

DAILY REFERENCE GUIDE



THANK YOU FOR PURCHASING A WHIRLPOOL PRODUCT

To receive more comprehensive help and support, please register your product at www.whirlpool.eu/register

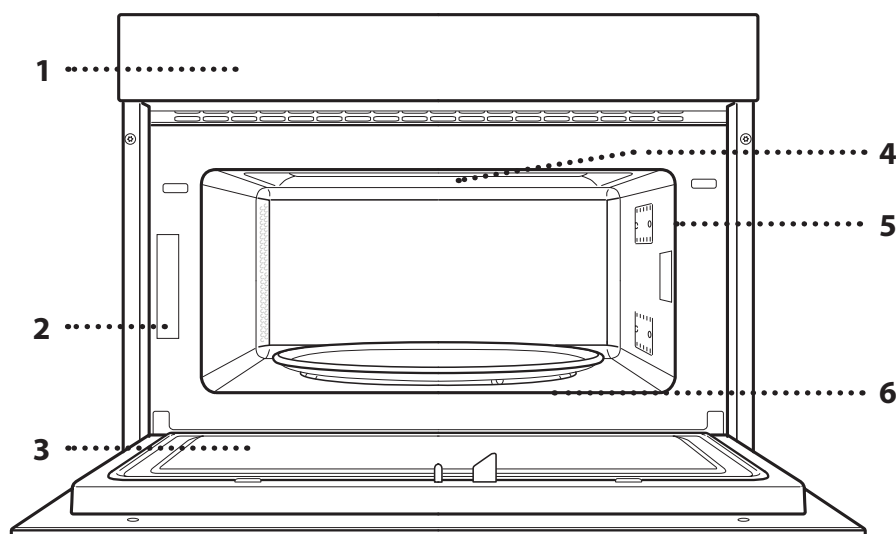


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.whirlpool.eu and following the instructions on the back of this booklet.



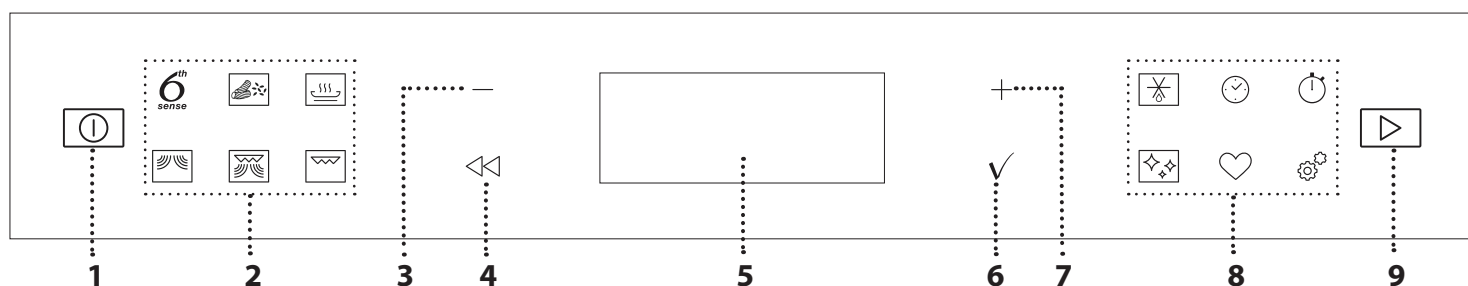
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



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

CONTROL PANEL DESCRIPTION



1. ON / OFF

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

2. MENU / 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

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

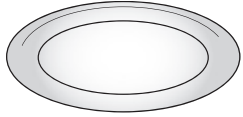
For quick access to the functions, settings and favorites.

9. START

For starting a function using the specified or basic settings.

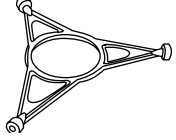
ACCESSORIES

TURNTABLE



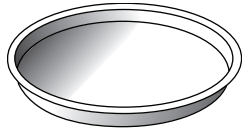
Placed on its support, the glass turntable can be used with all cooking methods. The turntable must always be used as a base for other containers or accessories.

TURNTABLE SUPPORT



Only use the support for the glass turntable. Do not rest other accessories on the support.

