that manually.

- Select a function that allows you to select the preheating function manually.
- Tap ⬚ icon to activate or deactivate preheating. It will be set as a default option.

7. PAUSING COOKING

Some 6th Sense functions will require to turn the food during cooking. An audible signal will sound and the displays shows the action must to be done.

- Open the door.
- Carry out the action prompted by the display.
- Close the door, then tap "DONE" to resume cooking.

Before cooking ends, the oven could prompt you to check the food in the same way.

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

- Check the food.
- Close the door, then tap "DONE" to resume cooking.

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8. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete. With some functions, once cooking has finished you can give your dish extra browning, extend the cooking time or save the function as a favorite.

- Tap ♡ to save it as a favorite.
- Select "Extra Browning" to start a five-minute browning cycle.
- Tap ⊕ to save prolong the cooking.

9. FAVORITES

The Favourites feature stores the oven settings for your favorite recipe.

The oven automatically recognizes the most used functions. After a certain number of uses, you will be prompted to add the function to your favorites.

HOW TO SAVE A FUNCTION

Once a function has finished, tapping on ♡ to save it as a favourite. This will enable you to use it quickly in the future, keeping the same settings. The display allows you to save the function by indicating up to 4 favorite meals time including breakfast, lunch, snack and dinner.

- Tap the icons to select at least one.
- Tap "SAVE AS FAVORITE" to save the function.

ONCE SAVED

To view the favorite menu, press ♡ : the functions will be divided by different meal times and some suggestions will be offered.

- Tap the meals icon To view the relevant lists
- Scroll through the prompted list.
- Tap the recipe or function you require.
- Tap "START" to activate the cooking.

CHANGING THE SETTINGS

In the favorite screen, you can add an image or name to the favorite to customize it to your preferences.

- Select the function you want to change.
- Tap "EDIT".
- Select the attribute you want to change.
- Tap "NEXT": The display will show the new attributes.
- Tap "SAVE" to confirm your changes.

In the favorite screen you can also delete functions you have saved:

- Tap the ♥ on the function.
- Tap "REMOVE IT".

You can also adjust the time when the various meals are shown:

- Press ⚙ .
- Select ▤ "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Scroll through the list and tap the relevant time.
- Tap the relevant meal to change it.

It will be possible to combine a time slot only with a meal.

10. TOOLS

Press ⚙ to open the "Tools" menu at any time. This menu enables you to choose from several options and also change the settings or preferences for your product or the display.

🛜 REMOTE ENABLE

To enable use of the 6th Sense Live Whirlpool app (only available in certain countries and region).

⏳ KITCHEN TIMER

This function can be activated either when using a cooking function or alone for keeping time. Once started, the timer will continue to count down independently without interfering with the function itself. Once the timer has been activated, you can also select and activate a function.

The timer will continue counting down at the top-right corner of the screen.

To retrieve or changhe the kitchen timer:

- Press ⚙ .
- Tap ⏲ .

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

- Tap "DISMISS" to cancel the timer or set a new timer duration.
- Tap "SET NEW TIMER" to set the timer again.

💡 LIGHT

To switch on or off the oven lamp.

♻ SELF-CLEAN

Activate the "Self-Clean" function for optimum cleaning of the internal surfaces.

It is reccommended to do not open the oven door during the cleaning cycle to avoid a loss of water vapor that could get an adverse effect on the final cleaning result.

- Remove all accessories from the oven before activating the function.
- When the oven is cold, pour 200 ml of drinking water on the bottom of the oven.
- Tap "START" to activate the cleaning function.

Once the cycle has been selected, you can delay the start of automatic cleaning. Tap "DELAY" to set the end time as indicated in the relevant section.

🌀 DRAIN

The drain function allows the water to be drained in order to prevent stagnation in the tank. For optimal use of the appliance, it is advisable to always carry out draining everytime the oven has been used with
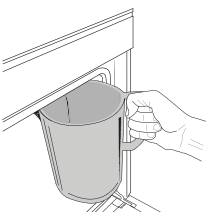
a steam cycle.

Once selected the "Drain" function, follow the actions indicated: Open the door and place a large jug under the drain nozzle located at the bottom right of the panel.

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Once started the draining, keep the jug in position until the operation is completed. The average duration for full load drainage is about three minutes.

If needed, it is possible to pause the draining process by tapping PAUSE on the display (for example in case the jug would be already full of water in the middle of the draining process.

The jug must be at least 2 liters large.

