

DAILY REFERENCE GUIDE



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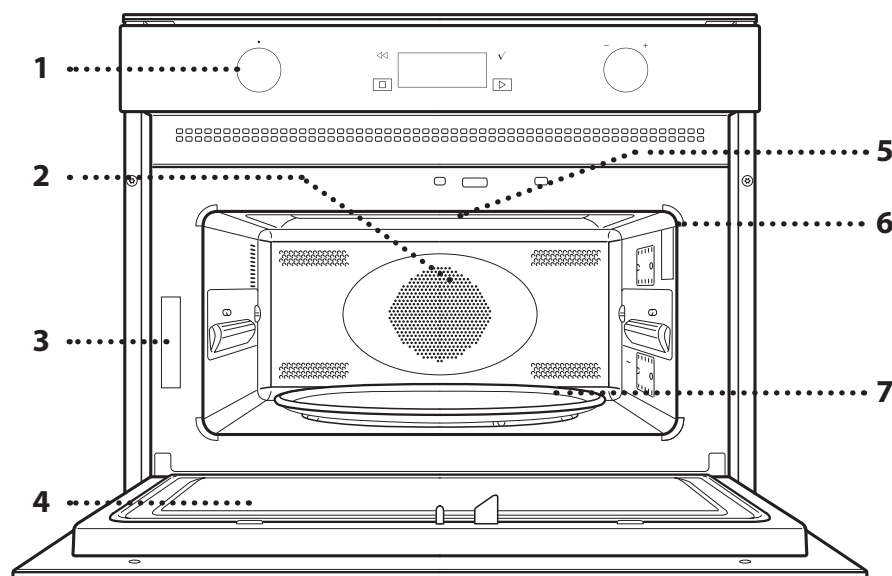


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.whirlpool.eu and following the instructions on the back of this booklet.



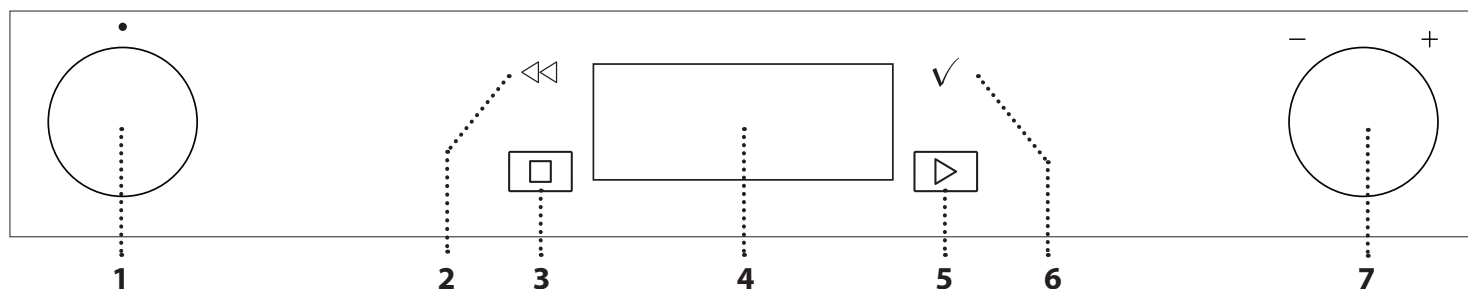
Before using the appliance carefully read the Health and Safety guide.

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. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the "0" position to switch the oven off.

2. BACK

For returning to the previous screen. During cooking, allows settings to be changed.

3. STOP

For stopping the function that is currently active at any time.

4. DISPLAY

5. START

For immediately starting a function.

6. CONFIRM

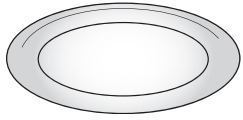
For confirming a selected function or a set value.

7. ADJUSTMENT KNOB

For scrolling through the menus and applying or changing settings. Please note: The knobs are retractable. Press the knobs in the middle and they pop up.

ACCESSORIES

TURNTABLE

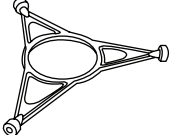


Placed on its support, the glass turntable can be used with all cooking methods.

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

accessories, with the exception of the rectangular baking tray.

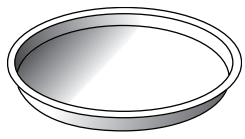
TURNTABLE SUPPORT



Only use the support for the glass turntable.

Do not rest other accessories on the support.

CRISP PLATE

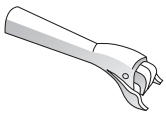


Only for use with the designated functions.

