

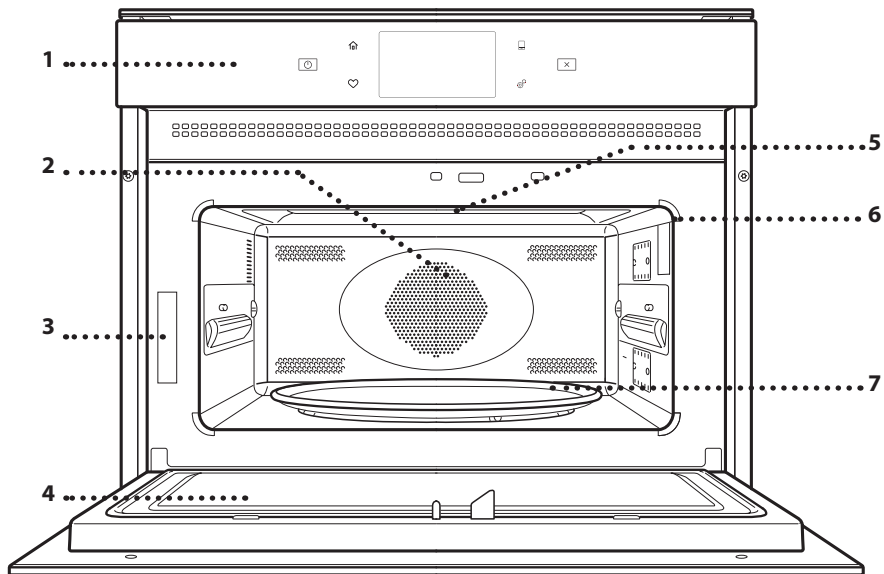


THANK YOU FOR BUYING A WHIRLPOOL PRODUCT
 In order to receive a more complete assistance, please register your product on www.whirlpool.eu/register



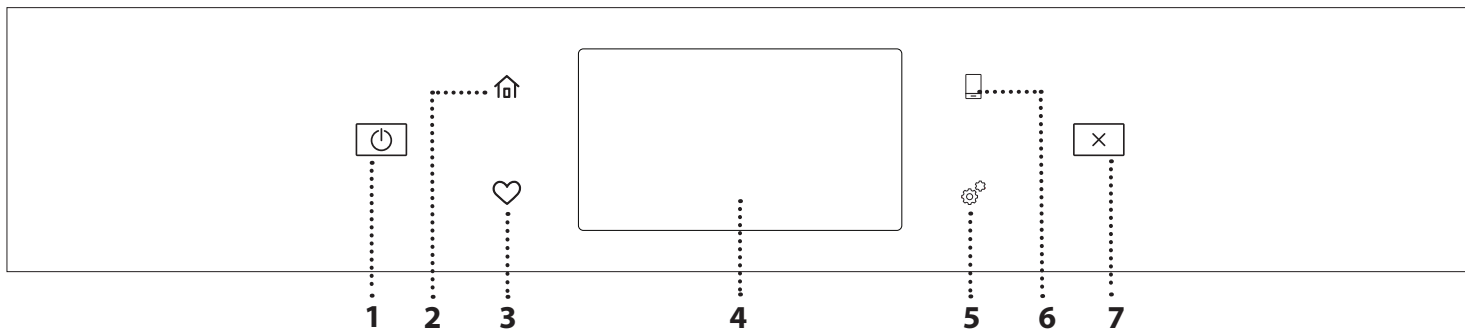
Before using the appliance carefully read the Safety Instruction.

PRODUCT DESCRIPTION



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

CONTROL PANEL DESCRIPTION



1. ON / OFF

For switching the oven on and off.

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

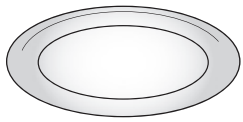
To enable use of the 6th Sense Live Whirlpool app.

7. CANCEL

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

ACCESSORIES

TURNTABLE

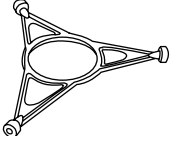


Placed on its support, the glass turntable can be used with all cooking methods.

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

accessories, with the exception of the Baking tray.

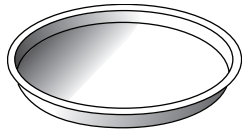
TURNTABLE SUPPORT



Only use the support for the glass turntable.

Do not rest other accessories on the support.

CRISP PLATE

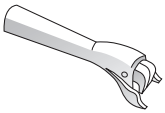


Only for use with the designated functions.

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

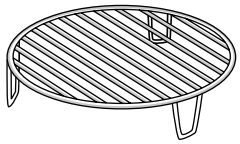
when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

WIRE RACK



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

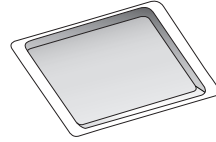
It must be used as base for the crisp

plate in some "6th Sense Crisp Fry" functions.

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

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

RECTANGULAR BAKING TRAY

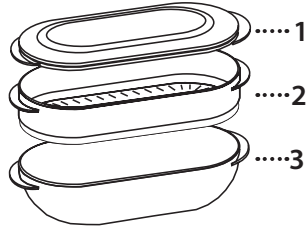


Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves.

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

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

STEAMER



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

To boil foods such as potatoes, pasta, rice or cereals, place these directly on the bottom of the steamer (the basket is not required) and add an appropriate amount of drinking water for the amount you are cooking.