Please note: to ensure that the water is cold, it is not possible to perform this activity before 4 hours have elapsed from the last cycle (or the last time the product was powered). During this waiting time, the display will show the following feedback "WATER IS TOO HOT: WAIT UNTIL THE TEMPERATURE DECREASES".

Important: If the tank is not regularly drained, after a few days since the last refill, the appliance will ask to do it displaying the message <DRAIN CYCLE IS NEEDED>: this request can not be ignored, and it will be possible to continue with the normal use of the product only after the drain has been carried out.

❄ DESCALE

This special function, activated at regular intervals, allows you to keep the tank and the steam circuit in the best condition.

The message <DESCALE CYCLE NEEDED> will be shown on display, to remind you to execute this operation regularly.
Descale requirement is triggered by the number of steam cooking cycles performed or steam boiler working hours since the last descale cycle (see the table below.

"DESCALE" MESSAGE appears after	WHAT TO DO
15 cycles of steam cooking	Descale is recommended
22 hours of steam cooking duration	
20 cycles of steam cooking	It is not possible to run a Steam cycle until a Descale cycle will be carried out
30 hours of steam cooking duration	

The descaling procedure can also be performed whenever the user desires a deeper cleaning of the tank and the internal steam circuit.

The average duration of the full function is around 185 minutes. Once the function is started, follow all the steps indicated on the display.

Please note: The function can be paused but, if it is canceled at any time, the entire descaling cycle must be repeated from the beginning.

> ### PHASE 1.1: DRAINING (up to 3 min.)

If the reservoir is not empty, the draining phase has to be performed before starting the proper descaling process. In this case, please proceed with the draining task as described in the dedicated Drain paragraph. Instead, if the reservoir does not contain water, the appliance will skip automatically to PHASE 1.2.

Please note: to ensure that the water is cold, it is not possible to perform this activity before 4 hours have elapsed from the last cycle (or the last time the product was powered).

During this waiting time, the display will show the following feedback "WATER IS TOO HOT: WAIT UNTIL THE TEMPERATURE DECREASES".

The jug must be at least 2 liters large.

> ### PHASE 1.2: DESCALING (~120 MIN.)

When display will ask you to prepare the solution, proceed adding 3 sachets (corresponding to 75g) of the specific Oven WPRO* descaler in 1,7 liters of drinking water at ambient temperature.
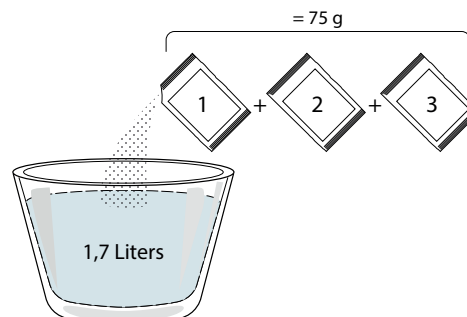
Once the descaling solution is poured inside the drawer, press START to start the main descaling process.

The descaling steps do not need you to stay in front of the appliance. After each step is completed, an acoustical feedback will be played and the display will show instructions to proceed with the next phase.

> ### PHASE DRAINING (up to 3 min.)

When the display will show <PLACE A CONTAINER BELOW THE WATER DRAINING HOLE>, please proceed with the draining task as described in the dedicated Drain paragraph.

> ### PHASE 2.1: WATER REFILING

To clean the tank and the steam circuit, the rinse cycle has to be done.

When the display shows <REFILL THE TANK>, please pour drinking water in the drawer, until the display shows <TANK REFILLED>.

> ### PHASE 2.2: RINSING (~65 min.)

The system is now ready to start the final rinsing process, press START to begin.

> ### PHASE 2.3: DRAINING (UP TO 3 MIN.)

After the last draining operation press CLOSE to complete the descale.

When Descale procedure is completed, it will be possible to use all the steam functions.

*WPRO descaler is the suggested professional product for the maintenance of the best performance of your steam function in the oven. Please follow the instructions for use on the packaging. For orders and information contact the after sales service or *www.whirlpool.eu*
Whirlpool will not be held responsible for any damage caused by the use of other cleaning products available on the market.

MUTE

Tap the icon to mute or unmute all the sounds and alarms.

CONTROL LOCK

The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidently.

To activate the lock:

• Tap the 🔒 icon.

To deactivate the lock:

• Tap the display.
• Swipe up on the message shown.

MORE MODES

For selecting Sabbath mode and accessing Power Management.

PREFERENCES

For changing several oven settings.

WI-FI

For changing settings or configuring a new home network (only available in certain countries and region).

