⚠ **Before using the appliance carefully read the Safety Instruction.**
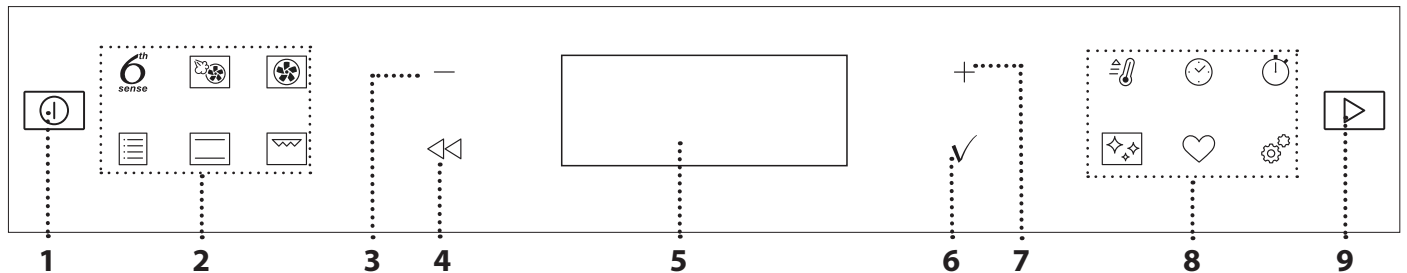
PRODUCT DESCRIPTION
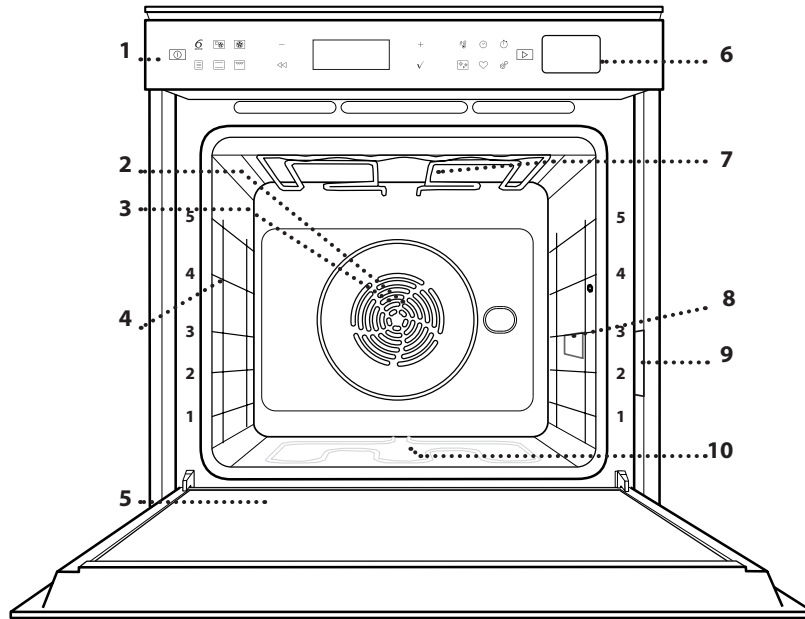
1. Control panel
2. Fan
3. Circular heating element (not visible)
4. Shelf guides (the level is indicated on the front of the oven)
5. Door
6. Water drawer
7. Upper heating element/grill
8. Lamp
9. Identification plate (do not remove)
10. Lower heating element (not visible)

CONTROL PANEL DESCRIPTION

1. ON / OFF

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

2. FUNCTIONS DIRECT ACCESS

For quick access to the functions and menu.

3. NAVIGATION BUTTON MINUS

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

4. BACK

For returning to the previous screen.

During cooking, allows settings to be changed.

5. DISPLAY

For immediately starting a function.

6. CONFIRM

For confirming a selected function or a set value.

7. NAVIGATION BUTTON PLUS

For scrolling through a menu and increasing the settings or values of a function.
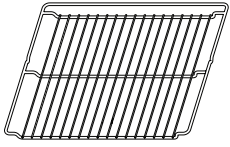
8. OPTIONS / FUNCTIONS DIRECT ACCESS

For quick access to the functions, duration, settings and favorites.

9. START

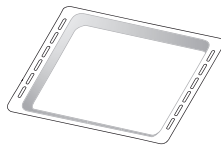For starting a function using the specified or basic settings.