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

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

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

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

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

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

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

COOKING FUNCTIONS



MANUAL FUNCTIONS

• MICROWAVE

For quickly cooking and reheating food or drinks.

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

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

• CRISP

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

Food	Duration (min.)
Leavened cake	7 - 10
Hamburger	8 - 10 *

* Turn food halfway through cooking.

Required accessories: Crisp plate, handle for the Crisp plate

• FORCED AIR

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

Food	Temp. (°C)	Duration (min.)
Soufflé	175	30 - 35
Cheese Cupcake	170 *	25 - 30
Cookies	175 *	12 - 18

* Preheat needed

Recommended accessories: Rectangular baking plate / Wire rack

• FORCED AIR + MW

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

Food	Power (W)	Temp. (°C)	Duration (min.)
Roasts	350	170	35 - 40
Meat Pie	160	180	25 - 35

Recommended accessories: Wire rack

• GRILL

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

Food	Grill Level	Duration (min.)
Toast	High	5 - 6
Prawns	Medium	18 - 22

Recommended accessories: Wire rack

• GRILL + MW

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

Food	Power (W)	Grill Level	Duration (min.)
Potatoes gratin	650	Medium	20 - 22
Jacket Potatoes	650	High	10 - 12

Recommended accessories: Wire rack

• TURBO GRILL

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

Food	Grill Level	Duration (min.)
Chicken Kebab	High	25 - 35

Recommended accessories: Wire rack

• TURBO GRILL + MW

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

Food	Power (W)	Grill Level	Duration (min.)
Cannelloni Frozen	650	High	20-25
Pork Chops	350	High	30-40

Recommended accessories: Wire rack

• FAST PREHEATING

For quickly preheating the oven before a cooking cycle.

• SPECIAL FUNCTIONS

» KEEP WARM

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

» RISING

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


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.

• 6th SENSE DEFROST

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

CRISP BREAD DEFROST

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

Food	Weight
CRISP BREAD DEFROST 	50 - 800 g
MEAT	100 - 2000 g
POULTRY	100 - 3000 g
FISH	100 - 2000 g
VEGETABLE	100 - 2000 g
BREAD	100 - 2000 g

• 6th SENSE REHEAT

For reheating ready-made food that is either frozen or at room temperature. The oven automatically calculates the settings required to achieve the best results in the shortest amount of time. Place food on a microwave-safe and heatproof dinner plate or dish. Take out from packaging being careful to remove any aluminium foil. At the end of reheating process, leaving to stand for 1-2 minutes will always improve the result, especially for frozen food.

Do not open the door during this function.

• 6th SENSE STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided. The preparation phase automatically generates steam, bringing the water poured into the bottom of the steamer to the boil. Timings for this phase may vary. The oven then proceeds with steamcooking the food, according to the time set.

Set 1- 4 minutes for soft vegetables such as broccoli and leek or 4 - 8 minutes for harder vegetables such as carrots and potatoes.

Do not open the door during this function.

Required accessories: Steamer

• 6th SENSE CRISP FRY

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows crunchy, tasty frying results to be achieved, with a remarkable reduction of oil needed compared to the traditional way of cooking, even removing the need for oil in some recipes. It is possible fry a variety of preset foods, either fresh or frozen.

Follow the following table to use the accessories as indicated and obtain the best cooking results for each type of food (fresh or frozen*).

Food	Weight / portions
BREADED FILLET FRY Coat lightly in oil before cooking. Distribute evenly on the crisp plate. Set plate on rack	100 - 500 g
MEATBALLS Coat lightly in oil before cooking. Distribute evenly on the crisp plate. Set plate on rack	200 - 800 g
FISH AND CHIPS * Distribute evenly on the crisp plate	1 - 3 pt
BREADED SHRIMPS * Distribute evenly on the crisp plate	100 - 500 g
BREADED CALAMARI RINGS * Distribute evenly on the crisp plate	100 - 500 g
BREADED FISH STICK * Distribute evenly on the crisp plate. Turn when prompted	100 - 500 g
POTATOES FRIED * Distribute evenly on the crisp plate	200 - 500 g
POTATOES FRIED Peel and cut in stick. Soak in cold salted water for 30 min. Dry with a towel and weight them. Brush with olive oil (5%). Distribute on crisp plate. Set plate on rack. Turn when prompt	200 - 500 g
POTATOES CROQUETTES Distribute evenly on the crisp plate	100 - 600 g
EGGPLANT Chop, salt and let rest for 30 min. Wash, dry and weigh. Brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on rack. Turn when prompted	200 - 600 g
PEPPER Slice, weight and brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on rack	200 - 500 g
ZUCCHINI Slice, weigh and brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on rack	200 - 500 g
HASH BROWNS Peel and grind. Soak in cold salted water for 30 min. Dry with a towel and weight them. Brush with olive oil (5%). Distribute on crisp plate. Set plate on rack. Add and turn when prompted	100 - 600 g
CHICKEN NUGGETS * Distribute evenly on the crisp plate. Set plate on rack	200 - 600 g
BREADED CHEESE * Distribute evenly on the crisp plate. Set plate on rack	100 - 400 g
FELAFEL Lightly grease the crisp plate. Add and turn food when prompted	100 - 400 g
MIXED FRIED FISH * Distribute evenly on the crisp plate	100 - 500 g
ONION RINGS * Distribute evenly on the crisp plate. Set plate on rack	100 - 500 g

HOW TO USE THE TOUCH DISPLAY



To scroll through a menu or a list:

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



To select or confirm:

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

To go back to the previous screen:


Tap < .