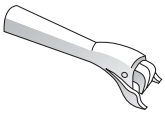
CRISP PLATE



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

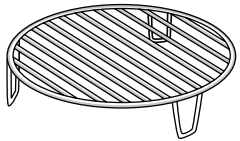
special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

WIRE RACK



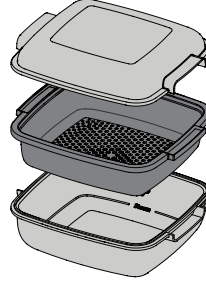
This allows you to place food closer to the grill, for perfectly browning your dish.

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.

STEAMER



-1 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.
-2
-3 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 Smart clean function.

Other accessories that are not supplied can be purchased separately from the After-sales Service.

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. 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.

FOOD	WEIGHT (g)
DINNER PLATE	250 - 500
Take out from packaging being careful to remove any aluminium foil	
SOUP	200 - 800
Heat uncovered in separate bowls	
DINNER PLATE-FROZEN	250 - 500
Take out from packaging being careful to remove any aluminium foil	
BEVERAGE	100 - 500
Place a heat resistant plastic spoon into a mug or cup to prevent overboiling	
LASAGNE FROZEN	250 - 500
Take out from packaging being careful to remove any aluminium foil	

6th SENSE COOK

For cooking several kind of dishes and foods and achieving optimal results quickly and easily.

FOOD	WEIGHT (g)
BAKED POTATOES	200 - 1000
Brush with oil or melted butter. Cut a cross on top of the potato and pour with source cream and your favourite topping	
VEGETABLES	200 - 800
Cut in pieces. Distribute evenly into a microwave safe container	
VEGETABLES-FROZEN	200 - 800
Distribute evenly into a microwave safe container	
VEGETABLES-CANNED	200 - 600
Distribute evenly into a microwave safe container	
POPCORN	100
Always place the bag directly on the glass turntable. Pop only one bag a time	

6th SENSE 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	WEIGHT (g)
THIN PIZZA FROZEN	200 - 600
Take out from packaging being careful to remove any aluminium foil	
THICK PIZZA FROZEN	300 - 800
Take out from packaging being careful to remove any aluminium foil	
HAMBURGERS	200 - 600
Brush with oil and sprinkle with salt before cooking	
CHICKEN WINGS-FROZEN	200 - 500
Distribute evenly in the crisp plate	
BREADED STICK-FROZEN	100 - 500
Distribute evenly in the crisp plate	
Required accessories: Crisp plate, handle for the Crisp plate	

6th SENSE STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided. Distribute evenly the food into the steamer basket and and pour drinking water (100 ml) into the bottom of the steamer. The oven automatically calculates the settings required to achieve perfect results. During the initial part of the cooking, microwaves generate steam, bringing the water add into the bottom of the steamer to boil.

FOOD	WEIGHT (g)
ROOTS & TUBERS	
VEGETABLES	
VEGETABLES-FROZEN	150 - 500
FISH FILLETS	
CHICKEN FILLETS	
FRUIT	

Required accessories: Steamer



6th SENSE RICE & PASTA

To quickly cook rice or pasta. This function must only be used in combination with the steamer.

FOOD	PORTIONS	WEIGHT (g)
RICE	1 person	100
	2 people	200
	3 people	300
	4 people	400
PASTA	1 person	70
	2 people	140
	3 people	210

Required accessories: Steamer bottom and lid



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



MICROWAVE

For quickly cooking and reheating food or drinks.

POWER (W)	RECOMMENDED FOR
1000	Quickly reheating drinks or other foods with a high water content.
800	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	1000	1 - 2
Reheat	Mashed potatoes (1 kg)	1000	9 - 11
Defrost	Minced Meat (500 g)	160	13 - 14
Cook	Sponge cake	800	6 - 7
Cook	Egg custard	650	11 - 12
Cook	Meat loaf	800	18 - 20



GRILL

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

FOOD	DURATION (min.)
Toast	5 - 6
Prawns	18 - 22

Recommended accessories: Wire rack



GRILL+MW

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

FOOD	POWER (W)	DURATION (min.)
Potatoes gratin	650	20 - 22
Roast chicken	650	40 - 45

Recommended accessories: Wire rack




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 	50 - 800 g
MEAT	100 g - 2.0 kg
POULTRY	100 g - 2.5 kg
FISH	100 g - 1.5 kg
VEGETABLE	100 g - 2.0 kg
BREAD	100 g - 1.0 kg



TIMERS

For editing function time values.