INFO

For switching off "Store Demo Mode", resetting the product and obtaining further information about the product.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C) / GRILL LEVEL	DURATION (Min.)	SHELF AND ACCESSORIES
Leavened cakes / Sponge cakes	▭	Yes	170	30 - 50	2
	✿	Yes	160	30 - 50	2
	✿	Yes	160	30 - 50	4 1
Filled cakes (cheesecake, strudel, apple pie)	⊞	Yes	160 – 200	30 - 85	3
	✿	Yes	160 – 200	35 - 90	4 1
Cookies / Shortbread	▭	Yes	150	20 - 40	3
	✿	Yes	140	30 - 50	4
	✿	Yes	140	30 - 50	4 1
	✿	Yes	135	40 - 60	5 3 1
Small cakes / Muffin	▭	Yes	170	20 - 40	3
	✿	Yes	150	30 - 50	4
	✿	Yes	150	30 - 50	4 1
	✿	Yes	150	40 - 60	5 3 1
Choux buns	▭	Yes	180 - 200	30 - 40	3
	✿	Yes	180 - 190	35 - 45	4 1
	✿	Yes	180 - 190	35 - 45 *	5 3 1
Meringues	▭	Yes	90	110 - 150	3
	✿	Yes	90	130 - 150	4 1
	✿	Yes	90	140 - 160 *	5 3 1
Pizza / Bread / Focaccia	▭	Yes	190 - 250	15 - 50	2
	✿	Yes	190 - 230	20 - 50	4 1
Pizza (Thin, thick, focaccia)	✿	Yes	220 - 240	25 - 50 *	5 3 1
Frozen pizza	▭	Yes	250	10 - 15	3
	✿	Yes	250	10 - 20	4 1
	✿	Yes	220 - 240	15 - 30	5 3 1

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Savoury pies (vegetable pie, quiche)	❄	Yes	180 - 190	45 - 55	3
	✿	Yes	180 - 190	45 - 60	4 1
	✿	Yes	180 - 190	45 - 70 *	5 3 1
Vols-au-vent / Puff pastry crackers	▭	Yes	190 - 200	20 - 30	3
	❄	Yes	180 - 190	20 - 40	4 1
	✿	Yes	180 - 190	20 - 40 *	5 3 1

FUNCTIONS	▭ Conventional	✿ Forced air	❄ Convection bake	⌵⌵ Grill	⌵⌵ TurboGrill	▱ XL MaxiCooking	COOK 4 Cook 4	e✿ Eco Forced air

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C) / GRILL LEVEL	DURATION (Min.)	SHELF AND ACCESSORIES
Lasagne / Flans / Baked pasta / Cannelloni	▭	Yes	190 - 200	45 - 65	3
Lamb / Veal / Beef / Pork 1 kg	▭	Yes	190 - 200	80 - 110	3
Roast pork with crackling 2 kg	▱ XL	—	170	110 - 150	2
Chicken / Rabbit / Duck 1 kg	▭	Yes	200 - 230	50 - 100	3
Turkey / Goose 3 kg	▭	Yes	190 - 200	80 - 130	2
Baked fish / en papillote (fillets, whole)	▭	Yes	180 - 200	40 - 60	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	❄	Yes	180 - 200	50 - 60	2
Toast	⌵⌵	—	3 (High)	3 - 6	5
Fish fillets / Steaks	⌵⌵	—	2 (Mid)	20 - 30 **	4 3
Sausages / Kebabs / Spare ribs / Hamburgers	⌵⌵	—	2 - 3 (Mid - High)	15 - 30 **	5 4
Roast chicken 1-1.3 kg	⌵⌵	—	2 (Mid)	55 - 70 ***	2 1
Leg of lamb / Shanks	⌵⌵	—	2 (Mid)	60 - 90 ***	3
Roast potatoes	⌵⌵	—	2 (Mid)	35 - 55 ***	3
Vegetable gratin	⌵⌵	—	3 (High)	10 - 25	3
Cookies	COOK 4 Cookies	Yes	135	50 - 70	5 4 3 1
Tarts	COOK 4 Tarts	Yes	170	50 - 70	5 4 3 1
Round pizzas	COOK 4 Round Pizza	Yes	210	40 - 60	5 4 2 1
Complete meal: Fruit tart (level 5) / lasagne (level 3) / meat (level 1)	✿	Yes	190	40 - 120 *	5 3 1
Complete meal: Fruit tart (level 5) / roasted vegetables (level 4) / lasagna (level 2) / cuts of meat (level 1)	COOK 4 Menu	Yes	190	40 - 120	5 4 2 1
Lasagna & Meat	✿	Yes	200	50 - 100 *	4 1
Meat & Potatoes	✿	Yes	200	45 - 100 *	4 1

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Fish & Vegetebles	⊞	Yes	180	30 - 50 *	4 1
Stuffed roasting joints	e⊞	—	200	80 - 120 *	3
Cuts of meat (rabbit, chicken, lamb)	e⊞	—	200	50 - 100 *	3

* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.
** Turn food halfway through cooking.
*** Turn food two thirds of the way through cooking (if necessary).