To confirm a setting or go to the next screen:

Tap "SET" or "NEXT".

FIRST TIME USE

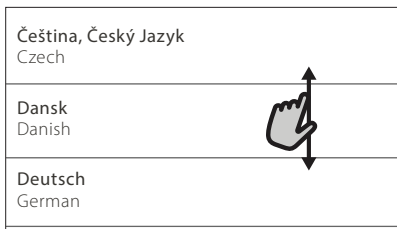
You will need to configure the product when you switch on the appliance for the first time.

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

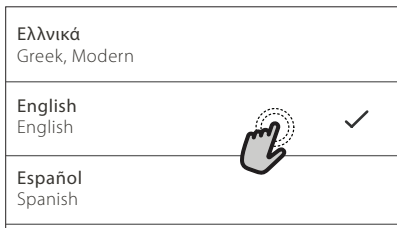
1. SELECT THE LANGUAGE

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.

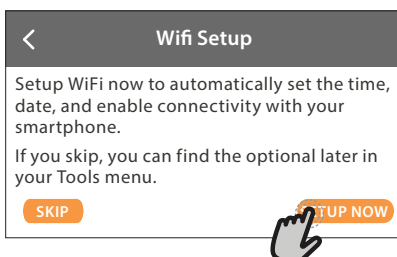


Tapping < will take you back to the previous screen.

2. SETTING UP WIFI

The 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 "SETUP NOW" to set up the connection.



Otherwise tap "SKIP" to connect your product later.

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.

Minimum requirements.

Smart device: Android 4.3 (or higher) with a 1280x720 (or higher) screen or iOS 8 (or higher).

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 iTunes 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. You will need the Smart Appliance Identifier (SAID) number to complete the registration process. You can find its unique code the number on the identification plate attached to the product.

4. Connect to WiFi

Follow the scan-to-connect setup procedure. The app will guide you through the process of connecting your appliance to the wireless network in your home.

If your router supports WPS 2.0 (or higher), select "MANUALLY", then tap "WPS Setup": Press the WPS button on your wireless router to establish a connection between the two products.

If necessary you can also connect the product manually by using "Search for a network".

The SAID code is used to synchronise a smart device with your appliance.

MAC address is displayed for the WiFi module.

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. 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, ideally using the "Fast preheat" function.

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

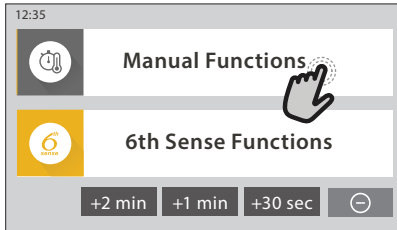
DAILY USE

1. SELECT A FUNCTION

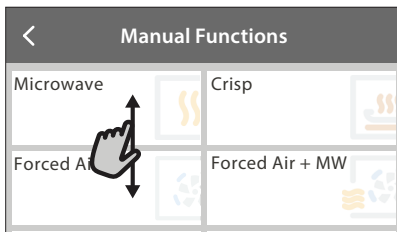
- To switch on the oven, press or touch anywhere on the screen.

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

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



- Scroll up or down to explore the list.



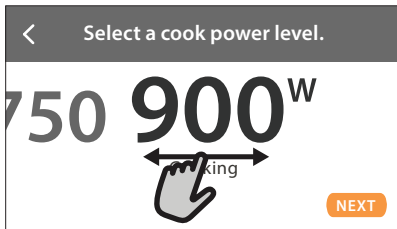
- Select the function you require by tapping it.

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.

POWER / TEMPERATURE / GRILL LEVEL

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

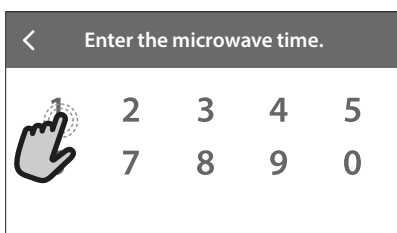


In "Forced Air" function, you can tap to activate preheating.

DURATION

In microwave and microwave-combined functions, you always have to set a cook time.

- Tap the relevant numbers to set the cooking time you require.



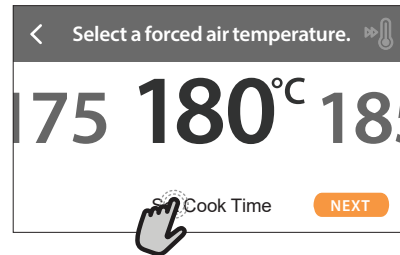
- Tap "NEXT" to confirm.

At the end of the cooking time, the cooking is

stopped automatically.

In not-microwave functions, you do not have to set the cooking time if you want to manage cooking manually.

- To start setting the duration, tap "Set Cook Time".



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 cooking type from the list.
- Select a function.

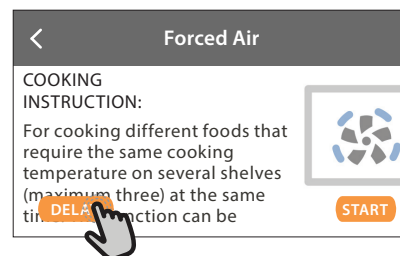
Functions are displayed by food categories in the 6th SENSE FOOD menu (see relative tables) and by recipe features in the LIFESTYLE menu.