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

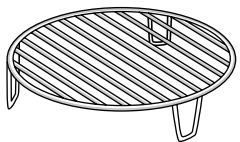
when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

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.

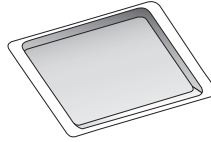
It must be used as base for the crisp

plate in some "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

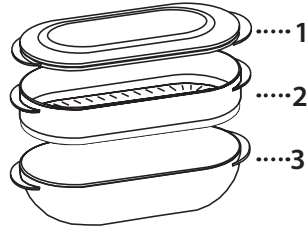


Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves.

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 rectangular 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.

FUNCTIONS

6th SENSE

These functions automatically select the best temperature and cooking method for all types of food.

• 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 1-2 minutes for soft vegetables such as broccoli and leek or 4-5 minutes for harder vegetables such as carrots and potatoes.

Do not open the door during this function.

Required accessories: Steamer

• 6th SENSE COOK


For cooking several kind of dishes and foods and achieving optimal results quickly and easily. To get the best from this function, follow the indications on the relative cooking table.

JET 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 g - 2.0 kg
POULTRY	100 g - 3.0 kg
FISH	100 g - 2.0 kg
VEGETABLES	100 g - 2.0 kg
BREAD	100 g - 2.0 kg

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

CRISP FRY

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows to obtain a crunchy and tasty frying results with a remarkable reduction of oil needed compared to the traditional way of cooking, up to make it unnecessary for 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 (g) PORTIONS
FRESH FOOD	
Breaded chicken fillets Coat lightly in oil before cooking. Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 500
Aubergine 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 wire rack. Turn when prompted.	200 - 600
Courgette Slice, weigh and brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on wire rack.	200 - 500
FROZEN	
Chicken nuggets Distribute evenly on the crisp plate. Set plate on wire rack.	200 - 600
Cheese sticks Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 400
Onion rings Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 500
Fish & chips Distribute evenly on the crisp plate.	1 - 3
Mixed Fried Fish Distribute evenly on the crisp plate.	100 - 500
Fish Fingers Distribute evenly on the crisp plate. Turn when prompted.	100 - 500
French Fries Distribute evenly on the crisp plate. Turn when prompted.	200 - 500

FORCED AIR FUNCTIONS

• FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven. The rectangular baking tray 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 tray / Wire rack

• FORCED AIR+MW

To prepare oven dishes in a short time. It is suggested to use the wire 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 FUNCTIONS

• GRILL

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

FOOD	GRILL LEVEL	DURATION (min.)
Toast	3	5 - 6
Prawns	2	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	2	20 - 22
Jacket Potatoes	650	3	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	3	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	3	20 - 25
Pork Chops	350	3	30 - 40

Recommended accessories: Wire rack

SPECIALS

- FAST PREHEAT**
 For quickly preheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven.
 Once preheating has finished, the oven will select the "Forced Air" function automatically.
- 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.
- SMART 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.

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.



Turn the *adjustment knob* to scroll through the list of available languages and select the one you require. Press \checkmark to confirm your selection.

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

2. SET THE TIME

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



Turn the *adjustment knob* to set the current hour and press \checkmark : The two digits for the minutes will flash on the display. Turn the *adjustment knob* to set the minutes and press \checkmark to confirm.

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

3. 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 the "Fast preheat" function. Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

Turn the *selection knob* to switch on the oven and show the function you require on the display.

To select an item from a menu (the display will show the first available item), turn the *adjustment knob* until the item you require is shown.

The display will show the name of the function and its basic settings: Press \checkmark 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 \ll allows you to change the previous setting again.

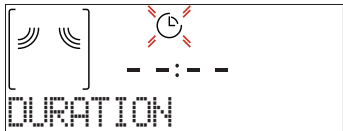
POWER / TEMPERATURE / GRILL LEVEL



When the value flashes on the display, turn the *adjustment knob* to change it, then press \checkmark 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).

DURATION



When the \odot icon flashes on the display, turn the *adjustment knob* to set the cooking time you require and then press \checkmark to confirm.

Please note: You can adjust the cooking time that has been set during cooking by pressing \ll : turn the *adjustment knob* to amend it and then press \checkmark to confirm.

In non-microwave functions you do not have to set the cooking time if you want to manage cooking manually (untimed): Press \checkmark or \triangleright to confirm and start the function.

By selecting this mode, you cannot program a delayed start.

END TIME (START DELAY)

In functions which do not activate the microwave such as "Grill" or "Turbo Grill", once you have set a cooking time you can delay starting the function by programming its end time. In microwave functions the end time is equal to the duration.

