

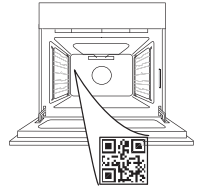


**THANK YOU FOR BUYING A WHIRLPOOL PRODUCT**  
 In order to receive a more complete assistance, please register your product on [www.whirlpool.eu/register](http://www.whirlpool.eu/register)

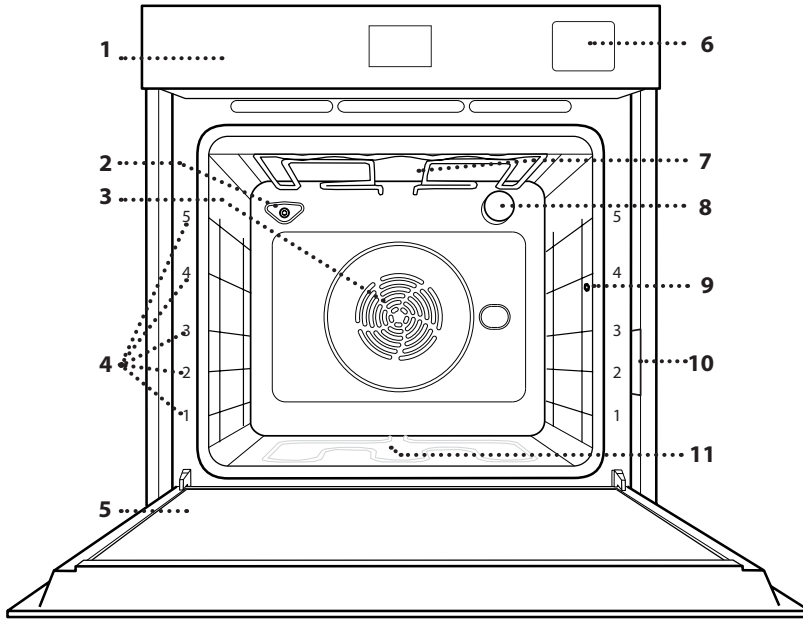


Before using the appliance carefully read the Safety Instruction.

**PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION**

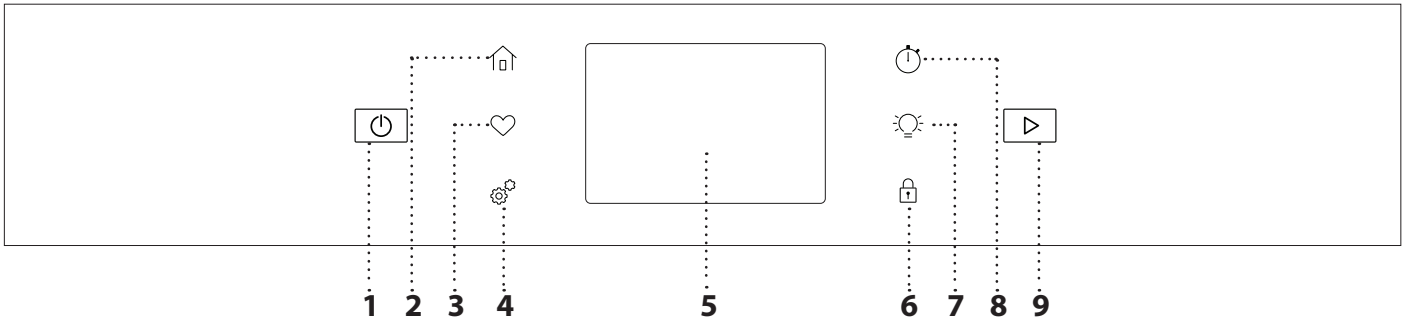


## PRODUCT DESCRIPTION



1. Control panel
2. Humidity sensor
3. Fan and circular heating element (non-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. Food probe insert point
10. Identification plate (do not remove)
11. Lower heating element (non-visible)

## CONTROL PANEL



### 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. TOOLS

To choose from several options and also change the oven settings and preferences.

### 5. DISPLAY

### 6. CONTROL LOCK

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

### 7. LIGHT

To switch on or off the oven lamp.

### 8. KITCHEN TIMER

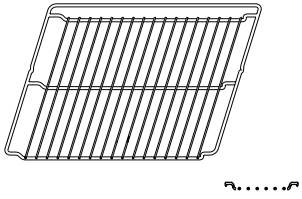
This function can be activated either when using a cooking time or alone for keeping time.

### 9. START

To start the cooking function.

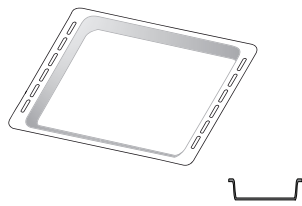
# ACCESSORIES

## WIRE SHELF



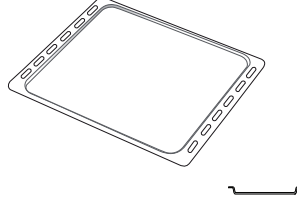
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.

## DRIP TRAY



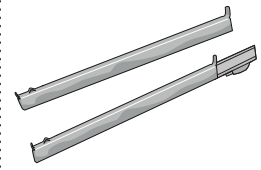
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

## BAKING TRAY



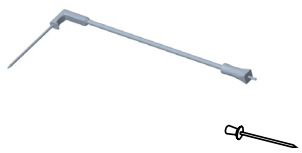
Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

## SLIDING RUNNERS



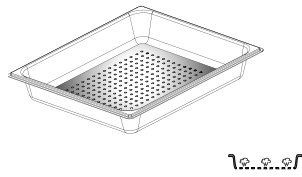
To facilitate inserting or removing accessories.

## FOOD PROBE



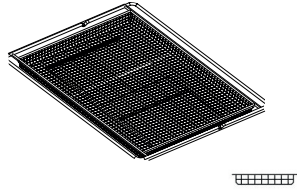
To accurately measure the core temperature of food during cooking. Thanks to its rigid support, it can be used for meat and fish, and also for bread, cakes and baked pastries.

## STEAM TRAY



This makes it easier for steam to circulate, which helps cook the food evenly. We recommend to place the Steam tray at Level 2 for optimal cooking performance. Place the drip tray on the Level 1 below to collect the cooking juices. \*\*

## AIR FRY TRAY \*



To be used when cooking foods with Air Fry function, with a baking tray positioned at a lower level to collect possible crumbs and drip. It can be cleaned in the dishwasher.

The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately; for orders and information contact the after sales service.

\* Available only in certain models

\*\* Use for STEAM and SOUS VIDE functions only

## INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

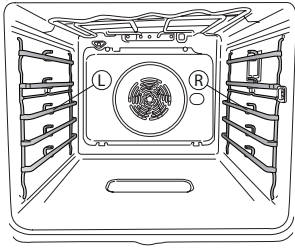
Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

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

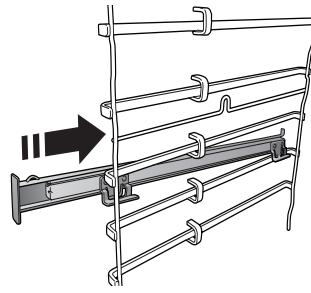
- To remove the shelf guides, remove the fixing screws (if present) on both sides with the aid of a coin. Lift the guides up and pull the lower parts out of their seatings: the shelf guides can now be removed.