- 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

Before starting a no-microwave function, you can delay the cooking: The function will start at the time you select in advance.

- Tap "DELAY" to set the start 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 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 .

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. In microwave functions is provided a start protection. The door must be opened and closed before starting the function.

- Open the door.
- Place food inside the oven and close the door.
- Tap "START".

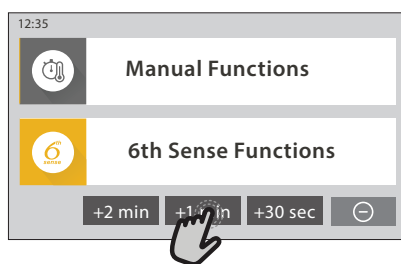
You can change the values that have been set at any time during cooking by tapping the value you want to amend.

- Press  to stop the active function at any time.

6. JET START

On Home Screen bottom there is a bar which shows three different duration. Tap one of them to start cooking with the microwave function set at full power (900 W).

- Open the door.
- Place food inside the oven and close the door.
- Tap the cook time you want to cook.



7. 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.

8. PAUSING COOKING

Some of the 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.

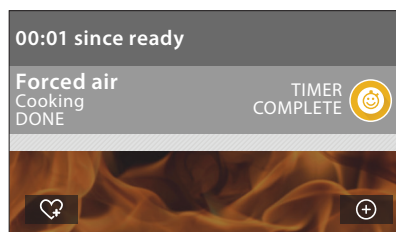
An audible signal will sound and the displays shows the action must to be done.



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

9. 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 extend the cooking time or save the function as a favorite.




- Tap  to save it as a favorite.
- Tap  to prolong the cooking.

10. FAVORITES

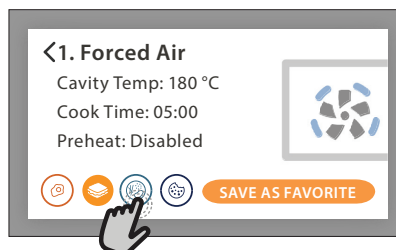
The Favorites feature stores the oven settings for your favorite recipes.

The oven automatically detects the functions you use most often. 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, you can tap  to save it as favorite. 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.

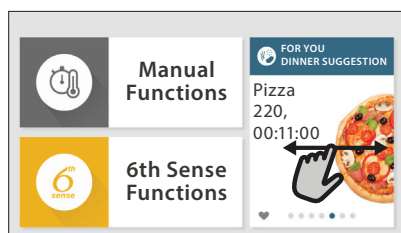
- Tap the icons to select at least one.



- Tap "SAVE AS FAVORITE" to save the function.

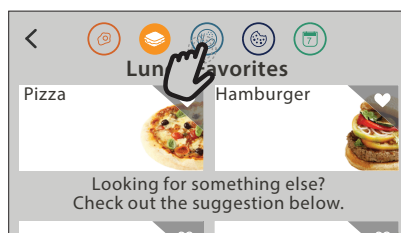
ONCE SAVED

Once you have saved functions as favorites, the main screen will display the functions you have saved for the current the time of day.



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 show the relevant lists.



Tapping also enables you to view your history of most recently used functions.

- Scroll through the prompted list.
- Tap the recipe or function you require.
- Tap "START" to activate the cooking.

CHANGING THE SETTINGS

In the Favorites screen, you can add an image or name to each favorite to customise 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 the changes.

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

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

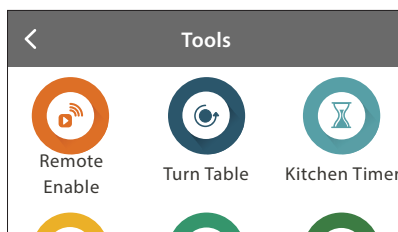
You can also change the time when the various meals are shown:

- 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.

Each time slot can be combined with one meal only.

11. 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.

TURN TABLE

This option stops the rotation of turntable in order to allow you to use large and squared microwave proof containers that may not rotate freely inside the product.

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, shown at the top-right corner of the screen.

To retrieve or change 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

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

Required accessories: Steamer



MUTE

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



CONTROL LOCK

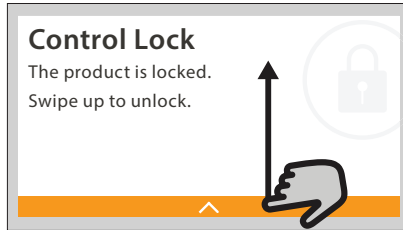
The “Control Lock” enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.

To activate the lock:

- Tap the  icon.

To deactivate the lock:

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



PREFERENCES

For changing several oven settings.



WI-FI

For changing settings or configuring a new home network.



INFO

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

USEFUL TIPS

MICROWAVE COOKING

Microwaves only penetrate food to a certain depth, so when cooking several items at the same time space them out as much as possible to allow the maximum surface area to be exposed to the microwaves.

Small pieces cook more quickly than large pieces: in order to ensure uniform cooking, cut the food items into pieces of equal size.

Most foods will continue to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

Remove any twist ties from paper or plastic bags before placing them in the oven for microwave cooking.

Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during the cooking process.

LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over. To prevent this, avoid using narrow-necked containers, stir the liquid before placing the container in the microwave oven and leave a teaspoon immersed in the container.

