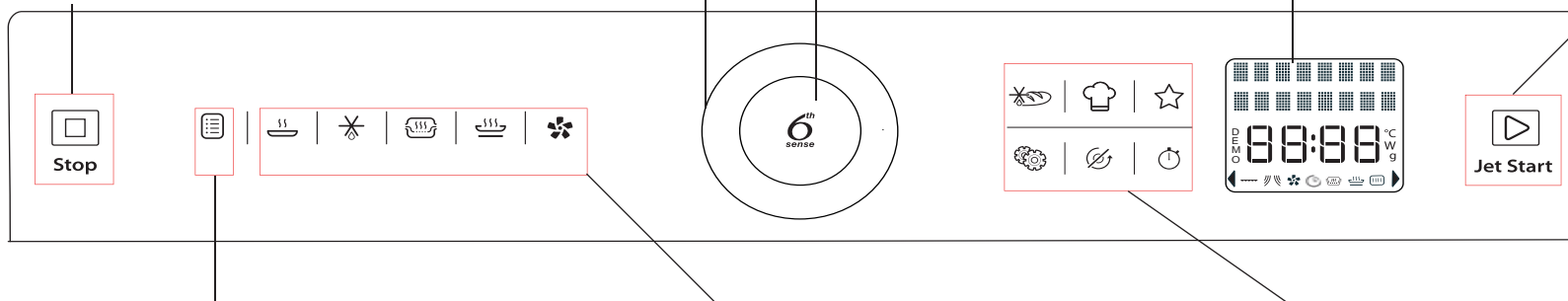


Stop
Stop or reset any of the oven functions, putting the oven in Stand-by mode.



Jet Start
To start the Microwave function at maximum power for 30 seconds, just press the Jet Start Button .
If you have already selected a cooking function (e.g.: Grill), press Jet Start to start the selected function.
Each additional pressure will increase the cooking time of 30 seconds.

MANUAL FUNCTIONS

i Touch the icon to access the Manual Functions. Use the Rotating Knob and the Confirmation Button to select the function.

Icon	Function	Suggested accessories
	Microwave	Plate cover (sold separately)
	Grill	High rack
	Grill + Microwaves	High rack
	Forced Air + Microwaves	Low rack
	Quick Heat	Low rack Baking plate (sold separately)

ASSISTED FUNCTIONS

i Touch the icon on the control panel to select the function. Use the Rotating Knob and the Confirmation Button to set the cooking parameters.

Icon	Function	Suggested accessories / Food categories
	6th Sense Reheat	Plate cover (sold separately)
	1: Manual Defrost 2---6: 6th Sense Defrost	2* 3* 4* 5* 6*
	6th Sense Steam	Steamer
	Crisp	Crisp plate Crisp handle
	Forced Air: 1---With preheat 2---Without preheat	Low rack Baking plate (sold separately)

SPECIAL FUNCTIONS & SETTINGS

i Touch the icon on the control panel to select the function, then follow the instructions shown on the display.

Icon	Function	Notes
	6th Sense Bread Defrost	Accessories: Crisp plate Crisp handle
	6th Sense Chef Menu	A simple and intuitive guide, offering automatic recipes that guarantee perfect results every time. You can find the full list of the available recipes in the last page of this Quick Guide.
	Favorites	Now you can create your personal recipes using the Favorites function.
	Settings	Here you can change the product settings (language, sounds, etc...)
	Stop Turntable	This function allows to use large and squared vessels that could not turn freely in the product. Available only with some cooking functions.
	Timer	A kitchen timer useful for various purposes such as letting the dough rise before baking etc.

Discover all the original Whirlpool accessories! Visit your local Whirlpool website.




W 1 0 6 9 9 0 3 6

6th sense With 6th SENSE technology, the microwave automatically sets the cooking time and power levels based on the type of food to be prepared. The 6th SENSE logo placed at the center of the Rotating Knob will light up when using a 6th SENSE guided function.



MICROWAVE


Microwave function allows to quickly cook or reheat food and beverages.

Press the Manual Functions icon , then press the Confirmation Button to select the MICROWAVE function. Choose the power level according to the table.

POWER	SUGGESTED USE:
950 W	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of fish, meat, vegetables etc.
650 W	Cooking dishes, not possible to stir.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W	Defrosting.
90 W	Softening butter, cheeses, ice cream and chocolate.



GRILL


This function uses a powerful quartz grill to brown foods, creating a grill or a gratin effect. Press the Manual Functions icon , then use the Rotating Knob and the Confirmation Button to select the GRILL function. Choose the power level according to the table.

	POWER LEVEL
1	Low
2	Medium
3	High



COMBI GRILL + MICROWAVE

This function combines Microwave and Grill heating, allowing you to cook au gratin in less time.