MINUTEMINDER

For keeping time without activating a function.



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.

Required accessories: Steamer



FAVORITES

For retrieving the list of 10 favorite functions.



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.

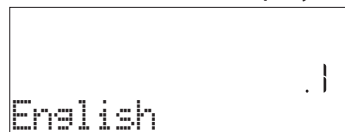
When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off".

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

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.



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 TIME

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



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 ⚙️.

3. CLEAN 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 cleaning 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.

Activate the "Smart Clean" 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

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 a function contained in a menu, press + or – to select the desired one, then press ✓ to confirm.

Please note: Once a function has been selected, the display will recommend the most suitable level for each function.

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.

POWER



When the value flashes on the display, press + or – to change it, then press ✓ to confirm and continue with the settings that follow (if possible).

DURATION



When the ⌚ icon flashes on the display, press + or – to set the cooking time you require and then press ✓ to confirm.

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.

In non-microwave functions 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.

END TIME (START DELAY)

In functions which do not activate the microwave such as "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 ⌚ icon flashes.



Press \checkmark or \triangleright 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.

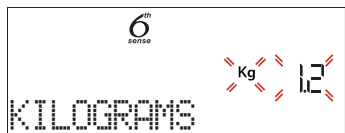
Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than expected. During the waiting time, you can press $+$ or $-$ to amend the programmed end time or press \llcorner to change other settings. By pressing \odot , 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, power 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, press $+$ or $-$ to set the required value then press \checkmark to confirm.

DONENESS

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



When prompted, press $+$ or $-$ 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 \triangleright to activate the function.

Every time the \triangleright is pressed again, the cooking time will be increased by a further 30 seconds.

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

Please note: At any time you can stop the function that has been activated by pressing \odot .

If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Press \llcorner 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 \triangleright to activate cooking with the microwave function set at full power (1000 W) for 30 seconds.

4. PAUSE COOKING / TURN OR STIR 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 \triangleright .

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

TURN OR STIR FOOD

Some 6th Sense Cook recipes will require the food to turn or stir the food during cooking.



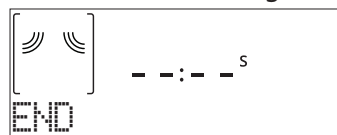
An audible signal will sound and the display shows the action to be done.

Open the door, do the action prompted by the display and close the door, then press \triangleright 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.

5. END OF COOKING

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



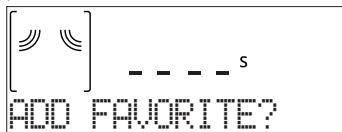
Press \triangleright to continue cooking in manual mode adding time in steps of 30 seconds (in microwave functions) or 5 minutes (without microwave) or press $+$ to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

By pressing \checkmark or \triangleright 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, press + 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.

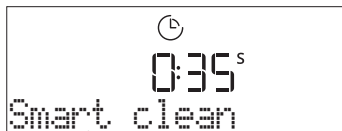


Press + or - to select the function, confirm by pressing ✓, and then press > to activate.

. SMART CLEAN

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

Press ⓧ 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 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.



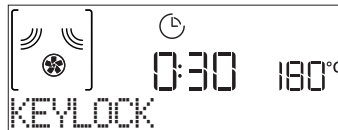
Once the minuteminder has been activated, you can also select and activate a function. Press ⓧ to switch on the oven and then select the function you require.

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

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 ⌚.

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. 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 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.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".

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

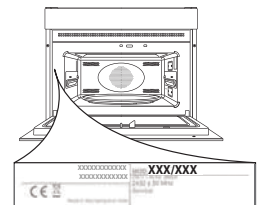
>  [www](http://www.docs.whirlpool.eu) Download the Use and Care Guide from our website docs.whirlpool.eu (you can use this QR Code), specifying the product's commercial code.



> 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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