- 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.



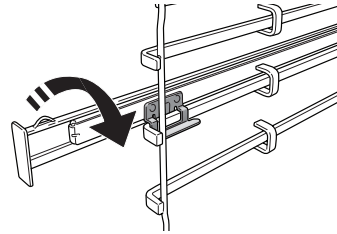
The left ("L") and right ("R") shelf guides can be recognized by the logo indicated in this picture.

## FITTING THE SLIDING RUNNERS



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.

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# FUNCTIONS

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## MANUAL MODES

- **CONVENTIONAL**  
For cooking any kind of dish on one shelf only.
- **CONVENTION BAKE**  
For cooking meat, baking cakes with fillings on one shelf only.
- **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.
- **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.
- **FAST PREHEAT**  
For preheating the oven quickly.
- **COOK4**  
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, cakes, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.
- **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. For more information on pure steam manual cooking cycles head to the "Pure Steam" Cooking Table.
  - » **STEAM AUTO**  
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.  
The oven automatically injects the right amount of steam based on the selected temperature to achieve optimal cooking results.
  - » **STEAM+AIR**  
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.  
For more information on forced air + steam manual cooking cycles head to the "Steam + Air" Cooking Table.
- **SOUS VIDE**  
Sous vide is a professional cooking technique that requires the use of vacuumized food grade plastic pouches, cooking at precisely controlled temperatures using steam. The gradual and accurate cooking process contributes to the development of exceptional tenderness, flavor, and also ensures cooking uniformity within the whole food. This function allows you to cook meat, fish, vegetables and fruits, achieving chef's results. Check the Sous Vide cooking table to properly use the function.
- **SPECIAL FUNCTIONS**
  - » **PIZZA**  
This function allows you to cook great homemade pizza, in less than 10 minutes like in a restaurant.  
The dedicated cooking cycle works at temperature level above 300 degree Celsius, delivering pizza soft inside, crunchy on the edges and with a perfectly even browning. Combining this function with the Pizza Stone WPro accessory and preheating for 30 minutes can bake a pizza in 5-8 min.  
For orders and information contact the after sales service or [www.whirlpool.eu](http://www.whirlpool.eu)
  - » **AIR FRY**  
This function allows you to cook French fries, chicken nuggets and more using less oil, resulting pleasantly crispy. Heating elements cycle to properly heat the cavity, while the fan circulates hot air. Best expected cooking results can be achieved only by using an Air Fry tray (provided with some models). Position the food on the Air Fry tray in a single layer and follow Air Fry Cooking Table instructions for best performances. Avoid using more than one tray to prevent uneven cooking.
  - » **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.

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» **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**

The function automatically selects the best cooking mode and temperature to cook 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 CYCLE**

For cooking stuffed roasting joints and fillets of meat on a single shelf. When this Eco Cycle 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 FOOD**

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.



**AUTO MODES**

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

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**To select or confirm:**

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



**To scroll through a menu or a list:**

Simply swipe your finger across the display to scroll through the items or values.

**To confirm settings or access the next screen:**

Tap "SET" or "NEXT".

**To go back to the previous screen:**


Tap ← .

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## FIRST TIME USE

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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 PREFERENCES

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.

You can change the language after by opening the settings menu.

### 2. SETTING UP WIFI

The 6th Sense Live feature allows you to be 6th Sense Live feature allows you to operate the oven remotely from a mobile device. To enable the appliance to be controlled remotely, you will need to complete the connection process successfully first. This process is necessary to register your appliance and connect it to your home network.

- Tap "Add Appliance" on the mobile App to proceed with setup connection.
- On the product, open the "Tools/Connectivity/Connect to network" section to begin the set up.

### HOW TO SET UP THE CONNECTION

To use this feature you will need: A smartphone or tablet and a wireless router connected to the Internet. Please use your smart device to check that your home wireless network's signal is strong close to the appliance. The router or the mobile tethering device must be different from the device on which the mobile app is installed.

Minimum requirements.

Smart device: Android with a 1280x720 (or higher) screen or iOS.

See on App store the app compatibility with Android or iOS versions.

Wireless router: 2.4Ghz WiFi b/g/n.

#### 1. Download the 6th Sense Live App

The first step to connecting your appliance is to download the app on your mobile device. The 6th Sense Live App will guide you through all the steps listed here. You can download the 6th Sense Live App from the App Store or the Google Play Store.

#### 2. Create an account

If you haven't done so already, you'll need to create an account. This will enable you to network your appliances and also view and control them remotely.

#### 3. Register your appliance

Follow the instructions in the app to register your appliance. To complete the registration process you will need:

- The Smart appliance IDentifier (SAID) number present in the Tools/Connectivity/Connect to Network section,
- The 12 digits product number that is present on the product label,
- Bluetooth connection active on your smartphone.

Once ready, add your appliance through the mobile App and follow the instructions reported on it.

Note:

Bluetooth must be only during the registration process.

The WiFi connection can be set up only through the mobile app.

The connection procedure will only need to be carried out again if you change your router settings (e.g. network name or password or data provider).

#### 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. SET THE WATER HARDNESS LEVEL

In order to allow the oven to work efficiently, and

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to guarantee that it regularly prompts the user to perform Descale cycle when needed, it is important to set the correct water hardness level. To set it, switch on the oven by pressing , press . Open the Preferences and select "WATER HARDNESS". Tap "SET" to confirm. Select the correct level for the water of your area, based on the following table:

WATER HARDNESS LEVELS TABLE				
Level		°dH German degrees	°fH French degrees	°Clark English degrees
1	Very soft	0-6	0-10	0-7
2	Soft	7-11	11-20	8-14
3	Mid	12-16	21-29	15-20
4	Hard	17-34	30-60	21-42
5	Very hard	35-50	61-90	43-62

Tap "SET" to confirm.

For Water Hardness level, "Hard" is preset.

## 6. 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.

# 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 Modes and Auto Modes.

- 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 / STEAM LEVEL

- Tap the main function you require to access the corresponding menu.

According to the selected function, you can activate or deactivate the preheat with a specific toggle.

### 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 the Time section or the "Set Cook Time" after pressing START.
- 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, you can tap the duration value and set "0" or you can open the three dots menu and edit the cooking time.

If you want to stop the cycle, open the three dots menu and select "Stop Cooking".

## 3. SET AUTO MODES

The Auto Modes 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.

Furthermore, thanks to a special sensor able to recognize the moisture content of the food, some of the AUTO MODES functions allow you to achieve optimal cooking for any kind of food without any setting: the sensor will stop the cooking at the perfect time. During the last few minutes of cooking only, a countdown will appear on the display, indicating the remaining cooking time.