The display shows the end time while the \odot icon flashes.



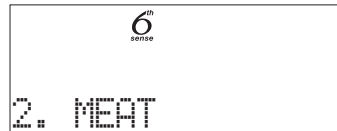
Turn the *adjustment knob* to set the time you want cooking to end, then press \checkmark to confirm and activate the function. Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

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

During the waiting time, you can turn the *adjustment knob* to amend the programmed end time or press \ll to change other settings.

. 6th SENSE

These functions automatically select the best cooking mode, power, temperature and duration for all the dishes available.



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

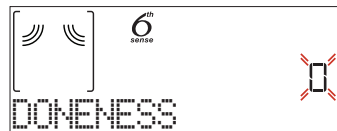
WEIGHT / PORTIONS



To set the function correctly, follow the indications on the display, when prompted, and turn the *adjustment knob* to set the required value then press \checkmark to confirm. Some 6th Sense functions do not require quantity inputs: thanks to a smart humidity sensor, the oven can automatically adjust the cooking time to the food amount.


DONENESS


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




When prompted, turn the *adjustment knob* to select the desired level between Light/Low (-1) and Extra/High (+1). Press \checkmark or \triangleright to confirm and start the function.


3. ACTIVATE 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.


Every time the  is pressed again, the cooking time will be increased by a further 30 seconds (5 minutes steps in functions which do not activate the microwave).

During the delay phase, by pressing  the oven will start immediately the function.

Please note: 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 be shown on the display. Press  to return to previous screen and select a different function or wait for a complete cooling.

JET START



When the oven is switched off, press  to activate cooking with the microwave function set at full power (900 W) for 30 seconds.

4. PREHEATING

The forced air function requires a preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature, requiring food to be added.

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 by turning the *adjustment knob*.

5. PAUSE COOKING / ADD, TURN OR CHECK ON FOOD

PAUSE

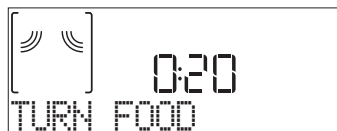
By opening the door, the cooking will be temporarily paused through deactivating heating elements.

To resume the cooking, close the door and press .


Please note: During "6th Sense" functions open the door only when prompted.

ADD, TURN OR STIR FOOD

Some 6th Sense Cook recipes will require the food to be added after the preheating phase or ingredients to be added to complete cooking. In the same way, there will be prompts to turn or stir the food during cooking.



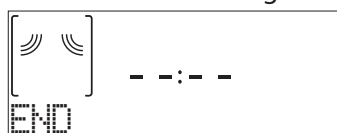
An audible signal will sound and the display shows the action to be done.


Open the door, do the action prompted by the display and close the door, then press  to continue cooking.

Please note: When turning or stirring is needed, after 2 minutes, even if no action is performed, the oven will resume the cooking. The "ADD FOOD" phase last 2 minutes: if no action is taken, the function will be ended.

6. END OF COOKING

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



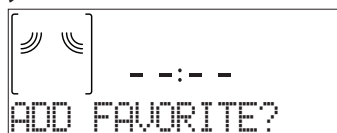
Press  to continue cooking in manual mode adding time in steps of 30 seconds (in microwave functions) or 5 minutes (without microwave) or turn the *adjustment knob* to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.



By pressing  the cooking starts again.



. FAVORITES

To make the oven easier to use, it can save up to 10 of your favorite functions.

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.





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, turn the *adjustment knob* 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, turn the *selection knob* on "FAVORITE": The display will show your list of favorite functions.





Turn the *adjustment knob* to select the function, confirm by pressing , and then press  to activate.

. SMART CLEAN


Remove all accessories (with the exception of the glass turntable) from the microwave oven before activating the function.

Turn the *selection knob* to access the "Smart clean" function.




Press  to activate the cleaning function: the display will prompt in sequence actions to be performed before starting the cleaning. Press  anytime when done.

When required, pour a cup of drinking water into the supplied steamer bottom or in a microwave resistant container, then close the door.


After the last confirmation, press  to start the cleaning cycle.

Once finished, remove the container, finish the cleaning with the help of a smooth cloth and then dry the oven cavity using a damp microfibre cloth.

. 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 turn the *adjustment knob*: The  icon will flash on the display.




Turn the *adjustment knob* 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. Turn the *adjustment knob* to change the time set on the timer.

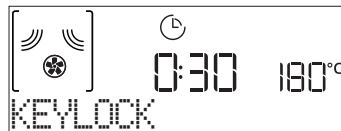
Once the minuteminder has been activated, you can also select and activate a function. Turn the *selection knob* to select the function you require.

