

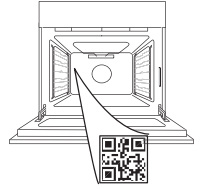


THANK YOU FOR BUYING A WHIRLPOOL PRODUCT
 In order to receive a more complete assistance, please register your product on www.whirlpool.eu/register

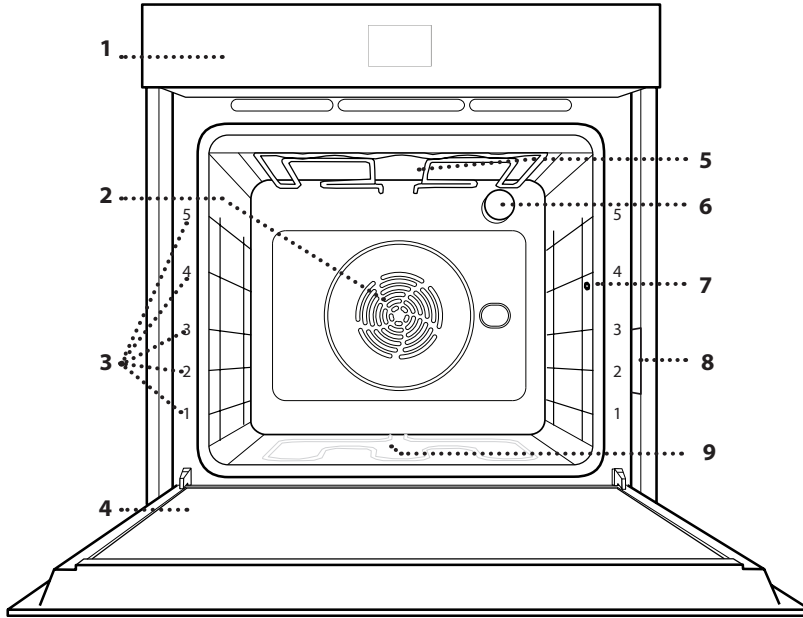


Before using the appliance carefully read the Safety Instruction.

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

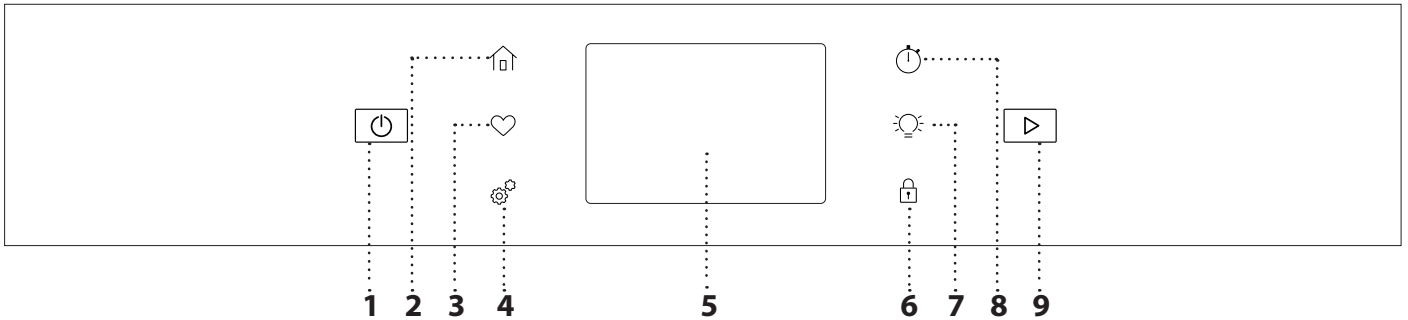


PRODUCT DESCRIPTION



1. Control panel
2. Fan and circular heating element (non-visible)
3. Shelf guides (the level is indicated on the front of the oven)
4. Door
5. Upper heating element/grill
6. Lamp
7. Food probe insert point
8. Identification plate (do not remove)
9. Lower heating element (non-visible)

CONTROL PANEL



1. ON / OFF

For switching the oven on and off.

2. HOME

For gaining quick access to the main menu.