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ACCESSORIES

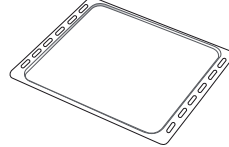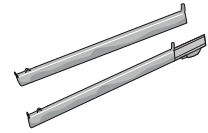| WIRE SHELF	DRIP TRAY	BAKING TRAY	SLIDING RUNNERS*
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.	Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.	Use for cooking all bread and pastry products, but also for roasts, fish en papillotte, etc.	To facilitate inserting or removing accessories.

* Available only on certain models

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

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

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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

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

REMOVING AND REFITTING THE SHELF GUIDES

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

FITTING THE SLIDING RUNNERS (IF PRESENT)

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

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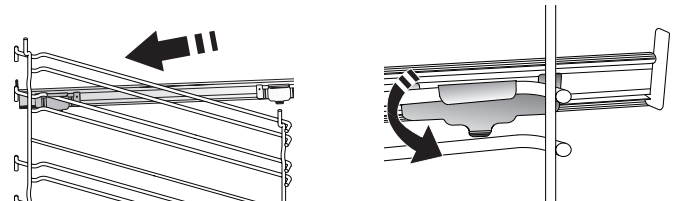
Please note: The sliding runners can be fitted on any level.

Whirlpool

FUNCTIONS

6ᵗʰ SENSE

hese allow a fully automatic cooking for all types of food (Lasagna, Meat, Fish, Vegetables, Cakes & Pastries, Salty cakes, Bread, Pizza).

To get the best from this function, follow the indications on the relative cooking table.

FORCED AIR + STEAM

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

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.

TRADITIONALS FUNCTIONS

- **CONVECT BAKE**

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

- **COOK 4 FUNCTIONS**

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

- **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.

- **FROZEN BAKE**

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

- **SPECIAL FUNCTIONS**

  » **MAXI COOKING**

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

  » **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.

» **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.

» **ECO FORCED AIR**

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

CONVENTIONAL

For cooking any kind of dish on one shelf only.

GRILL

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

FAST PREHEAT

For preheating the oven quickly.

TIMERS

For editing function time values.

MINUTEMINDER

For keeping time without activating a function.

CLEANING

- **AUTOMATIC OVEN CLEANING - PYRO**

  For eliminating cooking spatters using a cycle at very high temperature. Two selfcleaning cycles are available: A complete cycle (Pyro) and a shorter cycle (Pyro Eco). We recommend using the quicker cycle at regular intervals and the complete cycle only when the oven is heavily soiled.

- **DRAIN**

  For draining the boiler automatically to prevent residual water remaining in there when the appliance will not be used for a certain period of time.

- **DESCALE**

  For removing limescale deposits from the boiler. We recommend using this function at regular intervals. If yuo do not, a message will appear on the display reminding you to clean the oven.

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⚙ SETTINGS

For adjusting the oven settings.

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

When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off".

By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.

♡ FAVORITES

For retrieving the list of 10 favorite functions.

FIRST TIME USE

1. SELECT THE LANGUAGE

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

```
                          .1
English
```
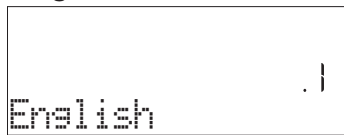
Press + or — to scroll through the list of available languages and select the one you require.
Press √ to confirm your selection.

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

2. SET THE 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): If your household uses a lower power, you will need to decrease this value (13).

```
                          16
POWER
```
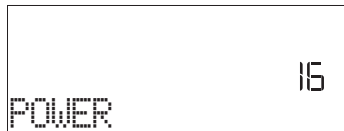
Press + or — to select 16 "High" or 13 "Low" and press √ to confirm.

3. SET THE TIME

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

```
          12:00
CLOCK
```

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

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

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 for around one hour, ideally using a function with air circulation (e.g. "Forced Air" or "Convection Bake").

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

DAILY USE

1. SELECT A FUNCTION

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

The functions can be selected by pressing the icon for one of the main functions or by scrolling through a menu: To select an item from a menu (the display will show the first available item), press + or — to select the desired one, then press √ to confirm.

2. SET THE FUNCTION

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

TEMPERATURE / GRILL LEVEL / STEAM LEVEL

```
    🌡 - -:- -    200°C
TEMPERATURE
```
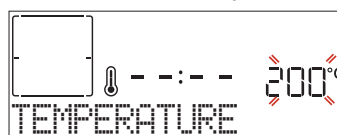
When the value flashes on the display, press + or — to

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change it, then press ✓ to confirm and continue with the settings that follow (if possible).