- Choose a recipe from the list.

Functions are displayed by food categories in the "Auto Modes" menu (see relative tables).

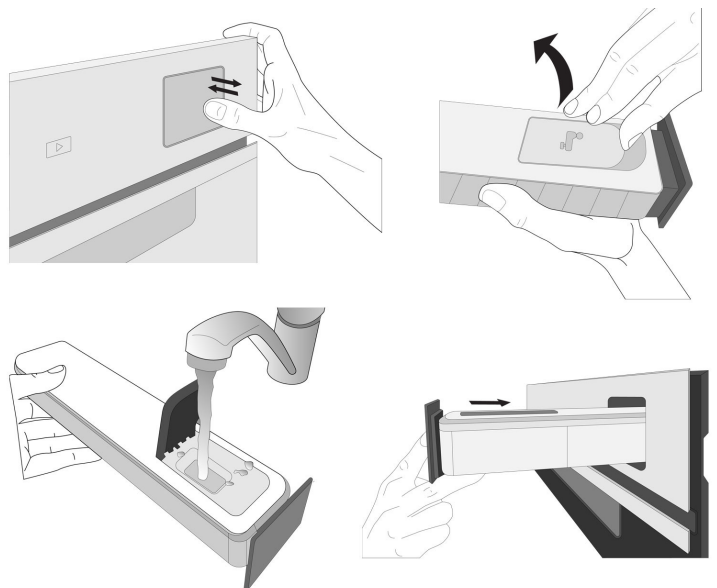
- Once you have selected a function, simply indicate the characteristic of the food (quantity, weight, etc.) you want to cook to achieve the perfect result.

## . COOKING WITH STEAM

By selecting the "Steam" or "Forced Air + Steam" inside the Manual Functions or one of the several 6th sense dedicated recipes it is possible cook any kind of food thanks to the use of the steam. Steam spreads more quickly and more evenly through food compared to just the hot air typical of Conventional Functions: this reduce cooking times, locking in food's precious nutrients and ensuring you obtain excellent, truly delicious results with all your recipes. Through the complete duration of the steam cooking the door must be kept closed.

To proceed with steam cooking, it will be necessary to provide water to the boiler located inside the oven using the extractable drawer on the control panel.

When requested on the display with "FILL THE DRAWER" indications, extract the drawer, open drawer's lid and fill it with water until the level requested on the display. Close the drawer by pushing it carefully towards the panel until completely closed. After the drawer insertion, press START to proceed with the cooking cycle. The drawer must always remain closed, except for water filling.



After the first filling, in case of longer cooking cycles, once water will have ran out, it could be necessary to add it again, in order to complete the cycle: the oven will prompt it in case it is needed.

## 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 you require. You can either select the start time or the time at which you would like the food to be ready according to the selected functions.
- Once you have set the required delay, tap "SET" 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 you 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 "SKIP DELAY".

## 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 be 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. All the options available to be modified can be explored by opening the three dots menu in the bottom left part of the display.

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

## 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 "OVEN READY."

- Open the door.
- Place the food in the oven.
- Close the door and tap the "Start now" or the "START" Button 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 stop and 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.
- Use the Preheating dedicated toggle in the bottom right of the display to activate or deactivate preheating. It will be set as a default option.

## 7. TURN OR CHECK FOOD

Some Auto Modes will require the food to be turned during cooking. An audible signal will sound and the display shows the action to be done.

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

In the same way, in the last 5% of the cook time, before the end of cooking, the oven prompts you to check the food.

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

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

## 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 "ADD TO FAV" to save it as a favorite.
- Select "Extra Browning" to start a five-minute browning cycle.
- Tap "+ 5 min" to 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, tap "ADD TO FAV" to save it as a favourite. This will enable you to use it quickly in the future, keeping the same settings.

### ONCE SAVED

To view the favorite menu, press : All the saved functions will be listed in this Menu. Tap "START" to activate the selected cooking function.


### 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 the three dots icon on the top right corner..
- Select the attribute you want to change.
- Tap "SAVE" to confirm your changes.

If you want to remove a specific function you will find in this Menu the "DELETE FAVORITE" option.

## 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 App.



### 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 change the kitchen timer:

- Press kitchen timer option.

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

- Tap "PAUSE" if you want to pause the timer. You can then tap "RESUME" to restart the timer.
- Tap "CANCEL" to cancel the timer or set a new timer duration.
- Tap "+1 min" to increase the duration of 1 minute.

### LIGHT

To switch on or off the oven lamp.

### STEAM CLEAN

The action of water vapor released during this special cycle of cleaning by means of a low temperature, facilitates removal of grime. Activate the function when the oven is cold.

### FAST DRY

After a pure steam cycle, the oven will automatically suggest to start the fast dry cycle to help to remove the moisture from the cavity, which at least does not compromise the correct functioning of the appliance. Follow the instructions on the display. Clean the drip tray below the door with a soft cloth of absorbent paper to remove the water drops.

### DESCALE

This special function, activated at regular intervals, allows you to keep the steam system in the best condition. Once the function is started, follow all the steps indicated on the display. The average duration of the full function is around 140 minutes.

Descale can be initiated anytime by the user from the Cleaning Menu.

The display will show you when it is time to run a Descale cycle (see the table below).

DESCALE MESSAGE	MEANING
<DESCALE RECOMMENDED> It appears after around 15 hours of steam cycles*	It is recommended to run a Descale cycle.
<DESCALE NEEDED> It appears after around 20 hours of steam cycles*	Descale is mandatory. It is not possible to run a Steam cycle until a Descale cycle will be carried out.

\*considering the default value (4 - Hard) of water hardness level. The number of hours of steam cycles that must pass before the Decale messages are shown depends on the water hardness level set on the appliance.

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

Before to run the descaling phase, the appliance will check if some residual water is contained into the boiler, and a Drain cycle could be performed, if needed. In this case, you will have to empty the drawer after the Drain cycle, before continuing with the Descale Phase.

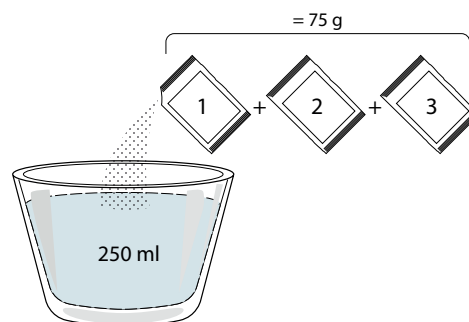
Please note: to ensure that the water is cold, it is not


possible to perform this activity before 30 minutes 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 HOT".

#### » PHASE 1/2: DESCALING (70 MIN)

When display will show <ADD 0.25 L OF SOLUTION>, please pour the descaling solution in the drawer. For best results in descaling, we recommend filling the tank with a solution composed of 75 g of the specific WPRO product and 250 ml of drinking water. WPRO descaler is the suggested professional product for the maintenance of the best performance of your steam function in the oven. For orders and information contact the after sales service or [www.whirlpool.eu](http://www.whirlpool.eu).