3. FAVORITE

For retrieving up the list of your favorite functions.

4. TOOLS

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

5. DISPLAY

6. CONTROL LOCK

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

7. LIGHT

To switch on or off the oven lamp.

8. KITCHEN TIMER

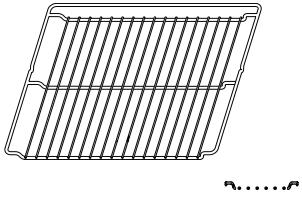
This function can be activated either when using a cooking time function or alone for keeping time.

9. START

To start the cooking function.

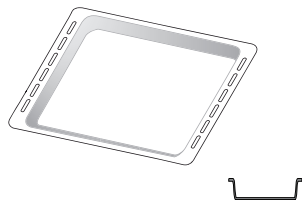
ACCESSORIES

WIRE SHELF



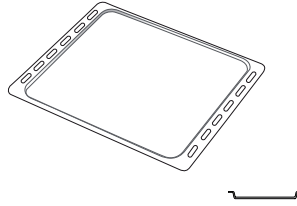
Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.

DRIP TRAY



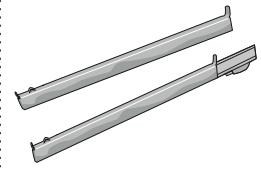
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

BAKING TRAY *



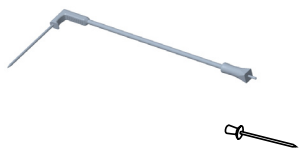
Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

SLIDING RUNNERS *



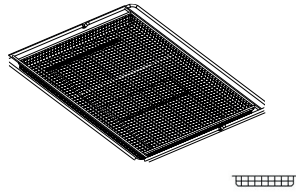
To facilitate inserting or removing accessories.

FOOD PROBE



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

AIR FRY TRAY *



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

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

* Available only in certain models

INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

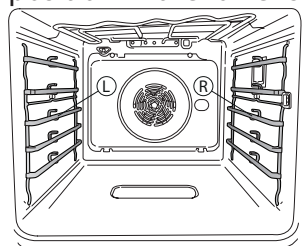
Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

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

REMOVING AND REFITTING THE SHELF GUIDES

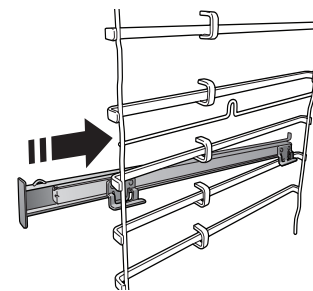
- To remove the shelf guides, remove the fixing screws (if present) on both sides with the aid of a coin. Lift the guides up and pull the lower parts out of their seatings: the shelf guides can now be removed.

- To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.



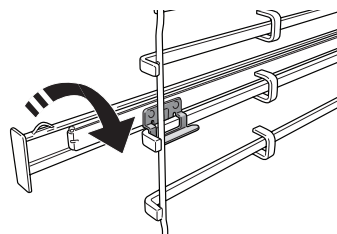
The left ("L") and right ("R") shelf guides can be recognized by the logo indicated in this picture.

FITTING THE SLIDING RUNNERS



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

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position.



To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.

Please note: The sliding runners can be fitted on any level.