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

In "Forced Air + Steam" function, you can select the amount of steam from the following values: 1 (Low), 2 (Mid), 3 (High).

Please note: Once the function has been activated, the temperature/grill level can be changed using + or − .

DURATION

DURATION
- - - - ˢ 180℃
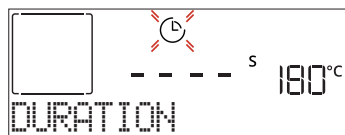
When the 🕐 icon flashes on the display, press + or − to set the cooking time you require and then press ✓ to confirm. You do not have to set the cooking time if you want to manage cooking manually (untimed): Press ✓ or ▷ to confirm and start the function. By selecting this mode, you cannot program a delayed start.

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

END TIME (START DELAY)

In many functions, once you have set a cooking time you can delay starting the function by programming its end time. The display shows the end time while the ⊕ icon flashes.

END TIME
0:50 ˢ 180℃

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

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

. 6ᵗʰ SENSE

These functions automatically select the best cooking mode, temperature and duration to cook, roast or bake all the dishes available.

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

WEIGHT / HEIGHT / PIZZA (ROUND-TRAY-LAYERS)

KILOGRAMS
Kg 1.2

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

DONENESS / BROWNING

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

DONENESS
0

When prompted, press + or − to select the desired level between rare (-1) and well done (+1). Press ✓ or ▷ to confirm and start the function.

In the same way, where allowed, in some 6th Sense functions, it's possible to adjust the browning level between low (-1) and high (1).

. COOKING WITH STEAM

By selecting the "Forced Air + Steam" 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.

For proceed with steam cooking, it will be necessary fill the tank located inside the oven using the drawer on the control panel.

When requested on the display with "ADD WATER" or "FILL DRAWER" indications, open the drawer by pressing it lightly.

Pour in slowly some drinking water until the display shows "TANK FULL". Maximum tank capacity is approximately 1.5 litre.

Close the drawer by pushing it carefully towards the panel until completely closed. The drawer must always remain closed, except for water filling.
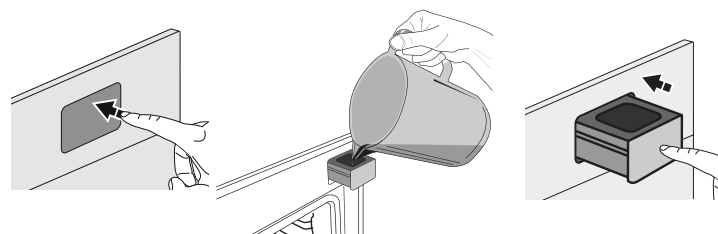
It will be necessary to add water only when the tank won't be filled enough to complete the cooking. Avoid to fill the tank when the oven is switched off or up to it will requested from the display.

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3. START THE FUNCTION

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

During the delay phase, by pressing ▷ the oven will ask if you want to skip this phase, starting immediately the function.

Please note: Once a function has been selected, the display will recommend the most suitable level for each function. At any time you can stop the function that has been activated by pressing ⊙ .

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

4. PREHEATING

Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.

PREHEATING

Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature, requiring to "ADD FOOD".

At this point, open the door, place the food in the oven, close the door and start cooking by pressing √ or ▷ .

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

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

5. PAUSE COOKING / TURN OR CHECK FOOD

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

To resume the cooking, close the door.

Some 6th Sense functions will require the food to be turned during cooking.

TURN FOOD

An audible signal will sound and the display shows the action to be done. Open the door, do the action prompted by the display and close the door, then press ▷ to continue cooking.

In the same way, at 10% of time before the end of cooking, the oven prompts you to check the food.

CHECK ON FOOD

An audible signal will sound and the display shows the action to be done. Check the food, close the door and press ▷ or √ to continue cooking.

Please note: Press ▷ to skip these actions. Otherwise, if no action is done after a certain time the oven will continue the cooking.

6. END OF COOKING

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

END
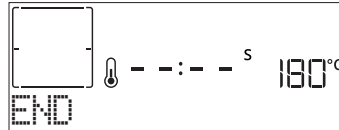
Press ▷ to continue cooking in manual mode (untimed) or press + to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

BROWNING

Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.