Whirlpool will not be held responsible for any damage caused by the use of other cleaning products available on the market.



Once the descaling solution is poured inside the drawer, press  to start the main descaling process. The descaling phases do not need you to stay in front of the appliance. After each phase is completed, an acoustical feedback will be played and the display will show instructions to proceed with the next phase.

Once the descaling phase has been completed, the boiler will be drained: the descaling solution used during this phase will be poured into the extractable drawer.

#### » PHASE 2/2: RINSING (30 MIN.)

To remove descale residuals from the drawer and the steam circuit, rinse cycle has to be done. When display shows <ADD 0.25 L OF WATER> fill the tank with 0,25 L of drinking water, then press  to start the rinsing. Do not turn off the oven until all the steps required by the function have been completed.

Please note: if needed from the system, it could be requested to empty the drawer and to repeat this operation.


When Descale procedure is completed, it is suggested to dry the cavity from potential water residuals. It will be then possible to use all the steam functions.

Please note: during the Descale cycle, some noise could potentially be heard since the oven pumps are activated in order to guarantee the optimal descale efficiency.

Once the maintenance cycle has started, do not remove the drawer unless requested by the appliance.

Please note: After the boiler gets filled by the descaling solution and the display shows "DESCALING PHASE 1/2", the cycle should not be interrupted, otherwise the entire descaling cycle must be repeated before being able to run any steam function.

## FOOD PROBE

Using the probe enables you to measure the core temperature of different food types during cooking to ensure that it reaches the optimum temperature. The temperature of the oven varies according to the function that you have selected, but cooking is always programmed to finish once the specified temperature has been reached. Place food in the oven and connect the food probe to the socket. Keep the probe as far away from the heat source as possible. Close the oven door. Tap . You can choose between the manual (by cooking method) and AUTO MODES (by food type) functions if use of the probe is allowed or required.

Once a cooking function has been started, it will be cancelled if the probe is removed. Always unplug and remove the probe from the oven when taking out the food.

### USING THE FOOD PROBE

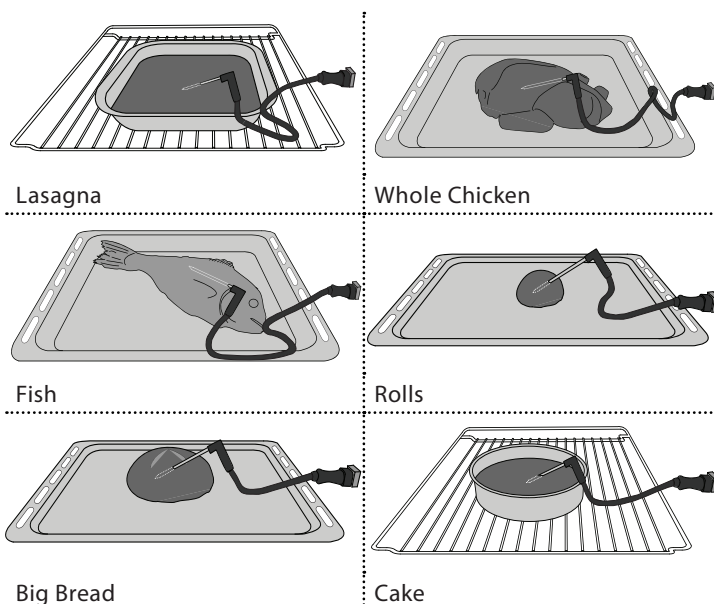
Place the food in the oven and connect the plug by inserting it into the connection provided on the righthand side of the oven's cooking compartment.

The cable is semi-rigid and can be shaped as needed to insert the probe into different food types in the most effective way. Make sure that the cable does not touch the top heating element during cooking.

**MEAT:** Insert the probe deep into the meat, avoiding bones or fatty areas. For poultry, insert the probe lengthways into the centre of the breast, avoiding hollow areas.

**FISH (whole):** Position the tip in the thickest part, avoiding the thorns.

**BAKERY & PASTA:** Insert the tip deep into the dough by shaping the cable to achieve the optimum probe angle. It is required to use the compatible AUTO MODES functions in order to perform a probe controlled cooking for these food types. If you use the probe when cooking with the AUTO MODES functions, cooking will be stopped automatically when the selected recipe reaches the ideal core temperature, without the need to set the oven temperature.



## CONTROL LOCK

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

To unlock the appliance, long press the lock key on the touch pad.

## PREFERENCES

For changing several oven settings, selecting Sabbath Mode and switching off "Demo Mode".

## CONNECTIVITY

For changing settings or configuring a new home network.

## INFO

For obtaining further information about the product.

## NOTES

- Do not cover the inside of the oven with aluminium foil.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Do not place heavy weights on the door and do not hold on to the door.

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## USEFUL TIPS

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### HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. 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 settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

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### COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

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### MEAT

Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the dish, basting the meat during cooking for added flavour. Please note that steam will be generated during this operation. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil.

When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. Take care when opening the door as steam will escape.

To collect the cooking juices, we recommend placing a dripping pan filled with half a litre of drinking water directly underneath the wire shelf on which the food is placed. Top-up when necessary.

### DESSERTS

Cook delicate desserts with the conventional function on one shelf only.

Use dark-coloured metal baking pans and always place them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air.

To check whether a leavened cake is cooked, insert a wooden toothpick into the centre of the cake. If the toothpick comes out clean, the cake is ready.

If using non-stick baking pans, do not butter the edges as the cake may not rise evenly around the edges.
































































If the item "swells" during baking, use a lower temperature next time and consider reducing the amount of liquid you add or stirring the mixture more gently.

For desserts with moist fillings or toppings (such as cheesecake or fruit tarts), use the "Convection bake" function. If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.







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### RISING























































It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). The rising time for pizza starts at around one hour for 1 kg of dough.

FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES
SOUS VIDE 	Beef Tender Loin		2-4 cm	-	-	2  1 
	Beef Chuck Steak		2-4 cm	-	-	2  1 
	Pork Tender Loin		2-4 cm	-	-	2  1 
	Salmon Fillet		1.5 - 3 cm	-	-	2  1 
	Carrots		0.2 - 0.4 kg	-	-	2  1 
	Asparagus		0.2 - 0.4 kg	-	-	2  1 
	Pine Apple		0.2 - 0.5 kg	-	-	2  1 
	Apple		0.2 - 0.5 kg	-	-	2  1 
CASSEROLE & BAKED PASTA	Fresh	Lasagna	0.5 - 3 kg*	-	MED	2  
		Cannelloni	0.5 - 3 kg*	-	MED	2  
	Frozen	Lasagna	0.5 - 3 kg	-	-	2 
		Cannelloni	0.5 - 3 kg	-	-	2 
RICE & CEREALS 	Rice	White Rice	0.1 - 0.5 kg	-	-	2  1 
		Brown Rice	0.1 - 0.5 kg	-	-	2  1 
		Wholegrain Rice	0.1 - 0.5 kg	-	-	2  1 
	Seeds & Cereals	Quinoa	0.1 - 0.3 kg	-	-	2  1 
		Millet	0.1 - 0.3 kg	-	-	2  1 
		Spelt	0.1 - 0.5 kg	-	-	2  1 
		Barley	0.1 - 0.5 kg	-	-	2  1 
MEAT	Beef	Roast Beef 	0.6 - 2 kg*	MED	MED	3  
		Roast Veal 	0.6 - 2.5 kg*	-	MED	3  
		Steak	2 - 4 cm	MED	-	2/3 
		Burger Patties	1.5 - 3 cm	-	-	3/5  
		Slow Cooking	0.6 - 2 kg*	MED	-	3  
	Pork	Roast Pork 	0.6 - 2.5 kg*	-	MED	3 
		Shank 	0.5 - 2.0 kg*	-	MED	3 
		Pork Ribs	0.5 - 2.0 kg	-	-	2/3  
		Bacon	0.5 - 1.5 cm	-	-	1/2 
	Lamb 	Roast Lamb	0.6 - 2.5 kg*	MED	MED	2  
Lamb rack		0.5 - 2.0 kg*	MED	MED	2  	
Leg		0.5 - 2.0 kg*	MED	MED	2  	







\* Suggested quantity

ACCESSORIES						
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Air Fry tray	Food Probe

# COOKING TABLE

FOOD CATEGORIES			QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
MEAT	Chicken	Roasted chicken 	Roasted chicken	0.6 - 3 kg*	-	MED	-	2 
			Stuffed Roast Chicken	0.6 - 3 kg*	-	MED	-	2 
			Chicken Pieces	0.6 - 3 kg*	-	MED	-	2 
		Air fried chicken	Whole Chicken	0.6 - 2.5 kg	-	-	-	4  2 
			Chicken Breast	1 - 4 (cm)	-	-	-	4  2 
			Chicken Pieces	0.2 - 1.5 kg	-	-	-	4  2 
			Chicken drumsticks	-	-	-	-	4  2 
			Breaded cutlet	1 - 4 (cm)	-	-	-	4  2 
			Chicken Wings	0.2 - 1.5 kg	-	-	-	4  2 
	Chicken Nuggets [frozen]		-	-	-	-	4  2 	
	Chicken Wings [frozen]		-	-	-	-	4  2 	
	Roasted duck	Roast Duck 	0.6 - 3 kg*	-	MED	-	2 	
		Stuffed Roast Duck 	0.6 - 3 kg*	-	MED	-	2 	
		Duck Pieces 	0.6 - 3 kg*	-	MED	-	2 	
		Duck Fillet / Breast	1 - 5 cm	-	-	2/3	5 	
	Roasted turkey	Roast Turkey & Goose 	0.6 - 3 kg*	-	MED	-	2 	
		Stuffed Roast Turkey 	0.6 - 3 kg*	-	MED	-	2 	
		Turkey & Goose Pieces 	0.6 - 3 kg*	-	MED	-	2 	
		Turkey Fillet / Breast	1 - 5 cm	-	-	2/3	5 	
	Air fried meat	Meat skewers	0.2 - 1.5 kg	-	-	1/2	4  2 	
Pork chops		1 - 4 (cm)	-	-	-	4  2 		
Burger Patties		1 - 4 (cm)	-	-	-	4  2 		
Sausages & Wurstel		1.5 - 3.5 (cm)	-	-	-	4  2 		
Breaded cutlet		1 - 4 (cm)	-	-	-	4  2 		
FISH & SEAFOOD	Roasted fillets & steaks	Tuna Steak	1 - 3 (cm)	MED	-	3/4	3  2 	
		Salmon Steak	1 - 3 (cm)	MED	-	3/4	3  2 	
		Swordfish Steak	0.5 - 3 (cm)	-	-	3/4	3  2 	
		Cod Fillet	0.1 - 0.3 kg	-	-	-	3  2 	
		Seabass Fillet	0.05 - 0.15 kg	-	-	-	3  2 	

\* Suggested quantity

ACCESSORIES						
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Air Fry tray	Food Probe

FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
FISH & SEAFOOD	Roasted fillets & steaks	Seabream Fillet	0.05 - 0.15 kg	-	-	-	3  2
		Others Fillets	0.5 - 3 (cm)	-	-	-	3  2
		Fillets [frozen]	0.5 - 3 (cm)	-	-	-	3  2
	Steamed fillets & steaks	Cod Fillet	one tray	-	-	-	2  1
		Fillets [frozen]	0.5 - 3 (cm)	-	-	-	2  1
		Others Fillet	0.5 - 3 (cm)	-	-	-	2  1
		Salmon Steak	1 - 3 (cm)	MED	-	-	2  1
		Seabass Fillet	one tray	-	-	-	2  1
		Seabream Fillet	one tray	-	-	-	2  1
		Swordfish Steak	0.5 - 3 (cm)	-	-	-	2  1
		Tuna Steak	1 - 3 (cm)	MED	-	-	2  1
	Grilled seafood	Scallops	one tray	-	-	-	4
		Mussels	one tray	-	-	-	4
		Shrimps	one tray	-	-	-	4  3
		King Prawns	one tray	-	-	-	4  3
	Steamed seafood	Scallops	0.5 - 1 kg	-	-	-	2  1
		Mussels	0.5 - 3 kg	-	-	-	2  1
		Shrimps	0.1 - 1kg	-	-	-	2  1
		King Prawns	0.5 - 1.5 kg	-	-	-	2  1
		Squid	0.1 - 0.5 kg [each]	-	-	-	2  1
		Octopus	0.5 - 2 kg [each]	-	-	-	2  1
	Whole Fish	0.2 - 1.5 kg*	-	-	-	2  1	
	Roasted Whole Fish	0.2 - 1.5 kg*	-	-	-	4  3	
	Fish in salt crust	0.2 - 1.5 kg*	-	-	-	3  3	
	Air fried fish	Breaded fish	1.5 - 3.5 (cm)	-	-	-	4  2
		Fish fillet	1.5 - 3.5 (cm)	-	-	-	4  2
		Whole Fish	0.4 - 0.8 kg	-	-	-	4  2
Shellfish		-	-	-	-	4  2	
STEAMED EGGS	Chicken	50 - 80g [each]	-	-	-	2  1	
	Quail	one tray	-	-	-	2  1	

\* Suggested quantity

ACCESSORIES						
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Air Fry tray	Food Probe















































FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
VEGETABLES	Roasted vegetables	Potatoes	0.5 - 1.5 kg*	-	MED	-	3
		Potatoes [frozen]	0.5 - 1.5 kg*	-	MED	-	4
		Stuffed Vegetables	0.1 - 0.5 kg [each]	-	-	-	3
		Other Vegetables	0.5 - 1.5 kg	-	MED	-	3
	Gratin vegetables	Potatoes Gratin	one tray	-	-	-	3
		Tomatoes Gratin	one tray	-	-	-	3
		Peppers Gratin	one tray	-	-	-	3
		Broccoli Gratin	one tray	-	-	-	3
		Cauliflower Gratin	one tray	-	-	-	3
		Vegetables Gratin	one tray	-	-	-	3
		Air fried vegetables	Homemade fries	0.3 - 0.8 kg	-	-	-
	Potatoes wedges		1 - 4 (cm)	-	-	-	4  2
	Mixed vegetables		0.3 - 0.8 kg	-	-	2/3	4  2
	Breaded Zucchini chips		0.2 - 0.5 kg	-	-	-	4  2
	Fried Potatoes		0.3 - 0.8 kg	-	-	-	4  2
	Spring rolls [frozen]		-	-	-	-	4  2
	Steamed vegetables	Whole Potatoes	50 - 500 g [each]	-	-	-	2  1
		Potatoes Pieces	one tray	-	-	-	2  1
		Potatoes Pieces [frozen]	one tray	-	-	-	2  1
		Peas	0.2 - 2.5 kg	-	-	-	2  1
		Peas [frozen]	0.2 - 3 kg	-	-	-	2  1
		Broccoli	0.2 - 2 kg	AL DENTE	-	-	2  1
		Broccoli [frozen]	0.2 - 2 kg	-	-	-	2  1
		Cauliflowers	0.2 - 2 kg	AL DENTE	-	-	2  1
		Carrots	0.2 - 2 kg	AL DENTE	-	-	2  1
		Zucchini	0.2 - 2 kg	AL DENTE	-	-	2  1
		Other Vegetables	0.2 - 2 kg	-	-	-	2  1
	SALTY BAKERY	Salty Cake		0.8 - 1.2 kg	-	MED	-
Vegetable Strudel		0.5 - 1.5 kg	-	MED	-	2	
Bread		Bread Rolls	60 - 150g [each]*	-	-	-	3
		Medium Size Bread	200 - 500g [each]*	-	-	-	2

\* Suggested quantity







ACCESSORIES						
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Air Fry tray	Food Probe



# COOKING TABLE




















FOOD CATEGORIES			QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES
SALTY BAKERY	Bread	Sandwich Loaf 	400 - 600 g [each]	-	-	-	 
		Big Bread 	0.7 - 2.0kg *	-	-	-	 
		Baguettes 	200 - 300g [each]*	-	-	-	 
		Special bread	one tray*	-	-	-	
	Pizza & focaccia	Round Pizza	round	-	-	-	
		Pizza Thick	tray	-	-	-	
		Pizza [frozen]	1 layer*	-	-	-	
			2 layers*	-	-	-	 
			3 layers*	-	-	-	  
			4 layers*	-	-	-	   
	Focaccia Thin	one tray*	-	-	-		
	Focaccia Thick	one tray*	-	-	-		
SWEET BAKERY	Rising cakes	Sponge Cake	0.5 - 1.2 kg*	-	-	-	 
		Chocolate Cake	0.5 - 1.2 kg*	-	-	-	 
	Cookies	0.2 - 0.6 kg*	-	-	-		
	Muffin & Cup Cake	40 - 80g [each]*	-	-	-		
	Croissants	one tray*	-	-	-		
	Croissants [frozen]	one tray*	-	-	-		
	Choux Pastry	one tray*	-	-	-		
	Meringues	10 - 30g [each]	-	-	-		
	Tart	0.4 - 1.6kg*	-	-	-		
	Strudel	0.4 - 1.6kg	-	-	-		
	Fruit Pie	0.5 - 2 kg	-	-	-		
	Caramel Flan 	0.2 - 1 kg	-	-	-	 	
	Fruit Pieces 	0.5 - 3 kg	-	-	-	 	
	Whole Fruits 	0.1 - 0.4 kg [each]	-	-	-	 	

\* Suggested quantity






ACCESSORIES						
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water	Air Fry tray	Food Probe



# STEAM + AIR COOKING TABLE

RECIPE	STEAM LEVEL*	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Shortbread / Cookies	LOW	YES	140 - 150	35 - 55	
Small cake / Muffin	LOW	YES	160 - 170	30 - 40	
Leavened cakes	LOW	YES	170 - 180	40 - 60	
Sponge cakes	LOW	YES	160 - 170	30 - 40	
Focaccia	LOW	YES	200 - 220	20 - 40	
Bread loaf	LOW	YES	170 - 180	70 - 100	
Small bread	LOW	YES	200 - 220	30 - 50	
Baguette	LOW	YES	200 - 220	30 - 50	
Roast potatoes	MID	YES	200 - 220	50 - 70	
Veal / Beef / Pork 1 kg	MID	YES	180 - 200	60 - 100	
Veal / Beef / Pork (pieces)	MID	YES	160 - 180	60 - 80	
Roast Beef rare 1 kg	MID	YES	200 - 220	40 - 50	
Roast Beef rare 2 kg	MID	YES	200	55 - 65	
Leg of lamb	MID	YES	180 - 200	65 - 75	
Stew pork knuckles	MID	YES	160 - 180	85 - 100	
Chicken / guinea fowl / duck 1 - 1.5 kg	MID	YES	200 - 220	50 - 70	
Chicken / guinea fowl / duck (pieces)	MID	YES	200 - 220	55 - 65	
Stuffed vegetables (tomatoes, courgettes, aubergines)	MID	YES	180 - 200	25 - 40	
Fish fillet	HIGH	YES	180 - 200	15 - 30	

\*Please consider the In case of selecting Steam Auto function this correlation must be skipped. The oven will automatically select the best level of steam suited for the temperature selected.

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



# PURE STEAM COOKING TABLE

	RECIPE	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
	Chicken fillets	100	15 - 50	2 1
	Eggs	100	10 - 30	2 1
FISH	Whole fish	90	40 - 50	2 1
	Fish fillets	90	20 - 30	2 1
VEGETABLES & FRUITS	Fresh vegetables (Whole)	100	30 - 80	2 1
	Fresh vegetables (Pieces)	100	15 - 40	2 1
	Frozen vegetables	100	20 - 40	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. Refill the water tank following the instructions on the display. Place the food on the steam tray at level 2, and a drip tray on level 1 to prevent food dripping.