FUNCTIONS



MANUAL MODES

- **CONVENTIONAL**
For cooking any kind of dish on one shelf only.
 - **CONVENTION BAKE**
For cooking meat, baking cakes with fillings on one shelf only.
 - **FORCED AIR**
For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.
 - **GRILL**
For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.
 - **TURBO GRILL**
For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.
 - **FAST PREHEAT**
For preheating the oven quickly.
 - **COOK4**
For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, cakes, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.
 - **SPECIAL FUNCTIONS**
 - » **PIZZA**
This function allows you to cook great homemade pizza, in less than 10 minutes like in a restaurant.
The dedicated cooking cycle works at temperature level above 300 degree Celsius, delivering pizza soft inside, crunchy on the edges and with a perfectly even browning. Combining this function with the Pizza Stone WPro accessory and preheating for 30 minutes can bake a pizza in 5-8 min.
For orders and information contact the after sales service or www.whirlpool.eu
 - » **AIR FRY**
This function allows you to cook French fries, chicken nuggets and more using less oil, resulting pleasantly crispy. Heating elements cycle to properly heat the cavity, while the fan circulates hot air. Best expected cooking results can be achieved only by using an Air Fry tray (provided with some models). Position the food on the Air Fry tray in a single layer and follow Air Fry Cooking Table instructions for best performances. Avoid using more than one tray to prevent uneven cooking.
 - » **DEFROST**
To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.
 - » **KEEP WARM**
For keeping just-cooked food hot and crisp.
 - » **RISING**
For optimal proving of sweet or savoury dough. To maintain the quality of proving, do not activate the function if the oven is still hot following a cooking cycle.
 - » **CONVENIENCE**
To cook ready-made food, stored at room temperature or in the refrigerator (biscuits, cake mix, muffins, pasta dishes and bread-type products). The function cooks all the dishes quickly and gently and can also be used to heat food already cooked. The oven does not need to be pre-heated. Follow the instructions on the packaging.
 - » **MAXI COOKING**
The function automatically selects the best cooking mode and temperature to cook large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.
 - » **ECO CYCLE**
For cooking stuffed roasting joints and fillets of meat on a single shelf. When this Eco Cycle is in use, the light will remain switched off during cooking. To use the Eco Cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.
- **FROZEN FOOD**
The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.



AUTO MODES

These enable all types of food to be cooked fully automatically. To use at best this function, follow the indications on the relative cooking table. The oven does not have to be preheated.

HOW TO USE THE TOUCH DISPLAY



To select or confirm:

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



To scroll through a menu or a list:

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

To confirm settings or access the next screen:

Tap "SET" or "NEXT".

To go back to the previous screen:

Tap ← .

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 PREFERENCES

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

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

2. SETTING UP WIFI

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

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

HOW TO SET UP THE CONNECTION

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

Minimum requirements.

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

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

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

1. Download the 6th Sense Live App

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

2. Create an account

If you haven't done so already, you'll need to create an account. This will enable you to network your

appliances and also view and control them remotely.

3. Register your appliance

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

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

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

Note:

Bluetooth must be only during the registration process.

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

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

3. SETTING THE TIME AND DATE

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

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

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

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

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

4. SET THE POWER CONSUMPTION

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

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

5. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: this is completely normal. Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours.

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 200 °C for around one hour.

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

DAILY USE

1. SELECT A FUNCTION

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

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

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

2. SET MANUAL FUNCTIONS

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

TEMPERATURE / GRILL LEVEL

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

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

DURATION

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

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

To cancel a set duration during cooking and so manage manually the end of cooking, you can tap the duration value and set "0" or you can open the three dots menu and edit the cooking time.

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

3. SET 6TH SENSE AUTO MODES

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

- Choose a recipe from the list.

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

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

4. SET START TIME DELAY

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

- Tap "DELAY" to set the start time you require. You can either select the start time or the time

at which you would like the food to be ready according to the selected functions.

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


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

- To activate the function immediately and cancel the programmed delay time, tap "SKIP DELAY".

5. START THE FUNCTION

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

If the oven is hot and the function requires a specific maximum temperature, a message will shown on the display. You can change the values that have been set at any time during cooking by tapping the value you want to amend. All the options available to be modified can be explored by opening the three dots menu in the bottom left part of the display.

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

6. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase. Once this phase has been finished, an audible signal will sound and the display will indicate "OVEN READY."

- Open the door.
- Place the food in the oven.
- Close the door and tap the "Start now" or the "START" Button to start cooking.

Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result. Opening the door during the preheating phase will stop pause it. The cooking time does not include a preheating phase.

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

- Select a function that allows you to select the preheating function manually.
- Use the Preheating dedicated toggle in the bottom right of the display to activate or deactivate preheating. It will be set as a default option.

7. TURN OR CHECK FOOD

Some 6th Sense Auto Modes will require the food to be turned during cooking. An audible signal will sound and the display shows the action to be done.

