

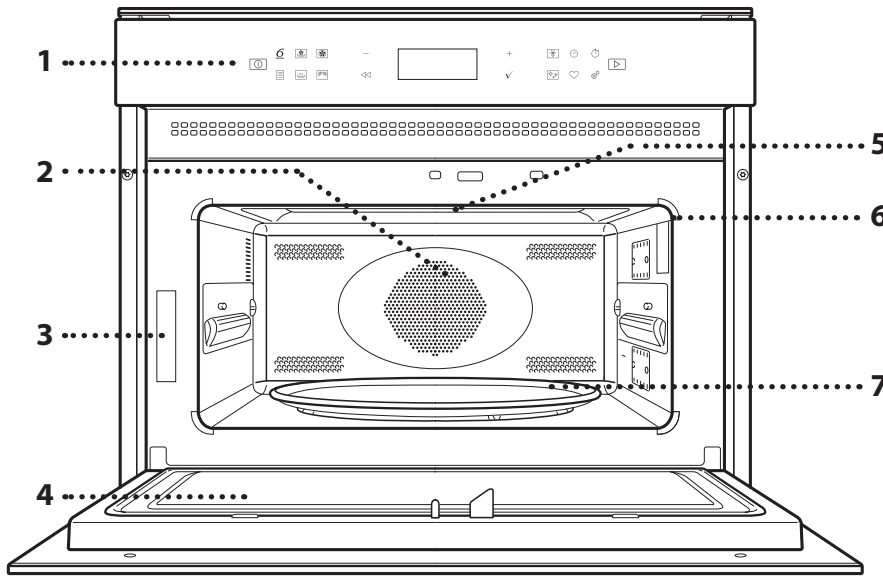


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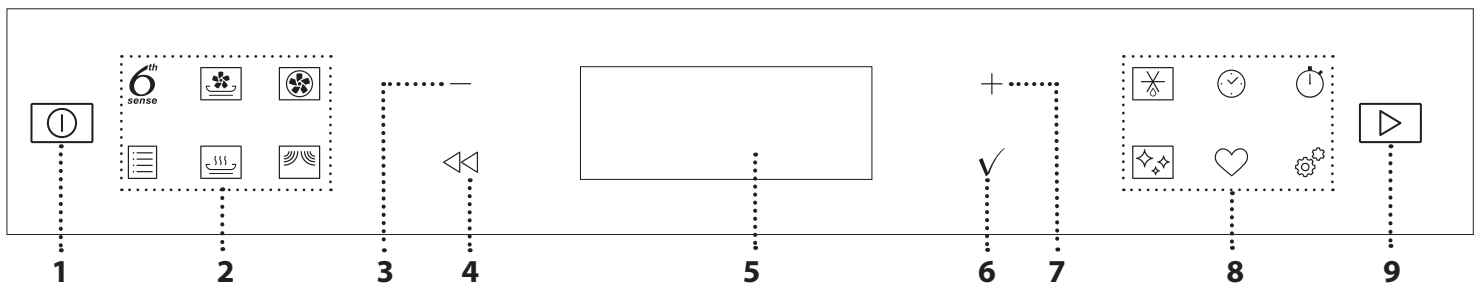
**Before using the appliance carefully read the Safety Instruction.**

## PRODUCT DESCRIPTION



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

## CONTROL PANEL DESCRIPTION



### 1. ON / OFF

For switching the oven on and off 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

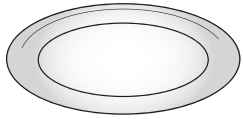
For quick access to the functions, settings and favorites.

### 9. START

For starting a function using the specified or basic settings.

## ACCESSORIES

### TURNTABLE

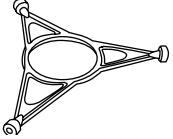


Placed on its support, the glass turntable can be used with all cooking methods.

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

accessories, with the exception of the rectangular baking tray.

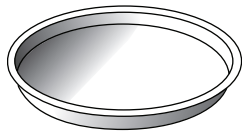
### TURNTABLE SUPPORT



Only use the support for the glass turntable.

Do not rest other accessories on the support.

### CRISP PLATE

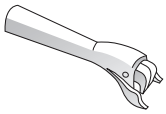


Only for use with the designated functions.