ACCESSORIES



Drip tray / Baking tray




Steam tray


# SOUS VIDE COOKING TABLE

RECIPE		FUNCTION	SUGGESTED QUANTITY	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES	
BEEF & VEAL - LAMB	Tender cuts: Tenderloin, Steak, Chops	Beef Sous Vide	1.5/2 cm	62	50 - 70	2 1	1
			3/4 cm	62	80 - 100	2 1	1
	Tough cuts & grassfed: Chuck, Flank Steak, Ribs		1.5/2 cm	62	50 - 70	2 1	1
			3/4 cm	62	110 - 130	2 1	1
PORK	Loin	Pork Sous Vide	1.5/2 cm	68	30 - 50	2 1	1
			3/4 cm		50 - 70	2 1	1
	Chop cutlets		-	68	120 - 140	2 1	1
	Ribs		-	68	120 - 140	2 1	1
SALMON & TUNA - TROUT	Fillet	Fish Sous Vide	1.5	62	65 - 75	2 1	1
			3	62	80 - 90	2 1	1
	Steak		1.5	62	70 - 80	2 1	1
			3	62	85 - 95	2 1	1
VEGETABLES & FRUITS	Asparagous	Vegetables Sous Vide	-	85	30 - 40	2 1	1
	Carrots		2.5/3 cm	85 - 95	30 - 50	2 1	1
	Broccoli		-	85	30 - 40	2 1	1
	Cauliflower		-	85	30 - 40	2 1	1
	Radicchio		-	85	30 - 40	2 1	1
	Potatoes slices		2.5/3 cm	85 - 95	40 - 60	2 1	1
	Zucchini		2.5/3 cm	85	30 - 40	2 1	1
	Apple wedges		2.5/3 cm	85	30 - 40	2 1	1
	Pear wedges		2.5/3 cm	85	30 - 40	2 1	1
	Pineapple slices		2.5/3 cm	85	25 - 35	2 1	1

Select the cycle you want to perform and follow the suggested settings. Cooking times are referred to refrigerated food. If not served immediately, store the food in cold water and cool down completely, then put in the fridge. Adjust cooking times for larger amounts. Results are dependent on the quality of the ingredients and good hygiene manners. Prefer to use fresh and high quality food to experience the best results. Do not use this function to reheat the food. Place the vacuum-sealed food on the steam tray at level 2. Do not place the bags on top of one other to ensure the heat is evenly distributed. Place a drip tray on level 1.

ACCESSORIES

  
Drip tray / Baking tray

  
Steam tray



# AIR FRY COOKING TABLE

	RECIPE	FUNCTION	SUGGESTED QUANTITY	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
FROZEN FOOD	Frozen French Fries		650 - 850g	Yes	200	25 - 30	4  2
	Frozen Chicken Nugget		500g	Yes	200	15 - 20	4  2
	Fish Sticks		500g	Yes	220	15 - 20	4  2
	Onion Rings		500g	Yes	200	15 - 20	4  2
VEGETABLES	Fresh Breaded Zucchini		400g	Yes	200	15 - 20	4  2
	Homemade Fries		300 - 800 g	Yes	200	20 - 40	4  2
	Mixed Vegetables		300 - 800 g	Yes	200	20 - 30	4  2
MEAT AND FISH	Chicken Breasts		1 - 4 cm	Yes	200	20 - 40	4  2
	Chicken Wings		200 - 1500 g	Yes	220	30 - 50	4  2
	Breaded Cutlet		1 - 4 cm	Yes	220	20 - 50	4  2
	Fish Fillet		1 - 4 cm	Yes	220	15 - 25	4  2

For cooking fresh or homemade foods, spread a thin layer of oil across the food surface.  
In order to guarantee uniform cooking results, mix food halfway through the recommended cooking time.

FUNCTIONS	 Air Fry		
ACCESSORIES	 Air Fry tray	 Oven tray or cake tray on wire shelf	 Drip tray / Baking tray or oven tray on wire shelf

# COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Leavened cakes / Sponge cakes		Yes	170	30 - 50	
		Yes	160	30 - 50	
		Yes	160	30 - 50	
Filled cakes (cheesecake, strudel, apple pie)		Yes	160 - 200	30 - 85	
		Yes	160 - 200	30 - 90	
Cookies		Yes	150	20 - 40	
		Yes	140	30 - 50	
		Yes	140	30 - 50	
		Yes	135	40 - 60	
Small cakes / Muffin		Yes	170	20 - 40	
		Yes	150	30 - 50	
		Yes	150	30 - 50	
		Yes	150	40 - 60	
Choux buns		Yes	180 - 200	30 - 40	
		Yes	180 - 190	35 - 45	
		Yes	180 - 190	35 - 45 *	
Meringues		Yes	90	110 - 150	
		Yes	90	130 - 150	
		Yes	90	140 - 160 *	
Pizza / Bread / Focaccia		Yes	190 - 250	15 - 50	
		Yes	190 - 230	20 - 50	
Pizza (Thin, thick, focaccia)		Yes	310	7 - 12	
		Yes	220 - 240	25 - 50 *	
Frozen pizza		Yes	250	10 - 15	
		Yes	250	10 - 20	
		Yes	220 - 240	15 - 30	
Savoury pies (vegetable pie, quiche)		Yes	180 - 190	45 - 55	
		Yes	180 - 190	45 - 60	
		Yes	180 - 190	45 - 70 *	

FUNCTIONS								ECO	
	Conventional	Forced Air	Convection Bake	Grill	Turbo Grill	MaxiCooking	Cook4	EcoCycle	Pizza
ACCESSORIES									
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf			Drip tray / Baking tray or oven tray on wire shelf		Drip tray / Baking tray		Drip tray with 500 ml of water

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
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
Lasagna / 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		-	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	4 COOK Cookies	Yes	135	50 - 70	5 4 3 1
Tarts	4 COOK Tarts	Yes	170	50 - 70	5 3 2 1
Round pizzas	4 COOK Pizza	Yes	210	40 - 60	5 3 2 1
Complete meal: Fruit tart (level 5) / lasagna (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)	4 COOK 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
Fish & Vegetables		Yes	180	30 - 50 *	4 1
Stuffed roasting joints	ECO	-	200	80 - 120 *	3
Cuts of meat (rabbit, chicken, lamb)	ECO	-	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).

FUNCTIONS							4 COOK	ECO	
	Conventional	Forced Air	Convection Bake	Grill	TurboGrill	MaxiCooking	Cook4	EcoCycle	Pizza
ACCESSORIES									
	Wire shelf	Oven tray / Cake tray/ Pizza round tray on wire shelf			Drip tray / Baking tray or oven tray on wire shelf		Drip tray / Baking tray		Drip tray with 500 ml of water

## HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food.

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 settings to begin with and, if the food is not cooked enough, then switch to higher settings.

Use the accessories supplied and preferably darkcoloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

## MAINTENANCE AND CLEANING

**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.

### 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, leave the oven to cool completely and then wipe it with a cloth or sponge.

- Activate the "Steam Clean" function for optimum cleaning of the internal surfaces. (Only in some models).

- Clean the glass in the door with a suitable liquid detergent.

- The oven door can be removed to facilitate cleaning.

### 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.

Do not clean Food Probe and Meat Probe (if present) in the dishwasher.

Air Fry tray (if present) can be cleaned in the dishwasher.