ACCESSORIES	Wire shelf	Oven tray or cake tin on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Steam Tray

PURE STEAM

Recipe	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Fresh vegetables (Whole)	-	100	30 - 80	2 1
Fresh vegetables (Pieces)	-	100	15 - 40	2 1
Frozen vegetables	-	100	20 - 40	2 1
Whole fish	-	90	40 - 50	2 1
Fish fillets	-	90	20 - 30	2 1
Chicken fillets	-	100	15 - 50	2 1
Eggs	-	100	10 - 30	2 1
Fruit (Whole)	-	100	15 - 45	2 1
Fruit (Pieces)	-	100	10 - 30	2 1

Select the Pure Steam function from the manual functions menu. Set the cooking temperature and time. You may need to refill the water tank before running the cycle.

If the water tank level is too low the steam cycle will not start. A full water tank, or approximately 1.7 liters and is required to start all steam functions. Once the water tank reaches its maximum level the Display will indicate "Water Tank is Full". If at any time the water level is too low the cycle will be paused and the Display will indicate "Refill Water".

For the best results we recommend to avoid preheating the oven. If the oven is hot, we suggest using a Forced Air + Steam manual cycle or waiting until the oven is cool.

Warning - Risk of scalding. Hot steam may escape when you open the door. Open the door carefully.

A lot of steam is produced during steaming and when it's cooled down becomes condensed water which will be collected in the tray, underneath the cooking compartment. Allow the cooking compartment to cool down. Soak up the water in the condensation tray with a tea towel and wipe it carefully.

| ACCESSORIES	Wire shelf	Oven tray or cake tin on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Steam Tray

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FORCED AIR + STEAM

Recipe	Steam Level	Preheat	Temperature (°C)	Cook Time (Min.)	Level and Accessories
Shortbread / Cookies	LOW	-	140 - 150	35 - 55	3
	LOW	-	140	30 - 50	4 · 1
	LOW	-	140	40 - 60	5 · 3 · 1
Small cake / Muffin	LOW	-	160 - 170	30 - 40	3
	LOW	-	150	30 - 50	4 · 1
	LOW	-	150	40 - 60	5 · 3 · 1
Leavened cakes	LOW	-	170 - 180	40 - 60	2
Sponge cakes	LOW	-	160 - 170	30 - 40	2
Focaccia	LOW	-	200 - 220	20 - 40	3
Bread loaf	LOW	-	170 -180	70 - 100	3
Small bread	LOW	-	200 - 220	30 - 50	3
Baguette	LOW	-	200 - 220	30 - 50	3
Roast potatoes	MID	-	200 - 220	50 - 70	3
Veal / Beef / Pork 1 kg	MID	-	180 - 200	60 - 100	3
Veal / Beef / Pork (pieces)	MID	-	160 - 180	60-80	3
Roast Beef rare 1 kg	MID	-	200 - 220	40 - 50	3
Roast Beef rare 2 kg	MID	-	200	55 - 65	3
Leg of lamb	MID	-	180 - 200	65 - 75	3
Stew pork knuckles	MID	-	160 - 180	85 - 100	3
Chicken / guinea fowl / duck 1 - 1.5 kg	MID	-	200 - 220	50 - 70	3
Chicken / guinea fowl / duck (pieces)	MID	-	200 - 220	55 - 65	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	MID	-	180 - 200	25 - 40	3
Fish fillet	HIGH	-	180 - 200	15 - 30	3

HOW TO READ THE COOKING TABLES

The tables list: recipes, if preheating is needed, temperature (°C), grill level, cooking time (minutes), accessories and level suggested for cooking. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, move on to higher values. Use the accessories supplied and preferably dark-coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain the best results, carefully follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves.

Warning - Risk of scalding. Hot steam may escape when you open the door. Open the door carefully.