PRESS v TO BROWN
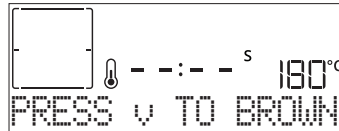
When the display shows the relevant message, if required press √ to start a five-minute browning cycle. You can stop the function at any time by pressing ⊙ to switch the oven off.

. FAVORITES

Once cooking is complete the display will prompt you to save the function in a number between 1 and 10 on your list of favorites.
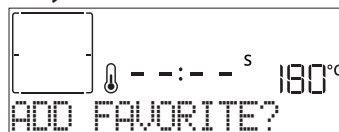
ADD FAVORITE?

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

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

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

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

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```
2:00ˢ  180.0℃
1. CONVENTIONAL
```

Press ✛ or ― to select the function, confirm by pressing √ , and then press ▷ to activate.

. CLEANING

- **AUTOMATIC CLEANING – PYRO**

> **Do not touch the oven during the Pyro cycle. Keep children and animals away from the oven during and after (until the room has finished airing) running the Pyro cycle.**

Remove all accessories - including shelf guides - from the oven before activating the function. If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the selfcleaning cycle. For optimum cleaning results, remove excessive residuals inside the cavity and clean the inner door glass before using the pyrolytic function. We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

Press ▨ to show "Pyro" on the display.