Once the function has started, the timer will continue to count down independently without interfering with the function itself.

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 return to the timer, wait for the function to complete or else turn off the oven.



























. 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.

6th sense COOK TABLE







	FOOD CATEGORY / RECIPES	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	
	Lasagna frozen		500 g - 1.2 kg	Take out from packaging being careful to remove any aluminium foil	
RICE, PASTA & CEREALS	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	
	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	
	Quinoa		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 quinoa	
	Spelt		100 - 400 g	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		100 - 400 g	Add salted water and cereal into the steamer bottom and cover with lid. Use 3-4 cups of water for each cup of barley	
	Cous Cous		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 cous cous	
	Oat porridge		1-2 portions *	Add salted water and oat flakes into a container with high edges, mix and insert into the oven	
MEAT	Beef	Roast beef	 + 	800 g - 1.5 kg	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
		Steak		2-6 pieces	Brush with oil and rosemary. Rub with salt and black pepper. Distribute evenly on the wire rack
		Hamburgers frozen		100 - 500 g	Lightly grease the crisp plate before preheating
	Pork	Roast pork	 + 	800 g - 1.5 kg	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
		Ribs		700 g - 1.2 kg	Brush with oil and season as you prefer. Rub with salt and pepper. Distribute evenly in the crisp plate with the bone side downwards
		Bacon		50 - 150 g	Distribute evenly in the crisp plate
	Chicken	Roast chicken		800 g - 2.5 kg	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up
		Pieces		400 g - 1.2 kg	Brush with oil and season as you prefer. Distribute evenly in the crisp plate with the skin side down
		Steam fillets		300 - 800 g *	Distribute evenly in the steamer basket
		Breaded Fillets Fry	 + 	100 - 500 g	Brush with oil. Distribute evenly in the crisp plate
	Meat dishes	Hot dog		4-8 pieces *	Add hot dog in the steamer bottom and cover with water. Cook uncovered
		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
		Sausages & Wurstel		200 - 800 g	Lightly grease the crisp plate before preheating. Pierce the sausages with a fork to prevent bursting















* Suggested quantity. Do not open door during cooking.

ACCESSORIES	Mw/Oven proof container	Steamer (Complete)	Steamer (Bottom + Lid)	Steamer (bottom)	Wire rack	Rectangular baking tray	Crisp Plate
							








	FOOD CATEGORY / RECIPES	ACCESSORIES	QUANTITY	COOKING INFO	
FISH	Steamed	Whole fish		600 g - 1.2 kg	Brush with oil. Season with lemon juice, garlic and parsley
		Fish fillets		300 - 800 g *	Distribute evenly in the steamer basket
		Fish steak		300 - 800 g *	Distribute evenly in the steamer basket
		Mussels		400 g - 1.0 kg	Season with oil, pepper, lemon garlic and parsley before cooking. Mix well
		Shrimps		100 - 600 g	Distribute evenly in the steamer basket
	Roasted	Whole fish		600 g - 1.2 kg	Brush with oil. Season with lemon juice, garlic and parsley
		Gratin-frozen		600 g - 1.2 kg	Take out from packaging being careful to remove any aluminium foil
	Fried	Fish & chips-frozen		1-3 portions	Distribute evenly in the crisp plate alternating the fish fillets and the potatoes
		Mixed fried fish-frozen		100- 500 g	Distribute evenly in the crisp plate
		Breaded stick-frozen		100 - 500 g	Distribute evenly in the crisp plate
Fish Steak			300 - 800 g	Lightly grease the crisp plate before preheating. Season fish steaks with oil and cover with sesame seeds	
VEGETABLES	Roasted	Potatoes pieces		300 g - 1.2 kg	Cut in pieces, season with oil, salt and flavor with herbs before placing into the oven
		Potato wedges		300 - 800 g	Cut in wedges, season with oil, salt and flavor with herbs before placing into the oven
		Vegetables-stuffed		600 g - 2.2 kg	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
	Gratin	Veg burger-frozen		2-6 pieces	Lightly grease the crisp plate
		Potatoes		4-10 portions	Slice and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top
		Broccoli		600 g - 1.5kg	Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top
Steamed	Cauliflowers		600 g - 1.5 kg	Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top	
	Gratin-frozen		400 g - 800 g	Take out from packaging being careful to remove any aluminium foil	
	Vegetables-frozen		300 - 800 g *	Distribute evenly in the steamer basket	
	Potatoes		300 g - 1 kg *	Cut in pieces. Distribute evenly in the steamer bottom	
	Broccoli		200 - 500 g *	Cut in pieces. Distribute evenly in the steamer basket	
	Carrots		200 - 500 g *	Cut in pieces. Distribute evenly in the steamer basket	
	Cauliflowers		200 - 500 g *	Cut in pieces. Distribute evenly in the steamer basket	
	Potatoes- frozen		200 - 500 g	Distribute evenly in the crisp plate	
	Fried	Aubergine		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
		Courgette		200 - 500 g	Slice, weigh and mix with oil, approximately 10g for each 200g of dry zucchini. Season with salt and black pepper. Distribute evenly on crisp plate