After heating, stir again before carefully removing the container from the microwave oven.

FROZEN FOOD

For best results, we recommend defrosting directly on the glass drip tray. If needed, it is possible to use a light-plastic container that is suitable for microwave.

Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting. Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

FOOD FOR INFANTS

When heating food or liquids in a baby food container or a baby bottle, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure that the container lid or bottle teat are removed before heating.

CAKES AND BREAD

For cakes and bread products it is recommended to use the "Forced Air" function. Alternatively, in order to decrease the cooking times, the user can select "Forced Air + MW", with the microwave power being set to a value no greater than 160 W in order to maintain the food products soft and fragrant.

With the "Forced Air" function, use dark metal cake tins and always place them on the supply wire shelf. Alternatively, the rectangular baking tray or other cookware suitable for oven use can be utilized to cook certain food items, such as biscuits or bread rolls.

If using the "Forced Air + MW" function, only use containers suitable for microwaves, and place them on the supplied wire shelf.

To check whether the item you are baking is done, insert a skewer into the centre: If it comes out clean, the cake or bread is cooked.

If using non-stick cake tins, 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.

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.

PIZZA

In order to obtain uniform cooking and a crispy pizza base in just a short time, it is recommended to use the "Crisp" function together with the special supplied accessory.

Alternatively, for larger pizzas it is possible to use the rectangular baking tray together with the "Forced Air" function: in this case, pre-heat the oven to the temperature of 200° C and distribute the mozzarella on the pizza two-thirds of the way through the cooking process.



























MEAT AND FISH

In order to obtain perfect surface browning in just a short period of time, while maintaining the inside of the meat or fish soft and juicy, it is recommended to use functions that combine the forced air function with microwaves, like "Turbo grill + microwave" or "Forced Air + microwave".

In order to obtain the best possible cooking results, set the microwave power level to the value of 350 W.


	Food categories	Accessories	Quantity	Cooking Info		
CASSEROLE & BAKED PASTA	Lasagna	+	4 - 10 portions	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning		
	Cannelloni		400 - 1500 g			
	Lasagna *		500 - 1200 g	Take out from packaging being careful to remove any aluminium foil		
	Cannelloni *		400 - 1500 g			
RICE, PASTA & CEREALS	RICE & PASTA		Rice	100 - 400 g ◐●	Set recommended cook time for rice. Add salted water and rice into the steamer bottom and cover with lid. Use 2-3 cups of water for each cup of rice.	
			Rice Porridge	2 - 4 portions ◐●	Add water and rice into the steamer bottom and cover with lid. Add milk when the oven prompts. For 2 portions use 75ml of rice, 200ml of water and 300ml of milk.	
			Pasta	1 - 4 portions ◐●	Set recommended cook time for the pasta. Add pasta when oven prompts and cook covered. Use approximately 750ml of water for each 100g of pasta	
	SEEDS & CEREALS	BURGHUL, QUINOA, MILLET, AMARANTH, SPELT, BARLEY, BUCKWHEAT, COUS COUS		Burghul	100 - 400 g	Add salted water and cereal into the steamer bottom and cover with lid. Use 2 cups of water for each cup of burghul
				Quinoa		Add salted water and cereal into the steamer bottom and cover with lid. Use 2 cups of water for each cup of quinoa
				Millet		Add salted water and cereal into the steamer bottom and cover with lid. Use 3 cups of water for each cup of millet
				Amaranth		Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of amaranth
				Spelt		Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of spelt
				Barley		Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of barley
				Buckwheat		Add salted water and cereal into the steamer bottom and cover with lid. Use 3 cups of water for each cup of buckwheat
				Cous Cous		Add salted water and cereal into the steamer bottom and cover with lid. Use 2 cups of water for each cup of cous cous
				Oat Porridge		


* Frozen ◐● Suggested quantity. Do not open door during cooking.