- Open the door.

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

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

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

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

8. END OF COOKING

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

- Tap "ADD TO FAV" to save it as a favorite.
- Select "Extra Browning" to start a five-minute browning cycle.
- Tap "+ 5 min" to prolong the cooking

9. FAVORITES


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

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

HOW TO SAVE A FUNCTION

Once a function has finished, tap "ADD TO FAV" to save it as a favourite. This will enable you to use it quickly in the future, keeping the same settings.

ONCE SAVED

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


CHANGING THE SETTINGS

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

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

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

10. TOOLS

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

REMOTE ENABLE

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

KITCHEN TIMER

This function can be activated either when using a

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

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

To retrieve or change the kitchen timer:

- Press kitchen timer option.

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

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



LIGHT

To switch on or off the oven lamp.



SMARTCLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only activate the function when the oven is cold.



PYRO SELF CLEANING

For eliminating cooking spatters using a cycle at very high temperature. Three selfcleaning cycles with different durations are available: High, Mid, Low.

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.
- Choose one of the available cycles according to your needs.
- Tap on "START" to activate the selected function. 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.

Once the cycle has been selected, it is possible to delay the start of the automatic cleaning. Tap on "DELAY" to

set the end time as indicated in the relative paragraph.

FOOD PROBE

Using the probe enables you to measure the core temperature of different food types during cooking to ensure that it reaches the optimum temperature. The temperature of the oven varies according to the function that you have selected, but cooking is always programmed to finish once the specified temperature has been reached. Place food in the oven and connect the food probe to the socket. Keep the probe as far away from the heat source as possible. Close the oven door. Tap . You can choose between the manual (by cooking method) and 6th Sense (by food type) functions if use of the probe is allowed or required.

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

USING THE FOOD PROBE

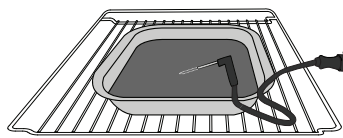
Place the food in the oven and connect the plug by inserting it into the connection provided on the righthand side of the oven's cooking compartment.

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

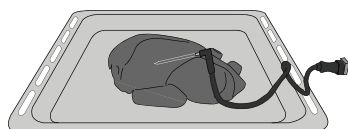
MEAT: Insert the probe deep into the meat, avoiding bones or fatty areas. For poultry, insert the probe lengthways into the centre of the breast, avoiding hollow areas.

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

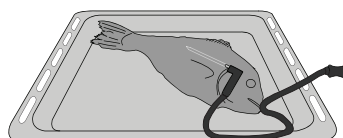
BAKERY & PASTA: Insert the tip deep into the dough by shaping the cable to achieve the optimum probe angle. It is required to use the compatible 6th Sense functions in order to perform a probe controlled cooking for these food types. If you use the probe when cooking with the 6th Sense functions, cooking will be stopped automatically when the selected recipe reaches the ideal core temperature, without the need to set the oven temperature.



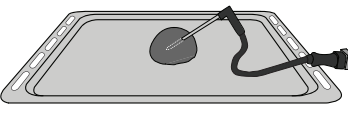
Lasagna



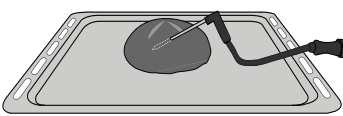
Whole Chicken



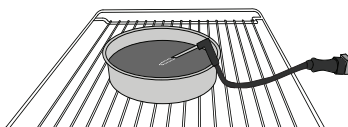
Fish



Rolls



Big Bread



Cake

CONTROL LOCK

The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidentally. To unlock the appliance, long press the lock key on the touch pad.

PREFERENCES

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

CONNECTIVITY

For changing settings or configuring a new home network.

INFO

For obtaining further information about the product.

. NOTES

- Do not cover the inside of the oven with aluminium foil.
- Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- Do not place heavy weights on the door and do not hold on to the door.
- Due to the higher temperature of the Pizza cycle it is expected to experience slightly higher cooling.