```
         ⏱
       2:00
Pyro
```
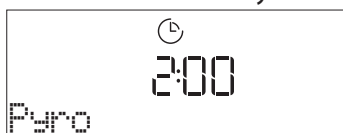
Press ✛ or ― to select the desired cycle, then press √ to confirm. Once a cycle has been selected, if desired, press ✛ or ― to set end time (start delay), then press √ to confirm. Clean the door and remove all accessories as prompted, then close the door and press ▷ when done: the oven will begin the self-cleaning cycle, while the door locks automatically: a warning message appears on the display, along with a countdown indicating the status of the cycle in progress. Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level.

Please note: Pyrolytic cycle can also be activated when the tank is filled with water.

• DRAIN

The drain function allows the water to be drained in order to prevent stagnation in the tank. For optimal use of the appliance, it is advisable to always carry out draining everytime the oven has been used with a steam cycle.
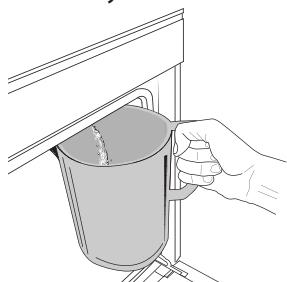
Once selected the "Drain" function, press ▷ and follow the actions indicated: Open the door and place a large jug under the drain nozzle located at the bottom right of the panel. Once started the draining, keep the jug in position until the operation is completed.

The average duration for full load drainage is about three minutes.

If needed, it is possible to pause the draining process by pressing BACK or STOP button (for example in case the jug would be already full of water in the middle of the draining process).

The jug must be at least 2 liters large.

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

• DESCALE

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

The message <PLEASE DESCALE> will be shown on display, to remind you to execute this operation regularly.

Descale requirement is triggered by the number of steam cooking cycles performed or steam boiler working hours since the last descale cycle (see the table below).

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

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

The average duration of the full function is around 180 minutes. Once the function is started, follow all the steps indicated on the display.

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

> » **PHASE 1: DRAINING (up to 3 min.)**

When the display will show <PLACE A CONTAINER UNDER NOZZLE>, please proceed with the draining task as described in the dedicated Drain paragraph.

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

The jug must be at least 2 liters large.

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»   **PHASE 2: DESCALING (~120 min.)**

When display will show <ADD 1.7 L OF SOLUTION>, please pour the descaling solution in the drawer. We recommend to prepare the descaling solution adding **3** sachets (corresponding to 75g) of the specific Oven WPRO* descaler in **1,7 liters** of drinking water at ambient temperature.
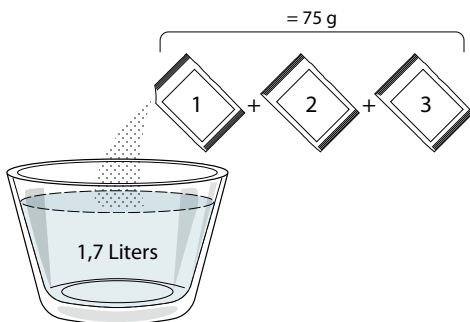
Once the descaling solution is poured inside the drawer, press ▷ to start the main descaling process. The descaling phases do not need you to stay in front of the appliance. After each phase is completed, an acoustical feedback will be played and the display will show instructions to proceed with the next phase.

»   **PHASE 3: DRAINING (up to 3 min.)**

When the display will show <PLACE A CONTAINER UNDER NOZZLE>, please proceed with the draining task as described in the dedicated Drain paragraph.

»   **PHASE 4: RINSING (~20 min.)**

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

When the display shows <ADD WATER TO RINSE>, please pour drinking water in the drawer, until the display shows "TANK FULL", then press ▷ to start the first rinsing.

»   **PHASE 5: DRAINING (up to 3 min.)**

»   **PHASE 6: RINSING (~20 min.)**

»   **PHASE 7: DRAINING (up to 3 min.)**

»   **PHASE 8: RINSING (~20 min.)**

»   **PHASE 9: DRAINING (up to 3 min.)**

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

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

*WPRO descaler is the suggested professional product for the maintenance of the best performance of your steam function in the oven. Please follow the instructions for use on the packaging. For orders and information contact the after sales service or *www.whirlpool.eu*

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