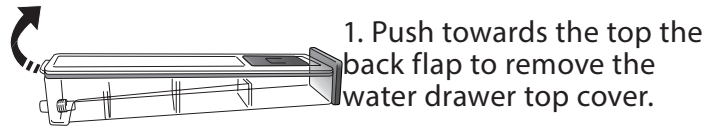
### WATER DRAWER MAINTENANCE

**Caution:** The water drawer is not suitable for dishwasher use: risk of damage!

At the end of each cooking cycle with steam, after about 30 min the oven automatically performs a drain cycle lasting about one minute, thus transferring all the water in the system to the extractable drawer.

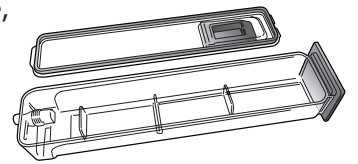
Note: Avoid to leave the water in the system more than 2 days.

In order to completely remove the water inside or clean the internal surfaces, you can open the water drawer:



1. Push towards the top the back flap to remove the water drawer top cover.

2. Once the cleaning is done, you can close the drawer by inserting the two front flaps inside the front openings and pushing down the back side.



Use only room temperature water when filling the water drawer: hot water may affect the operation of the steam system. Use only drinking water.

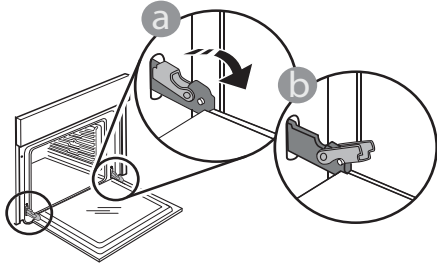
### BOILER

To ensure that the oven always works at optimum performance and to help prevent the build-up of limescale deposits over time, we recommend using the "Descale" function regularly. After a long period of non-use of the "Steam" functions, it is highly suggested to activate a cooking cycle with the empty oven by filling completely the tank.



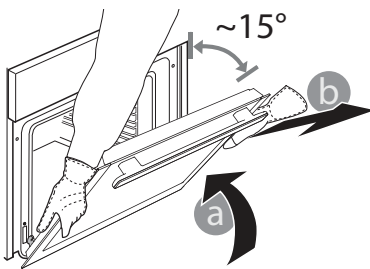
## REMOVING AND REFITTING THE DOOR

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



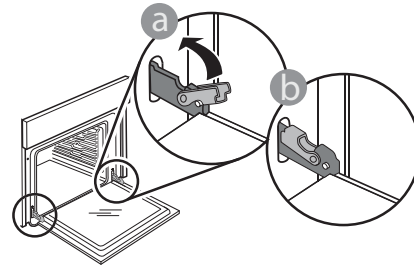
**2.** Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.

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.

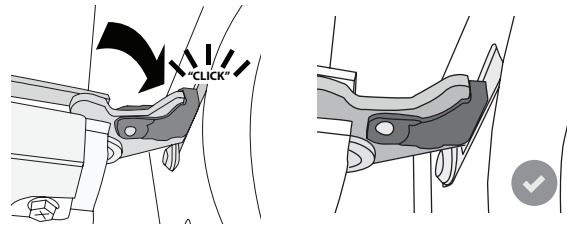


**3.** Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

**4.** 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.



**5.** 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.

## REPLACING THE LAMP

For the replacement of the lamp, contact the after sales service.

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## WIFI FAQs

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### **Which WiFi protocols are supported?**

The WiFi adapter installed supports WiFi b/g/n for European countries.

### **Which settings need to be configured in the router software?**

The following router settings are required: 2.4 GHz enabled, WiFi b/g/n, DHCP and NAT activated.

### **Which version of WPS is supported?**

The appliance does not support WPS.

### **Are there any differences between using a smartphone with Android or iOS?**

You can use whichever operating system you prefer, it makes no difference.

### **Can I use mobile tethering instead of a router?**

Yes, but cloud services are designed for permanently connected devices.

### **How can I check whether my home Internet connection is working and wireless functionality is enabled?**

You can search for your network on your smart device. Disable any other data connections before trying.

### **How can I check whether the appliance is connected to my home wireless network?**

Access your router configuration (see router manual) and check whether the appliance's MAC address is listed on wireless connected devices page.

### **Where can I find the appliance's MAC address?**

Press "Tools", then press "Connectivity", then look up "Mac address". The MAC address consists of a combination of 6 pairs of numbers and letters separated by colon.

### **How can I check whether the appliance's wireless functionality is enabled?**

Use your smart device and the 6th Sense Live App to check whether the appliance is online or not.

### **Is there anything that can prevent the signal reaching the appliance?**

Check that the devices you have connected are not using up all the available bandwidth.

Make sure that your WiFi-enabled devices do not exceed the maximum number permitted by the router.

### **How far should the router be from the appliance?**

Normally the WiFi signal is strong enough to cover a couple of rooms, but this very much depends on the material the walls are made of. You can check the signal strength by placing your smart device next to the appliance.

### **What can I do if my wireless connection does not reach the appliance?**

You can use specific devices to extend your home WiFi coverage, such as access points, WiFi repeaters and power line bridges (not provided with appliance).

### **How can I find out the name of and password for my wireless network?**

See the router documentation. There is usually a sticker on the router showing the information you need to reach the device setup page using a connected device.

### **What can I do if appears on the display or the appliance is unable to establish a stable connection to my home router?**

The appliance might have successfully connected to the router, but it is not able to access the Internet. To connect the appliance to the Internet, you will need to check the router and/or carrier settings. If you press on "Tools" then press "Connectivity", you can get more info around the reason of connection error.

Router settings: NAT must be on, firewall and DHCP must be properly configured. Password encryption supported: WEP, WPA, WPA2. To try a different encryption type, please refer to the router manual.

Carrier settings: If your Internet service provider has fixed the number of MAC addresses able to connect to the Internet, you may not be able to connect your appliance to the cloud. The MAC address of a device is its unique identifier. Please ask your Internet service provider how to connect devices other than computers to the Internet.

### **How can I check whether data is being transmitted?**

After setting up the network, switch the power off, wait 20 seconds and then switch on the appliance: Use your smart device and the 6th Sense Live App to check whether the appliance is online or not.

Some settings take several seconds to appear in the app.

### **How can I change my account but keep my appliances connected?**

You can create a new account, but remember to remove your appliances from your old account before moving them to your new one.

### **I changed my router – what do I need to do?**

You can either keep the same settings (network name and password) or delete the previous settings from the appliance and configure the settings again.

# 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.	Software problem.	Contact your nearest Field test reference person 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".
The light switches off.	"ECO" mode is "On".	Access "ECO" from "SETTINGS" and select "Off".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Cleaning and Maintenance" section.
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. Access "POWER" from "SETTINGS" and select "LOW".
Cooking cycle with probe ended without evident cause or error F3E3 is printed on the screen.	Food Probe is not properly connected.	Check connection of the food probe.

**Policies, standard documentation and additional product information can be found by:**

- Using the QR on your product
- Visiting our website [docs.whirlpool.eu](https://docs.whirlpool.eu)
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.