	Food categories	Accessories	Quantity	Cooking Info	
MEAT	BEEF	Roast Beef	 + 	800 - 1500 g	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving
		Roast Veal			Brush with oil or melted butter. Rub with salt and pepper. At the end of cooking let rest for at least 15 minutes before carving
		Steak		2 - 6 pieces	Brush with oil and rosemary. Rub with salt and black pepper. Distribute evenly on the grill rack
		Hamburger		2 - 6 pieces	Brush with oil and sprinkle with salt before cooking
		Hamburger *		100 - 500 g	Lyghtly grease the crisp plate before preheating
	PORK	Roast Pork	 + 	800 - 1500 g	Brush with oil or melted butter. Rub with salt and pepper. At the end of cooking let rest for at least 15 minutes before carving
		Chops		2 - 6 pieces	Brush with oil and rosemary. Rub with salt and black pepper. Distribute evenly on the grill rack
		Ribs		700 - 1200 g	Brush with oil and season as you prefer. Rub with salt and pepper. Evenly distribute in the crisp plate with the bone side downwards
		Bacon		50 - 150 g	Evenly distribute in the crisp plate
	LAMB	Roast Lamb	 + 	1000 - 1500 g	Brush with oil or melted butter. Rub with salt, pepper and chopped garlic. At the end of cooking let rest for at least 15 minutes before carving
		Cutlet		2 - 8 pieces	Brush with oil and rub with salt and pepper. Evenly distribute on rack
	CHICKEN	Roast Chicken		800 - 2500 g	Brush with oil and season as you prefer. Rub with salt and pepper. Placing into the oven with the breast side up
		Chicken Pieces		400 - 1200 g	Brush with oil and season as you prefer. Evenly distribute in the crisp plate with the skin side down
		Chicken Fillets / Breast		300 - 1000g	Lyghtly grease the crisp plate before preheating
	DUCK	Roast Duck	 + 	800 - 2000 g	Brush with oil or melted butter. Rub with salt, pepper, and paprika. Placing into the oven with the breast side down
		Duck Pieces		400 - 1400 g	Brush with oil and season as you prefer. Evenly distribute in the crisp plate with the skin side down
	STEAMED MEAT	Chicken Fillets		300 - 800 g ●●	Distribute evenly in the steam grid
		Turkey Fillets			
		Hot Dog		4 - 8 pieces ●●	Add hot dog in the steamer bottom and cover with water. Cook uncovered
	MEAT DISHES	Meat Loaf		4-8 portions	Prepare according to your favorite recipe and shape into a loaf container pushing to avoid the formation of air pockets
		Meat Pie	 + 	1 batch	Prepare a meat gravy mixture for 6-9 individual serve pie tins. Line the greased cake tin with shortcrust pastry, fill with the meat gravy and close with a pouf pastry lid
Kebab			400 - 1200 g	Brush with oil and flavor with herbs. Distribute evenly on the grill rack	
Breaded Fillet Fry		 + 	100 - 500 g	Brush with oil. Distribute evenly in the crisp plate	
Sausages & Wurstel			200 - 800 g	Lyghtly grease the crisp plate before preheating. Pierce the sausages with a fork to prevent bursting	
Meatballs		 + 	200 - 800 g	Prepare according to your favorite recipe and shape it into balls with approximate weight of 30-40g each. Brush with oil. Distribute evenly in the crisp plate	

ACCESSORIES

 Mw/Oven proof container

 Steamer (Complete)












 Steamer (Bottom + Lid)

 Steamer (bottom)


















 Wire rack

 Rectangular baking plate

 Crisp Plate

	Food categories	Accessories	Quantity	Cooking Info	
FISH & SEAFOOD	WHOLE FISH	Roasted Whole Fish	 + 	600 - 1200 g	Brush with oil. Season with lemon juice, garlic and parsley
		Steamed Whole Fish		600 - 1200 g	
	STEAMED FILLETS & STEAKS	Tuna Steak		300 - 800 g ◦•	Distribute evenly in the steam grid
		Salmon Steak			
		Swordfish Steak			
		Seabass Fillet			
		Seabream Fillet			
		Other Fillet			
		Trout Fillet			
		Other Steak			
	FISH GRATIN	Fish Gratin	 + 	500 - 1200 g	Cover with breadcrumbs and sprinkle with butter curls
		Fish Gratin *		600 - 1200 g	Take out from packaging being careful to remove any aluminium foil
	STEAMED SEAFOOD	Scallops		1 - 6 pieces	Distribute evenly in the steam grid
		Mussels		400 - 1000 g	Season with oil, pepper, lemon garlic and parsley before cooking. Mix well
		Shrimps		100 - 600 g	Distribute evenly in the steam grid
	FRIED FISH & SEAFOOD	Fish and Chips *		1 - 3 portions	Distribute evenly in the crisp plate alternating the fish fillets and the potatoes
		Breaded Shrimps *		100 - 500 g	Distribute evenly in the crisp plate
		Breaded Calamari Rings *			
		Breaded Fish Stick *			
		Mixed Fried Fish *			
Fish steak		300 - 800 g		Lightly grease the crisp plate before preheating. Season fish steaks with oil and cover with sesame seeds	


* Frozen ◦• Suggested quantity. Do not open door during cooking.

	Food categories	Accessories	Quantity	Cooking Info	
VEGETABLES	ROASTED VEGETABLES	Potatoes	 + 	300 - 1200 g	Cut in pieces, season with oil, salt and flavor with herbs before placing into the oven
		Stuffed Vegetables		600 - 2200 g	Scoop out the vegetable and fill with a mixture of the vegetable flesh itself, minced meat and shredded cheese. Season with garlic, salt and flavor with herbs as you prefer.
		Vegetarian Burger *		2 - 6 pieces	Lyghtly grease the crisp plate
		Jacket Potatoes		200 - 1000 g	Brush with oil or melted butter. Cut a cross on top of the potato and pour with source cream and your favorite topping.
		Potato Wedges		300 - 800 g	Cut in wedges, season with oil, salt and flavor with herbs before placing into the oven
	GRATIN VEGETABLES	Potatoes	 + 	4 - 10 portions	Slice and place into a large container. Season with salt, pepper and pour over cream. Spinkle cheese on top
		Broccoli		600 -1500 g	Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Spinkle cheese on top
		Coulliflowers	 + 	600 -1500 g	
		Hash Browns		100 - 500 g	Peel and grind. Soak in cold salted water for 30 minutes. Dry with a towel and squeeze out any excess moisture. Season with salt, black pepper, cayenne pepper, and paprika. Distribute evenly on greased crisp plate
		Vegetable *		400 - 800 g	Take out from packaging being careful to remove any aluminium foil
	STEAMED VEGETABLES	Potatoes Pieces		300 - 1000 g ○●	Cut in pieces. Distribute evenly in the steamer bottom
		Peas		200 - 500 g ○●	Distribute evenly in the steam grid
		Carrots			
		Broccoli		200 - 500 g ○●	Cut in pieces. Distribute evenly in the steam grid
		Coulliflower			
		Asparagus		200 - 500 g ○●	Distribute evenly in the steam grid
		Pumpkin		200 - 500 g ○●	Cut in pieces. Distribute evenly in the steam grid
		Brussel Sprout		200 - 500 g ○●	Distribute evenly in the steam grid
		Corn on Cob		300 - 1000 g ○●	
		Peppers		200 - 500 g ○●	Cut in pieces. Distribute evenly in the steam grid
Other Vegetables		200 - 500 g ○●	Distribute evenly in the steam grid		
STEAMED FROZEN VEGETABLES	Peas *				
	Broccoli *				
	Brussel Sprout *				
	Carrots *		300 - 800 g ○●	Distribute evenly in the steam grid	
	Asparagus *				
Other Vegetables *					