A lot of steam is produced during steaming and when it's cooled down becomes condensed water which will be collected in the tray, underneath the cooking compartment. Allow the cooking compartment to cool down. Soak up the water in the condensation tray with a tea towel and wipe it carefully.

6th sense COOKING TABLE

Recipe			Suggested quantity	Turn (Of cook time)	Level and Accessories	
Casseroles/ Baked Pasta	Fresh Lasagna		500 - 3000 g	-	2	1
	Frozen Lasagna		500 - 3000 g	-	2	1
Rice & Cereals	Rice	White rice	100 - 500 g	-	2	1
		Brown rice	100 - 500 g	-	2	1
		Wholegrain rice	100 - 500 g	-	2	1
	Seeds & Cereals	Quinoa	100 - 300 g	-	2	
		Millet	100 - 300 g	-	3	
		Barley	100 - 300 g	-	3	
		Spelt	100 - 300 g	-	3	
Meat	Beef	Roast beef	600 - 2000 g	-	3	
		Hamburger	1.5 - 3 cm	3/5	5	
	Pork	Pork	600 - 2500 g	-	3	
		Pork ribs	500 - 2000 g	2/3	5	1
	Roasted Chicken	Whole	600 - 3000 g	-	2	
		Fillet / Breast	1 - 5 cm	2/3	5	
	Meat Dishes	Kebab	one grid	1/2	2	1
		Sausages & Wurstel	1.5 - 4 cm	2/3	5	
	Steamed meat	Chicken fillets	1 - 5 cm	-	2	
		Turkey fillets	1 - 5 cm	-	2	

ACCESSORIES	Wire shelf	Oven tray or cake tin on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water

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	Recipe		Suggested quantity	Turn (Of cook time)	Level and Accessories	
Fish & Seafood	Roasted fillets & steaks	Fish fillets/slices	0.5 - 2.5 cm	-	5	
		Frozen fillets	0.5 - 2.5 cm	-	4	
	Steamed fillets & steaks 🖐	Fish fillets/slices	0.5 - 2.5 cm	-	3	2
		Frozen fillets	0.5 - 2.5 cm	-	3	2
	Grilled seafood	Scallops	one tray	-	4	
		Mussels	one tray	-	4	
		Shrimps	one tray	-	4	3
		Prawns	one tray	-	4	3
	Steamed seafood 🖐	Gratin scallops	one tray	-	2	1
		Mussels	one tray	-	2	1
		Shrimps	one tray	-	2	1
		Prawns	one tray	-	2	1
		Squid	100 - 500 g	-	2	1
		Octopus	500 - 2000 g	-	2	1
Vegetables	Roasted Vegetables	Potatoes	500 - 1500 g	-	3	
		Stuffed vegetables	100 - 500 g eah	-	3	
		Other vegetables	500 - 1500 g	-	3	
	Gratin Vegetables	Potatoes	one tray	-	3	
		Tomatoes	one tray	-	3	
		Peppers	one tray	-	3	
		Broccoli	one tray	-	3	
		Cauliflowers	one tray	-	3	
		Others	one tray	-	3	
	Steamed Fresh Vegetables 🖐	Potatoes Whole	50 - 500 g *	-	2	1
		Potatoes small / pieces	100 - 300 g *	-	2	1
		Peas	200 - 2.500 g	-	2	1
		Broccoli	200 - 3000 g	-	2	1
		Cauliflowers	200 - 3000 g	-	2	1
	Steamed Vegetables Frozen 🖐	Peas	200 - 3000 g	-	2	1

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Recipe		Suggested quantity	Turn (Of cook time)	Level and Accessories
Cakes and pastries	Sponge Cake in tin	500 - 1200 g	-	2
	Cookies	200 - 600 g	-	3
	Croissants	one tray *	-	3
	Choux pastry	one tray *	-	3
	Tart in tin	400 - 1600 g	-	3
	Strudel	400 - 1600 g	-	3
	Fruit filled pie	500 - 2000 g	-	2
Salty cakes	-	800 - 1200 g	-	2
Bread	Rolls 🖑	60 - 150 g each	-	3
	Sandwich Loaf in tin 🖑	400 - 600 g each	-	2
	Big bread 🖑	700 - 2000 g	-	2
	Baguettes 🖑	200 - 300 each	-	3
Pizza	Thin	round - tray *	-	2
	Thick	round - tray *	-	2
	Frozen	1 - 4 layers *	-	2 / 4 2 / 5 3 1 / 5 3 2 1
Steamed Fruits 🖑	Whole	100 - 500 g	-	2 1
	Pieces	-	-	2 1