USEFUL TIPS

HOW TO READ THE COOKING TABLE

The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

COOKING DIFFERENT FOODS AT THE SAME TIME

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

MEAT

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

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

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

DESSERTS

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

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

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

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

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

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

RISING

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

COOKING TABLE

FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES		
CASSEROLE & BAKED PASTA	Fresh	Lasagna	0.5 - 3 kg*	-	MED	-	2	
		Cannelloni	0.5 - 3 kg*	-	MED	-	2	
	Frozen	Lasagna	0.5 - 3 kg	-	-	-	2	
		Cannelloni	0.5 - 3 kg	-	-	-	2	
MEAT	Beef	Roast Beef	0.6 - 2 kg*	MED	MED	-	3	
		Roast Veal	0.6 - 2.5 kg*	-	MED	-	3	
		Steak	2 - 4 cm	MED	-	2/3	5 4	
		Burger Patties	1.5 - 3 cm	-	-	3/5	5 4	
		Slow Cooking	0.6 - 2 kg*	MED	-	-	3	
	Pork	Roast Pork	0.6 - 2.5 kg*	-	MED	-	3	
		Shank	0.5 - 2.0 kg*	-	MED	-	3	
		Pork Ribs	0.5 - 2.0 kg	-	-	2/3	5 4	
		Bacon	0.5 - 1.5 cm	-	-	1/2	5 4	
	Lamb	Roast Lamb	0.6 - 2.5 kg*	MED	MED	-	2	
		Lamb rack	0.5 - 2.0 kg*	MED	MED	-	2	
		Leg	0.5 - 2.0 kg*	MED	MED	-	2	
	Chicken	Roasted chicken	Roasted chicken	0.6 - 3 kg*	-	MED	-	2
			Stuffed Roast Chicken	0.6 - 3 kg*	-	MED	-	2
			Chicken Pieces	0.6 - 3 kg*	-	MED	-	3
		Air fried chicken	Whole Chicken	0.6 - 2.5 kg	-	-	-	4 2
			Chicken Breast	1 - 4 (cm)	-	-	-	4 2
			Chicken Pieces	0.2 - 1.5 kg	-	-	-	4 2
			Chicken drumsticks	-	-	-	-	4 2
			Breaded cutlet	1 - 4 (cm)	-	-	-	4 2
Chicken Wings			0.2 - 1.5 kg	-	-	-	4 2	
Chicken Nuggets [frozen]			-	-	-	-	4 2	
Chicken Wings [frozen]	-	-	-	-	4 2			















































* Suggested quantity

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







FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
MEAT	Roasted duck	Roast Duck	0.6 - 3 kg*	-	MED	-	2
		Stuffed Roast Duck	0.6 - 3 kg*	-	MED	-	2
		Duck Pieces	0.6 - 3 kg*	-	MED	-	3 4
		Duck Fillet / Breast	1 - 5 cm	-	-	2/3	5 4
	Roasted turkey	Roast Turkey & Goose	0.6 - 3 kg*	-	MED	-	2
		Stuffed Roast Turkey	0.6 - 3 kg*	-	MED	-	2
		Turkey & Goose Pieces	0.6 - 3 kg*	-	MED	-	3
		Turkey Fillet / Breast	1 - 5 cm	-	-	2/3	5 4
	Air fried meat	Meat skewers	0.2 - 1.5 kg	-	-	1/2	4 2
		Pork chops	1 - 4 (cm)	-	-	-	4 2
		Burger Patties	1 - 4 (cm)	-	-	-	4 2
		Sausages & Wurstel	1.5 - 3.5 (cm)	-	-	-	4 2
		Breaded cutlet	1 - 4 (cm)	-	-	-	4 2
	FISH & SEAFOOD	Roasted fillets & steaks	Tuna Steak	1 - 3 (cm)	MED	-	3/4
Salmon Steak			1 - 3 (cm)	MED	-	3/4	3 2
Swordfish Steak			0.5 - 3 (cm)	-	-	3/4	3 2
Cod Fillet			0.1 - 0.3 kg	-	-	-	3 2
Seabass Fillet			0.05 - 0.15 kg	-	-	-	3 2
Seabream Fillet			0.05 - 0.15 kg	-	-	-	3 2
Others Fillets			0.5 - 3 (cm)	-	-	-	3 2
Fillets [frozen]			0.5 - 3 (cm)	-	-	-	3 2
Grilled seafood		Scallops	one tray	-	-	-	4
		Mussels	one tray	-	-	-	4
		Shrimps	one tray	-	-	-	4 3
		King Prawns	one tray	-	-	-	4 3
Roasted Whole Fish		0.2 - 1.5 kg*	-	-	-	3 2	
Fish in salt crust	0.2 - 1.5 kg*	-	-	-	3		