ACCESSORIES

 Mw/Oven proof container

 Steamer (Complete)
















 Steamer (Bottom + Lid)

 Steamer (bottom)





























 Wire rack

 Rectangular baking plate

 Crisp Plate


	Food categories	Accessories	Quantity	Cooking Info	
VEGETABLES	FRIED VEGETABLES	Potatoes Fried *	200 - 500 g	Distribute evenly in the crisp plate	
		Potatoes Fried		200 - 500 g	Peel and cut in stick. Soak in cold salted water for 30 minutes. Wash, dry and weight. Mix with oil, approximately 10g each 200g of dry potatoes. Distribute evenly in the crisp plate
		Potatoes Croquettes		100 - 600 g	Distribute evenly in the crisp plate
		Egg Plant		200 - 600 g	Chop and soak in cold salted water for 30 minutes. Wash, dry and weigh. Mix with oil, approximately 10g for each 200g of dry eggplant. Distribute evenly in the crisp plate
		Pepper	 + 	200 - 500 g	Slice, weigh and mix with oil, approximately 10g each 200g of dry pepper. Season with salt. Distribute evenly in the crisp plate
		Zucchini		200 - 500 g	Slice, weight and mix with oil, approximately 10g each 200g of dry zucchini. Season with salt and black pepper. Distribute evenly on crisp plate
SALTY CAKES	Quiche Lorraine		1 batch	Line the crisp plate with the pastry and pierce it with a fork. Prepare quiche lorraine mixture considering a quantity for 8 portions	
	Quiche Lorraine *		200 - 800 g	Take out from packaging being careful to remove any aluminium foil	
	Salty Cake	 + 	1 batch	Line a pie dish for 8-10 portions with a pastry and pierce it with a fork. Fill the pastry according to your favorite recipe	
	Vegetable Strudel		800 - 1500 g	Prepare a mix of chopped vegetable. Sprinkle with oil and cook into a pan for 15-20 minutes. Let cool down. Add fresh cheese and season with salt, balsamic vinegar and spices. Roll it into a pastry and fold the external part	
	Rolls		1 batch	Prepare dough according to your favorite recipe for a light bread. Form to rolls before rise. Use the oven's dedicated rise function	
BREAD	Rolls *		1 batch	Take out from packaging. Evenly distribute on the baking plate	
	Sandwich Loaf in Tin		1 - 2 pieces	Prepare dough according to your favorite recipe for a light bread. Form into a loaf container before rise. Use the oven dedicated function to rise	
	Rolls Prebacked		1 batch	Take out from packaging. Evenly distribute on the baking plate	
	Scones		1 batch	Shape into one scone or in smaller pieces on greased crisp plate	
	Rolls Canned		1 batch	Take out from packaging. Evenly distribute on the baking plate	
PIZZA	Pizza		2 - 6 portions	Prepare a pizza dough based on 150ml water, 15g yeast, 200-225g flour, oil and salt. Leave it to rise using the oven's dedicated function. Roll out the dough into a lightly greased baking plate. Add topping like tomatoes, mozzarella and ham	
	Thin Pizza *		250 - 500 g ◦•	Take out from packaging being careful to remove any aluminium foil	
	Thick Pizza *		300 - 800 g ◦•		
	Chilled Pizza		200 - 500 g	Take out from packaging. Evenly distribute in the crisp plate	
CAKES & PASTRIES	RISING CAKES	Sponge Cake In Tin	1 batch	Prepare a fatless sponge cake batter of 500-900g. Pour into lined and greased baking pan	
		Fruit Rising Cake In Tin	 + 	900 - 1900 g	Prepare a cake batter according to your favorite recipe by using shraded or chopped-sliced fresh fruit. Pour into lined and greased baking pan
		Choccolate Rising Cake In Tin		600 - 1200 g	Prepare a chocolate-cocoa cake batter according to your favorite recipe. Pour into lined and greased baking pan


* Frozen ◦• Suggested quantity. Do not open door during cooking.