Press the Manual Functions icon , then use the Rotating Knob and the Confirmation Button to select the COMBI GRILL + MICROWAVE function. Choose the power level according to the table.

POWER LEVEL	SUGGESTED USE:
650 W	Vegetables
500 W	Poultry & Lasagne
350 W	Fish
160 W	Meat
90 W	Gratined Fruit



COMBI FORCED AIR + MICROWAVE

This function combines Microwave and Forced Air cooking, allowing you to prepare oven-baked dishes in less time.

Press the Manual Functions icon , then use the Rotating Knob and the Confirmation Button to select the COMBI FORCED AIR + MICROWAVE function.


Choose a proper temperature in the range from 50°C to 200°C, then select the power level according to the table.

POWER LEVEL	SUGGESTED USE:
350 W	Poultry, Jacket potatoes, Lasagne & Fish
160 W	Roast meat & Fruit cakes
90 W	Cakes & Pastry



QUICK HEAT

Use this function to preheat the empty oven in a short time. You can set the desired temperature and the oven will inform as soon as the temperature has been reached.

Press the Manual Functions icon , then use the Rotating Knob and the Confirmation Button to select the QUICK HEAT function. Do not place food in the oven while the function is running, since it may be burned by the intensive heating.



6TH SENSE REHEAT


This function allows you to automatically reheat your dishes. The microwave will automatically calculate the needed microwave power level and time to get the best possible result in the shortest time.

Use this function to reheat ready-made food either frozen, chilled or at room temperature.

The net weight shall be kept within 250g- 600g when using this function.



DEFROST

This function allows you to quickly defrost food either manually or automatically. Press the Defrost icon , then use the Rotating Knob and the Confirmation Button to select your preferred choice above the ones shown in the table.

TYPE OF DEFROST	FOOD CATEGORY	
1	Manual	-
2	6th Sense	Meat
3	6th Sense	Poultry
4	6th Sense	Fish
5	6th Sense	Vegetables
6	6th Sense	Bread

If you select a 6th Sense Defrost option, in order to achieve the best possible results the product will ask you:

- to input the weight of the food
- to turn/stir the food when needed



6TH SENSE STEAM

This function allows you to obtain healthy and natural tasting dishes by cooking with steam. Use this function with the provided steamer to steam cook foods such as vegetables and fish. Or using the same accessory (without the middle grid), you can boil pasta or rice.



CRISP

This exclusive Whirlpool function allows for perfectly golden brown results both on the top and bottom surfaces of the food. Using both Microwave and Grill cooking, the Crisp Plate will rapidly reach the right temperature and begin to brown and crisp the food.

The following accessories must be used with the Crisp function:

- the Crisp Plate
- the Crisp Handle to manage the hot Crisp Plate

Use this function to reheat and cook pizzas, and other dough based food. It is also good for frying bacon and eggs, sausages, potatoes, french fries, hamburgers and other meats etc. without adding oil (or by adding only a very limited quantity of oil).

Before cooking food that do not require a long cooking time (pizza, cakes...), we recommend to pre-heat the Crisp plate 2-3 minutes in advance.



FORCED AIR

This function allows you to obtain oven-baked dishes. Using a powerful heat element and fan, the cooking cycle is just like that of a traditional oven.

■ 1: WITH PREHEAT

There is preheating stage before cooking start. When the temperature has been reached, a message informs you to add the food.

■ 2: WITHOUT PREHEAT

It will go to Forced Air function immediately.



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. Bread Defrost can be used if the net weight is between 50g- 400g.

The following accessories must be used with this function:

- the Crisp Plate
- the Crisp Handle to manage the hot crisp plate



CHEF MENU

Chef Menu is a simple and intuitive guide, offering automatic recipes that guarantee perfect results every time. Use this menu to prepare the dishes listed in the last page of this Quick Guide. Press the Chef Menu icon , then simply select a recipe and follow the instructions on the display: Chef Menu will automatically adjust the cooking parameters to get the best results. A complete description of all the Chef Menu recipes is included in the Instructions For Use.



FAVOURITE

The Favourite function provides you with an easy way to quickly save and recall up to 10 customized recipes.

Each Favorite can contain:

- only one cycle
- a sequence of cycles

See the Instructions For Use to know how to save and recall a Favourite.



SETTINGS

Here you can see and change the most important product settings (sound, language, factory default settings, demo mode). It is possible to access the Settings Menu only when the product is in Stand-by mode.



STOP TURNTABLE

Use this function when you need to use very large vessels that could not turn freely in the oven.

The "Stop Turntable" function works only with the following cooking functions:

- Forced Air
- Combi Grill + Microwave
- Combi Forced Air + Microwave



TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as letting the dough rise before baking etc.




