* Suggested quantity







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

FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
FISH & SEAFOOD	Air fried fish	Breaded fish	1.5 - 3.5 (cm)	-	-	-	4 2  
		Fish fillet	1.5 - 3.5 (cm)	-	-	-	4 2  
		Whole Fish	0.4 - 0.8 kg	-	-	-	4 2  
		Shellfish	-	-	-	-	4 2  
VEGETABLES	Roasted vegetables	Roasted Potatoes	0.5 - 1.5 kg	-	MED	-	3 
		Stuffed Vegetables [each]	0.1 - 0.5 kg	-	-	-	3 
		Other Vegetables	0.5 - 1.5 kg	-	MED	-	3 
VEGETABLES	Gratin vegetables	Potatoes Gratin	one tray	-	-	-	3  
		Tomatoes Gratin	one tray	-	-	-	3  
		Peppers Gratin	one tray	-	-	-	3  
		Broccoli Gratin	one tray	-	-	-	3  
		Cauliflower Gratin	one tray	-	-	-	3  
		Vegetables Gratin	one tray	-	-	-	3  
	Air fried vegetables	Homemade fries	0.3 - 0.8 kg	-	-	-	4 2  
		Potatoes wedges	1 - 4 (cm)	-	-	-	4 2  
		Mixed vegetables	0.3 - 0.8 kg	-	-	2/3	4 2  
		Zucchini chips	0.2 - 0.5 kg	-	-	-	4 2  
		Fried Potatoes	0.3 - 0.8 kg	-	-	-	4 2  
Spring rolls [frozen]		-	-	-	-	4 2  	
SALTY BAKERY	Salty Cake		0.8 - 1.2 kg	-	MED	-	2  
	Vegetable Strudel		0.5 - 1.5 kg	-	MED	-	2  
	Bread	Bread Rolls	60 - 150g [each]*	-	-	-	3  
		Sandwich Loaf	400 - 600 g [each]	-	-	-	2  
		Big Bread	0.7 - 2.0kg *	-	-	-	2  
	Baguettes	200 - 300g [each]	-	-	-	3  	

* Suggested quantity

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

FOOD CATEGORIES		QUANTITY	DONENESS LEVEL	BROWNING LEVEL	TURN (OF COOK TIME)	LEVEL AND ACCESSORIES	
SALTY BAKERY	Pizza	Round Pizza	round	-	-	-	2 
		Thick Pizza	tray	-	-	-	2 
		Pizza [frozen]	1 layer*	-	-	-	2 
			2 layers*	-	-	-	4  1 
			3 layers*	-	-	-	5  3  1 
			4 layers*	-	-	-	5  4  2  1 
SWEET BAKERY	Rising cakes	Sponge Cake	0.5 - 1.2 kg*	-	-	-	2  
		Fruit In Tin	0.5 - 1.2 kg*	-	-	-	2  
		Chocolate Cake	0.5 - 1.2 kg*	-	-	-	2  
	Cookies	0.2 - 0.6 kg	-	-	-	3 	
	Croissants	one tray*	-	-	-	3 	
	Croissants [frozen]	one tray*	-	-	-	3 	
	Choux Pastry	one tray*	-	-	-	3 	
	Meringues	10 - 30g [each]	-	-	-	3 	
	Tart	0.4 - 1.6kg	-	-	-	3 	
	Strudel	0.4 - 1.6kg	-	-	-	3 	
	Fruit Pie	0.5 -2 kg	-	-	-	2 	