. MINUTEMINDER

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

Press + or — to set the length of time you require and then press ✓ to activate the timer.
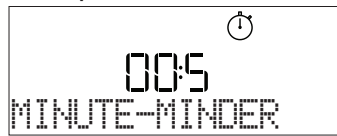
An audible signal will sound and the display will indicate once the minuteminder has finished counting down the selected time.

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

Once the minuteminder has been activated, you can also select and activate a function.

Press ⓞ to switch on the oven and then select the function you require.
Once the function has started, the timer will continue to count down independently without interfering with the function itself.

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

. KEYLOCK

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

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

Whirlpool

6th sense COOKING TABLE

6th sense rendered as logo, COOKING TABLE heading.

FOOD CATEGORIES			SUGGESTED QUANTITY	TURN (of cook time)	LEVEL AND ACCESSORIES
LASAGNA	-		0.5 - 3 kg	-	2
MEAT	Beef roasted	Roast (doneness 0)	0.6 - 2 kg	-	3
		Hamburgers (doneness 0)	1.5 - 3 cm	3/5	5 4
	Pork-roasted	Roast	0.6 - 2.5 kg	-	3
		Sausages & wurstel	1.5 - 4 cm	2/3	5 4
	Chicken-roasted	Whole	0.6 - 3 kg	-	2
		Fillet & breast	1 - 5 cm	2/3	5 4
	Kebabs		one grid	1/2	5 4
FISH	Fillets		0.5 - 3 (cm)	-	3 2
	Fillets-frozen		0.5 - 3 (cm)	-	3 2
VEGETABLES	Vegetables-roasted	Potatoes	0.5 - 1.5 kg	-	3
		Vegetables-stuffed	0.1 - 0.5 kg cad	-	3
		Vegetables-roasted	0.5 - 1.5 kg	-	3
	Vegetables-gratin	Potatoes	one tray	-	3
		Tomatoes	one tray	-	3
		Peppers	one tray	-	3
		Broccoli	one tray	-	3
		Cauliflowers	one tray	-	3
		Others	one tray	-	3
CAKES & PASTRIES	Rising cakes in tin	Sponge Cake	0.5 - 1.2 kg	-	3
	Pastries & filled pies	Cookies	0.2 - 0.6 kg	-	3
		Choux pastry	one tray	-	3
		Tart	0.4 - 1.6kg	-	3
		Strudel	0.4 - 1.6kg	-	3
		Fruit filled pie	0.5 -2 kg	-	3
QUICHE	-		0.8 - 1.2 kg	-	2
BREAD	Rolls ✋		60 - 150 g each	-	3
	Sandwich Loaf in tin ✋		400 - 600 g each	-	2
	Big bread ✋		0.5 - 2.0 kg	-	2
	Baguettes ✋		200 - 300 g each	-	3
PIZZA	Thin		round - tray	-	2
	Thick		round - tray	-	2
	Frozen		1 - 4 layers	-	2

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

FORCED AIR + STEAM COOKING TABLE

RECIPE	STEAM LEVEL	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Shortbread / Cookies	LOW	Yes	140 - 150	35 - 55	3
Small cake / Muffin	LOW	Yes	160 - 170	30 - 40	3
Leavened cakes	LOW	Yes	170 - 180	40 - 60	2
Sponge cakes	LOW	Yes	160 - 170	30 - 40	2
Focaccia	LOW	Yes	200 - 220	20 - 40	3
Bread loaf	LOW	Yes	170 -180	70 - 100	3
Small bread	LOW	Yes	200 - 220	30 - 50	3
Baguette	LOW	Yes	200 - 220	30 - 50	3
Roast potatoes	MID	Yes	200 - 220	50 - 70	3
Veal / Beef / Pork 1 kg	MID	Yes	180 - 200	60 - 100	3
Veal / Beef / Pork (pieces)	MID	Yes	160 - 180	60-80	3
Roast Beef rare 1 kg	MID	Yes	200 - 220	40 - 50	3
Roast Beef rare 2 kg	MID	Yes	200	55 - 65	3
Leg of lamb	MID	Yes	180 - 200	65 - 75	3
Stew pork knuckles	MID	Yes	160 - 180	85 - 100	3
Chicken / guinea fowl / duck 1 - 1.5 kg	MID	Yes	200 - 220	50 - 70	3
Chicken / guinea fowl / duck (pieces)	MID	Yes	200 - 220	55 - 65	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	MID	Yes	180 - 200	25 - 40	3
Fish fillet	HIGH	Yes	180 - 200	15 - 30	3

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

Whirlpool

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN.)	SHELF AND ACCESSORIES
Leavened cakes / Sponge cakes	Conventional	Yes	170	30 - 50	2
	Forced air	Yes	160	30 - 50	2
	Forced air	Yes	160	30 - 50	4 1
Filled cakes (cheesecake, strudel, apple pie)	Convection bake	Yes	160 – 200	30 - 85	3
	Forced air	Yes	160 – 200	35 - 90	4 1
Cookies / Shortbread	Conventional	Yes	150	20 - 40	3
	Forced air	Yes	140	30 - 50	4
	Forced air	Yes	140	30 - 50	4 1
	Forced air	Yes	135	40 - 60	5 3 1
Small cakes / Muffin	Conventional	Yes	170	20 - 40	3
	Forced air	Yes	150	30 - 50	4
	Forced air	Yes	150	30 - 50	4 1
	Forced air	Yes	150	40 - 60	5 3 1
Choux buns	Conventional	Yes	180 - 200	30 - 40	3
	Forced air	Yes	180 - 190	35 - 45	4 1
	Forced air	Yes	180 - 190	35 - 45 *	5 3 1
Meringues	Conventional	Yes	90	110 - 150	3
	Forced air	Yes	90	130 - 150	4 1
	Forced air	Yes	90	140 - 160 *	5 3 1
Pizza / Bread / Focaccia	Conventional	Yes	190 - 250	15 - 50	2
	Forced air	Yes	190 - 230	20 - 50	4 1