Note that the Kitchen Timer does NOT activate any cooking cycle.































JET START




This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.

Press Jet Start Button to automatically start the Microwave function at maximum power (950W) for 30 seconds. Each additional pressure will increase the cooking time of 30 seconds. You can also increase or decrease the time by turning the Rotating Knob after the function has started.








- ## 1. VEGETABLES
-  1. Potatoes [Baked]
 -   2. Potatoes gratin [Baked]
 -  3. Potatoes [Steam]
 -  4. Potato wedges [Crisp]
 -  5. Frozen vegetables [Steam] *
 -   6. Frozen vegetables gratin [Baked] *
 -   7. Tomatoes [Baked]
 -  8. Pepper [Crisp]
 -  9. Egg plant [Crisp]
 -  10. Carrots [Steam]
 -  11. Green beans [Steam]
 -  12. Broccoli [Steam]
 -  13. Cauliflower [Steam]
 -  14. Pepper [Steam]
 -  15. Squash [Steam]
 -  16. Corn on cob [Steam]





- ## 2. CHICKEN
-   1. Roasted
 -  2. Pieces [Crisp]
 -  3. Legs [Crisp]
 -  4. Wings [Crisp]
 -  5. Fillets [Crisp]
 -  6. Fillets [Steam]
 -  7. Fillets with bacon [Crisp]
 -  8. Kebab [Grilled]








- ## 3. MEAT
-   1. Beef [Roasted]
 -   2. Pork [Roasted]
 -   3. Lamb [Roasted]
 -  4. Lamb cutlet [Grilled]
 -   5. Veal [Roasted]
 -  6. Ribs [Crisp]
 -   7. Meat loaf traditional [Baked]
 -   8. Meatballs [Baked]
 -  9. Entrecote [Grilled]
 -  10. Frozen hamburgers [Crisp] *
 -  11. Bratwurst [Crisp]
 -  12. Hot dogs [Steam]
 -  13. Bacon [Crisp]





- ## 4. FISH & SEAFOOD
-  1. Fish fillets [Steam]
 -   2. Whole fish [Baked]
 -  3. Whole fish [Boiled]
 -  4. Cutlets [Steam]
 -  5. Cutlets [Crisp]
 -   6. Frozen gratin [Baked] *
 -  7. Frozen coated fillets [Crisp] *
 -  8. Mussels [Steam]
 -  9. Precooked mussels [Crisp]
 -  10. Shrimps [Steam]
 -  11. Shrimps [Crisp]

- ## 5. HEALTH FRY
-  1. French fries [Crisp] *
 -  2. Frozen fish fingers [Crisp] *
 -  3. Sliced chorizo [Grilled]
 -  4. Frozen buffalo wings [Crisp] *
 -  5. Frozen nuggets [Crisp] *

- ## 6. PIZZA & QUICHE
-  1. Frozen pan pizza [Crisp] *
 -  2. Frozen thin pizza [Crisp] *
 -  3. Home made pizza [Crisp]
 -  4. Chilled pizza [Crisp]
 -  5. Thin vegetarian pizza [Crisp]
 -  6. Quiche Lorraine [Crisp]
 -  7. Prebaked frozen quiche [Crisp] *











- ## 7. RICE & CEREALS
-  1. Rice [Steam]
 -  2. Rice porridge [Steam]
 -   3. Oat porridge

- ## 8. PASTA & LASAGNA
-  1. Pasta [Steam]
 -   2. Vegetarian lasagna
 -   3. Meat lasagna
 -   4. Frozen lasagna *

- ## 9. BREAD
-  1. Rolls
 -  2. Bread loaf
 -  3. Prebaked rolls
 -  4. Frozen rolls *

- ## 10. CAKES & PASTRIES
-   1. Sponge cake
 -  2. Chocolate cake [Crisp]
 -  3. Carrot cake [Crisp]
 -  4. Scones [Crisp]
 -  5. Muffins
 -  6. Cookies
 -   7. Brownies
 -  8. Swiss roll
 -  9. Meringues
 -  10. Home made fruit pie
 -  11. Prebaked frozen fruit pie [Crisp] *

- ## 11. DESSERT & SNACKS
-  1. Baked apples
 -  2. Fruit compote [Steam]
 -   3. Crème brûlée
 -   4. Soufflé
 -   5. Hot fudge sauce
 - 6. Pop corn
 -  7. Nuts roasted [Crisp]
 -  8. Pumpkin seeds roasted [Crisp]

ACCESSORIES										 A complete description of each of the CHEF MENU recipes is included in the Instructions For Use.
	Microwave proof dish	Microwave and oven proof dish	Crisp plate	Steamer	Steamer (bottom and lid)	Low rack	High rack	Baking plate	Without cover	