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ACCESSORIES	Mw/Oven proof container	Steamer (Complete)	Steamer (Bottom + Lid)	Steamer (bottom)	Wire rack	Rectangular baking tray	Crisp Plate
							

FOOD CATEGORY / RECIPES	ACCESSORIES	QUANTITY	COOKING INFO	
DESSERTS & PASTRIES	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 distribute evenly in the crisp plate
	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-frozen		300 - 800 g	Take out from packaging being careful to remove any aluminium foil
	Fruit compote		300 - 800 ml *	Peel and core the fruit. Cut in pieces and place in the steamer basket
	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 tray covered with baking paper
CAKES & BREAD	Fruit filled pie	 + 	800 g - 1.5 kg	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
	Muffins		1 batch	Prepare a batter for 16-18 pieces according to your favorite recipe and fill in paper moulds. Distribute evenly on the baking tray
	Sponge cake in tin	 + 	1 batch	Prepare a fatless sponge cake batter of 500-900g. Pour into lined and greased baking tray
	Rolls-frozen		1 batch	Take out from packaging. Distribute evenly on the baking tray
	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's dedicated rise function
	Scones		1 batch	Shape into one scone or in smaller pieces on greased crisp plate
PIZZA & PIES	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 tray. Add topping like tomatoes, mozzarella and ham
	Thin pizza-frozen		250 - 500 g *	Take out from packaging being careful to remove any aluminium foil
	Thick pizza-frozen		300 - 800 g *	Take out from packaging being careful to remove any aluminium foil
	Pizza-chilled		200 - 500 g	Take out from packaging. Distribute evenly in the crisp plate
	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-frozen		200 - 800 g	Take out from packaging being careful to remove any aluminium foil
	Quiche	 + 	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
Veg strudel		800 g - 1.5 kg	Prepare a mix of chopped vegetables. 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	
EGGS & SNACKS	Popcorn	-	90 - 100 g *	Always place the bag directly on the glass turntable. Pop only one bag at a time
	Chicken wings-frozen		300 - 600 g *	Distribute evenly in the crisp plate
	Chicken nuggets-frozen	 + 	200 - 600 g	Distribute evenly in the crisp plate
	Cheese sticks - frozen		100 - 400 g	Brush the cheese with a little oil before cooking. Distribute evenly in the crisp plate
	Onion rings-frozen	 + 	100 - 500g	Distribute evenly in the crisp plate
	Scrambled eggs		2-10 pieces	Prepare according to your favorite recipe into a single container
	Fried eggs		1-6 pieces	Lightly grease the crisp plate before preheating
	Omelette		1 batch	Lightly grease the crisp plate before preheating

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ACCESSORIES	Mw/Oven proof container	Steamer (Complete)	Steamer (Bottom + Lid)	Steamer (bottom)	Wire rack	Rectangular baking tray	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 "Smart 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.


TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The oven is not working.	Power cut.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply.
	Disconnection from the mains.	Turn off the oven and restart it to see if the fault persists.
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 display shows the letter "F" followed by a number.	Software fault.	Turn off the oven and restart it to see if the problem persists. Try to perform the "FACTORY RESET", selectable from "SETTINGS". Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. DEMO appears on display every 60 seconds.	Access "DEMO" from "SETTINGS" and select "Off".

PRODUCT FICHE

 [www](http://www.docs.whirlpool.eu) The product fiche with energy data of this appliance can be downloaded from Whirlpool website docs.whirlpool.eu

HOW TO OBTAIN THE USE AND CARE GUIDE

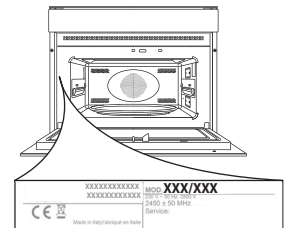
>  [www](http://www.docs.whirlpool.eu) Download the Use and Care Guide from our website docs.whirlpool.eu (you can use this QR Code), specifying the product's commercial code.



> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.



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