ACCESSORIES					
Wire shelf	Oven tray or cake tin on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Steam Tray

CLEANING AND MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

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.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

let the oven to cool completely and then wipe it with a cloth or sponge.
- Activate the "Self-Clean" function for optimum cleaning of the internal surfaces.
- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

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INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content,

ACCESSORIES

- Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.
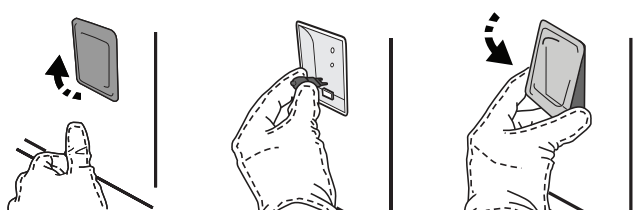
REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Remove the shelf guides.
3. Remove the lamp cover.
4. Replace the lamp.
5. Reposition the lamp cover, pushing it on firmly until it snaps into place.
6. Refit the shelf guides.
7. Reconnect the oven to the power supply.

Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

When using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.
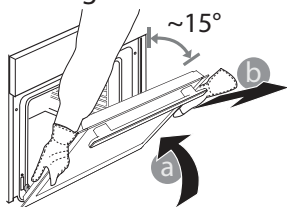

REMOVING AND REFITTING THE DOOR

- **To remove the door**, open it fully and lower the catches until they are in the unlock position.
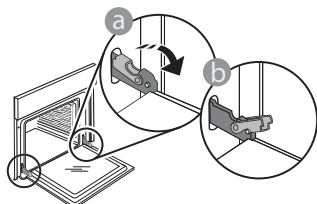

- Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.

Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

- Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.
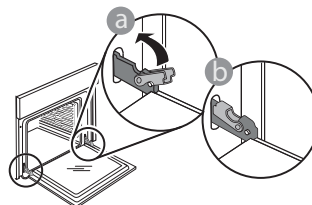
- Apply gentle pressure to check that the catches are in the correct position.
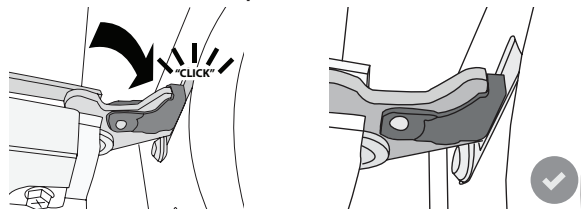
- Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

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 display shows the letter "F" followed by a number or letter.	Oven failure.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F". Press ⚙, tap ⓘ and then select "Factory Reset". All settings saved will be deleted.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. To change it, press ⚙, select ⏸ "More Modes" and then select "Power Management".
The oven does not heat up.	Demo mode is running.	Press ⚙, tap ⓘ "Info" and then select "Store Demo Mode" to exit.
The 📶 icon is shown on display.	WiFi router is off. Router set up properties has changed. The wireless connections does not reach the appliance. The oven is unable to make a stable provision to home network. The connectivity is not supported.	Verify if the WiFi router is connected to internet. Verify the WiFi signal strength close to the appliance is good. Try to restart the router. See paragraph "FAQ WiFi" If your home wireless network properties has changed, carry out the pairing to the network: Press ⚙, tap 📶 "WiFi" and then select "Connect to network".
The connectivity is not supported.	Remote enable not allowed in your country.	Verify before purchasing if your country allows the remote control for electronic appliances.
Steam leaves the drawer during cooking.	Low water level in the tank.	Add a glass of drinking water.

REGISTER YOUR PRODUCT ONLINE

For Hong Kong Market

Scan QR Code or visit
www.whirlpool.com.hk
to register your product warranty online.

This QR Code is only applicable to Hong Kong.
You can download the user manual by

- Visiting our website **www.whirlpool.com.hk**
- Contracting our Customer Service Center at (852) 2406 9138

For Singapore Market

Scan QR Code or visit
www.whirlpool.com.sg/warranty-registration
to register your product warranty online.

This QR Code is only applicable to Singapore.
You can download the user manual by

- Visiting our website **www.whirlpool.com.sg**
- Contacting our Customer Service Hotline at (65) 6250 6888 or email **helpdesk.sg@whirlpool.com**

For other markets:
To register your product and to receive more comprehensive local help and support, please call the number shown on the warranty booklet specific to your country or follow the website's instructions on:

Australia: www.whirlpool.com.au
New Zealand: www.whirlpool.co.nz
Vietnam: www.whirlpool.com.vn

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