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
















































































AIR FRY COOKING TABLE














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

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

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

COOKING TABLE

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

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

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

* Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

** Turn food halfway through cooking.

*** Turn food two thirds of the way through cooking (if necessary).

FUNCTIONS						XL		ECO
	Conventional	Forced Air	Convection Bake	Grill	Turbo Grill	MaxiCooking	Multiflow Menu	Eco Cycle
ACCESSORIES								
	Wire shelf	Oven tray or cake tray on wire shelf	Drip tray / Baking tray or oven tray on wire shelf	Drip tray / Baking tray	Drip tray / Baking tray	Drip tray with 500 ml of water		

HOW TO READ THE COOKING TABLE

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

Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings.

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

MAINTENANCE AND CLEANING

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

Do not use steam cleaners.

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

Wear protective gloves.

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

EXTERIOR SURFACES

- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.

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

INTERIOR SURFACES

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

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

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

- The oven door can be removed to facilitate cleaning.

ACCESSORIES

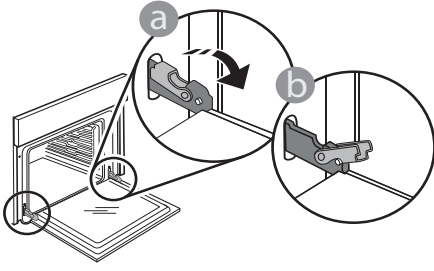
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

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

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

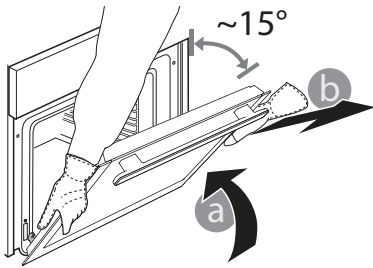
REMOVING AND REFITTING THE DOOR

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



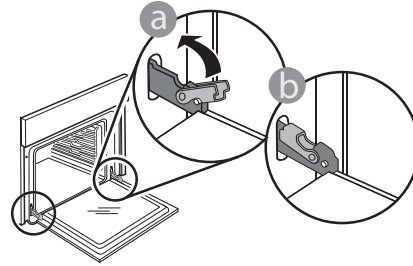
2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle.

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

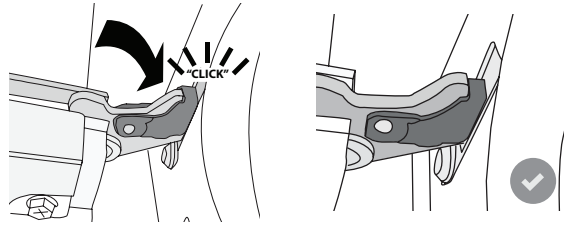


3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely.



Apply gentle pressure to check that the catches are in the correct position.



5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

REPLACING THE LAMP

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

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?

The appliance does not support WPS.

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

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

Can I use mobile tethering instead of a router?

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

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

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

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

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

Where can I find the appliance's MAC address?

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

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

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

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

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

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

How far should the router be from the appliance?

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

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

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

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

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

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

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

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

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

How can I check whether data is being transmitted?

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

Some settings take several seconds to appear in the app.

How can I change my 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.	Software problem.	Contact the Call Center and state the number following the letter "F".
A 6th Sense cooking function ends without displaying a countdown. Cooking ends before the end of the countdown.	Amount of food different from the recommended range. Door open during cooking.	Open the door and check the doneness of food. If necessary, complete cooking by selecting a traditional function.
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. DEMO appears on display every 60 seconds.	Access "DEMO" from "SETTINGS" and select "Off".
The light switches off.	"ECO" mode is "On".	Access "ECO" from "SETTINGS" and select "Off".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Cleaning and Maintenance" section.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. Access "POWER" from "SETTINGS" and select "LOW".
Cooking cycle with probe ended without evident cause or error F3E3 is printed on the screen.	Food Probe is not properly connected.	Check connection of the food probe.

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

- Using the QR on your product
- Visiting our website docs.whirlpool.eu
- 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.