Pizza (Thin, thick, focaccia)	Forced air	Yes	220 - 240	25 - 50 *	5 3 1
Frozen pizza	Conventional	Yes	250	10 - 15	3
	Forced air	Yes	250	10 - 20	4 1
	Forced air	Yes	220 - 240	15 - 30	5 3 1
Savoury pies (vegetable pie,quiche)	Convection bake	Yes	180 - 190	45 - 55	3
	Forced air	Yes	180 - 190	45 - 60	4 1
	Forced air	Yes	180 - 190	45 - 70 *	5 3 1
Vols-au-vent / Puff pastry crackers	Conventional	Yes	190 - 200	20 - 30	3
	Forced air	Yes	180 - 190	20 - 40	4 1
	Forced air	Yes	180 - 190	20 - 40 *	5 3 1

FUNCTIONS — Conventional · Forced air · Convection bake · Grill · TurboGrill · MaxiCooking · Cook 4 · Eco Forced air

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RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min.)	SHELF AND ACCESSORIES
Lasagne / Flans / Baked pasta / Cannelloni	▭	Yes	190 - 200	45 - 65	3
Lamb / Veal / Beef / Pork 1 kg	▭	Yes	190 - 200	80 - 110	3
Roast pork with crackling 2 kg	⊟ XL	—	170	110 - 150	2
Chicken / Rabbit / Duck 1 kg	▭	Yes	200 - 230	50 - 100	3
Turkey / Goose 3 kg	▭	Yes	190 - 200	80 - 130	2
Baked fish / en papillote (fillets, whole)	▭	Yes	180 - 200	40 - 60	3
Stuffed vegetables (tomatoes, courgettes, aubergines)	✿	Yes	180 - 200	50 - 60	2
Toast	▨	—	3 (High)	3 - 6	5
Fish fillets / Steaks	▨	—	2 (Mid)	20 - 30 **	4 3
Sausages / Kebabs / Spare ribs / Hamburgers	▨	—	2 - 3 (Mid - High)	15 - 30 **	5 4
Roast chicken 1-1.3 kg	▥	—	2 (Mid)	55 - 70 ***	2 1
Leg of lamb / Shanks	▥	—	2 (Mid)	60 - 90 ***	3
Roast potatoes	▥	—	2 (Mid)	35 - 55 ***	3
Vegetable gratin	▥	—	3 (High)	10 - 25	3
Cookies	COOK4 Cookies	Yes	135	50 - 70	5 4 3 1
Tarts	COOK4 Tarts	Yes	170	50 - 70	5 3 2 1
Round pizzas	COOK4 Pizza	Yes	210	40 - 60	5 3 2 1
Complete meal: Fruit tart (level 5) / lasagne (level 3) / meat (level 1)	❀	Yes	190	40 - 120 *	5 3 1
Complete meal: Fruit tart (level 5) / roasted vegetables (level 4) / lasagna (level 2) / cuts of meat (level 1)	COOK4 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 & Vegetebles	❀	Yes	180	30 - 50 *	4 1
Stuffed roasting joints	⋎e	—	200	80 - 120 *	3
Cuts of meat (rabbit, chicken, lamb)	⋎e	—	200	50 - 100 *	3

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

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.

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

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CLEANING AND MAINTENANCE

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

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

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

EXTERIOR SURFACES
- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

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, let the oven to cool completely and then wipe it with a cloth or sponge.
- If there is stubborn dirt on the interior surfaces, we recommend running the automatic cleaning function for optimal cleaning results.

- 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.

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 "Drain" and "Descale" functions regularly.

After a long period of non-use of the "Forced Air + Steam" function, it is highly suggested to activate a cooking cycle with the empty oven by filling completely the tank.

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

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

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

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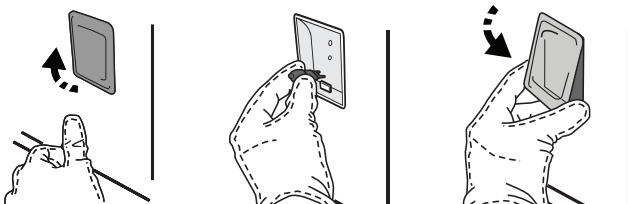
REMOVING AND REFITTING THE DOOR

1. **To remove the door**, open it fully and lower the catches until they are in the unlock position.
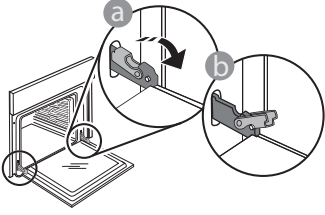
2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.
   Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.
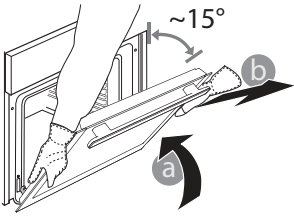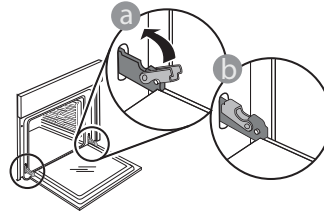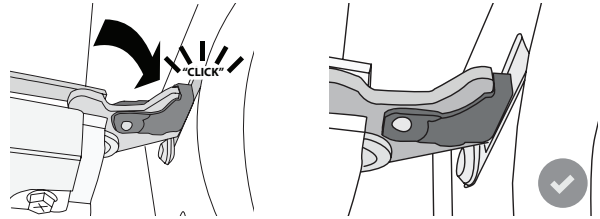

3. **Refit the door** by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

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.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F".
The oven does not heat up. The function does not start.	"DEMO" mode is running.	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 open.	Cleaning cycle in progress.	Wait for the function to finish and for the oven to cool down.

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.

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