	Food categories	Accessories	Quantity	Cooking Info	
CAKES & PASTRIES	PASTRIES & FILLED PIES	Cookies		1 batch	Make a batch of 250g flour, 100g salted butter, 100g sugar, 1 egg. Flavor with fruit essence. Let cool down. Shape into 10-12 strips on greased baking plate
		Chocolate cookies		1 batch	Make a batter of 250g flour, 150g butter, 100g sugar, 1 egg, 25g cocoa powder, salt and baking powder. Add vanilla essence. Let cool down. Spread to reach 5mm thickness, shape as required and evenly distribute in the crisp plate
		Croissants *		1 batch	Evenly distribute in the crisp plate. Let cool down before serving
		Meringues		1 batch	Make a batch of 2 egg whites, 80g sugar and 100g desiccated coconut. Flavor with vanilla and almond essence. Shape into 20-24 pieces on greased baking plate
		Fruit Filled Pie	 + 	800 - 1500 g	Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the fruit. Fill with chopped fresh fruit mixed with sugar and cinnamon
		Fruit Pie		1 batch	Make a pastry of 180g flour, 125g butter and 1 egg. Line the crisp plate with the pastry and fill with 700-800g sliced fresh fruit mixed with sugar and cinnamon
		Fruit Pie *		300 - 800 g	Take out from packaging being careful to remove any aluminium foil
	MUFFINS & CUPCAKES	Muffins		1 batch	Prepare a batter for 16-18 pieces according to your favorite recipe and fill in paper moulds. Evenly distribute on the baking plate
		Soufflé	 + 	2 - 6 portions	Prepare a soufflé mix with lemon, chocolate or fruit and pour into an ovenproof dish with high edge
Cheese Cupcake			1 batch	Prepare a mix for 12-15 pieces by using shredded soft cheese and diced bacon or ham. Fill in individual serve muffin tins.	
DESSERTS	Fruit Compote		300 - 800 ml ◦●	Peel and core the fruit. Cut in pieces and place in the steam grid	
	Baked Apples		4 - 8 pieces	Remove the core and fill with marzipan or cinnamon, sugar and butter	
	Hot chocolate		2 - 8 portions	Prepare according to your favorite recipe into a single container. Flavor with vanilla or cinnamon. Add maize starch to increase density	
	Brownies		1 batch	Prepare according to your favorite recipe. Spread batter on the baking plate covered with baking paper	
EGGS	Scrambled		2 - 10 pieces	Prepare according to your favorite recipe into a single container	
	Bulls Eye		1 - 6 pieces	Lyghtly grease the crisp plate before preheating	
	Omelette		1 batch		
	Egg Custard		1 - 2 batch	Make a batch of 0,5 litre of milk, 4 egg yolks, 100g of sugar and 40g of flour. Pour the milk into a container and placing into the oven. When the oven prompts gently pour the hot milk into the eggs yolks, flour and sugar mixture and continue the cooking	
SNACKS	Popcorn	-	90 - 100 g ◦●	Always place the bag directly on the glass turntable. Pop only one bag a time	
	Chicken Wings *		300 - 600 g ◦●	Distribute evenly in the crisp plate	
	Chicken Nuggets *	 + 	200 - 600 g		
	Breaded Cheese *		100 - 400 g	Brush the cheese with a little oil before cooking. Distribute evenly in the crisp plate	
	Felafel		100 - 400 g	Lyghtly grease the crisp plate. Brush the felafel with oil before cooking	
	Onion Rings *	 + 	100 - 500 g	Distribute evenly in the crisp plate	
	Roasted Nuts		50 - 200 g		

ACCESSORIES

 Mw/Oven proof container

 Steamer (Complete)

 Steamer (Bottom + Lid)

 Steamer (bottom)

 Wire rack

 Rectangular baking plate

 Crisp Plate

CLEANING

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

Never use steam cleaning equipment.

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

INTERIOR AND EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the glass in the door with a suitable liquid detergent.
- At regular intervals, or in case of spills, remove the turntable and its support to clean the bottom of the oven, removing all food residue.
- Activate the "Self Clean" function for an optimum cleaning of the internal surfaces.

- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.

ACCESSORIES

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

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

WIFI FAQs

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?

WPS 2.0 or higher. Check the router documentation.

Are there any differences between using a smartphone (or tablet) with Android or iOS?

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

Can I use mobile 3G 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  then tap  WiFi or look on your appliance: There is a label showing the SAID and MAC addresses. The MAC address consists of a combination of numbers and letters starting with "88:e7".

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 network is visible and connected to the cloud.

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 oven?

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 my router is using the neighbourhood WiFi channel?

Force the router to use your home WiFi channel.

What can I do if the display shows or the oven is unable to make a stable provision to 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.

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 oven: Check that the app is showing the UI status of the appliance. Select a cycle or another option and check its status on the app.

Some settings take several seconds to appear in the app.








How can I change my Whirlpool 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 or letter.	Oven failure.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F". Press  , tap  "Info" and then select "Factory Reset". All settings saved will be deleted.
The oven makes noises, even when it is switched off.	Cooling fan active.	Open the door or hold or wait until the cooling process has finished.
The function does not start. The function is not available in demo mode.	Demo mode is running.	Press  , tap  "Info" and then select "Store Demo Mode" to exit.
The  icon is shown on display.	The WiFi router is off. The router settings have changed. The wireless connections does not reach the appliance. The oven is unable to establish a stable connection to home network. The connectivity is not supported.	Check that the WiFi router is connected to the Internet. Check that the WiFi signal close to the appliance is strong. Try to restart the router. See the "WiFi FAQs" section. If your home wireless network settings have changed, connect to the network: Press  , tap  "WiFi" and then select "Connect to Network".
The connectivity is not supported.	Remote operation is not permitted in your country.	Check whether your country allows remote operation of electronic appliances before purchasing.



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

- Visiting our website docs.whirlpool.eu
- Using QR Code
- 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.