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

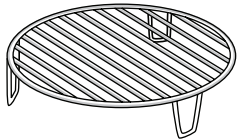
when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

### 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.

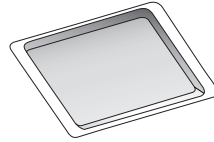
It must be used as base for the

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

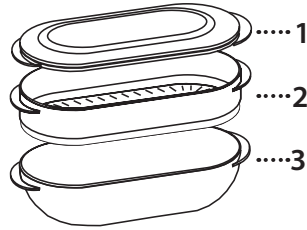


Only use the baking tray with functions that allow for convection cooking; it must never be used in combination with microwaves.

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



### 6<sup>th</sup> SENSE

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

#### 6<sup>th</sup> 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.

#### 6<sup>th</sup> 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

#### 6<sup>th</sup> 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.



### CRISP FRY

This healthy and exclusive function combines the quality of crisp function with the properties of the warm air circulation. It allows crunchy, tasty frying results to be achieved, with a remarkable reduction of oil needed compared to the traditional way of cooking, even removing the need for oil in some recipes. It is possible fry a variety of preset foods, either fresh or frozen. Follow the following table to use the accessories as indicated and obtain the best cooking results for each type of food (fresh or frozen).

FOOD	WEIGHT (g) PORTIONS
<b>FRESH FOOD</b>	
<b>Breaded chicken fillets</b> Coat lightly in oil before cooking. Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 500
<b>Aubergine</b> 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
<b>Courgette</b> Slice, weigh and brush with olive oil (5%). Distribute evenly on crisp plate. Set plate on wire rack.	200 - 500

FOOD	WEIGHT (g) PORTIONS
<b>FROZEN</b>	
<b>Chicken nuggets</b> Distribute evenly on the crisp plate. Set plate on wire rack.	200 - 600
<b>Cheese-sticks</b> Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 400
<b>Onion rings</b> Distribute evenly on the crisp plate. Set plate on wire rack.	100 - 500
<b>Fish &amp; chips</b> Distribute evenly on the crisp plate.	1 - 3
<b>Mixed Fried Fish</b> Distribute evenly on the crisp plate.	100 - 500
<b>Fish Fingers</b> Distribute evenly on the crisp plate. Turn when prompted.	100 - 500
<b>French Fries</b> Distribute evenly on the crisp plate. Turn when prompted.	200 - 500



### FORCED AIR

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

FOOD	TEMP (°C)	DURATION (min.)
Soufflé	175	30 - 35
Cheese Cupcake	170 *	25 - 30
Cookies	175 *	12 - 18

\* Preheat needed

Recommended accessories: Rectangular baking tray / Wire rack



### TRADITIONALS

#### 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

## • FORCED AIR + MW

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

FOOD	POWER (W)	TEMP (°C)	DURATION (min.)
Roasts	350	170	35 - 40
Meat Pie	160	180	25 - 35

Recommended accessories: Wire rack

## • 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.



## 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
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




## 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



## 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

### FAVORITE

For retrieving the list of 10 favorite functions.

### SETTINGS

For adjusting the appliance 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.

## 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. 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

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.

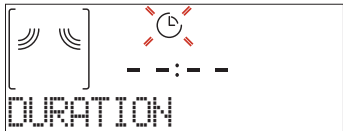
### POWER / TEMPERATURE / GRILL LEVEL







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).



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  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" or "Turbogrill", 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.

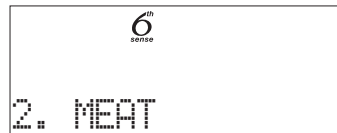


Press + or - to set the time you want cooking to end, then press  to confirm and activate the function. Place the food in the oven and close the door: The function will start automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature 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  to change other settings. By pressing , in order to visualize information, it is possible to switch between end time and duration.

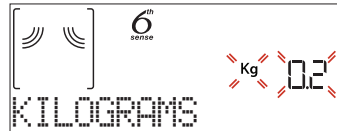
## . 6<sup>th</sup> SENSE


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

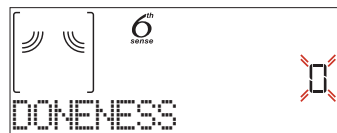




To set the function correctly, follow the indications on the display, when prompted, and press + or - to set the required value then press  to confirm.

Some 6<sup>th</sup> 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 6<sup>th</sup> 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  or  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 skip this phase, starting immediately the function.

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

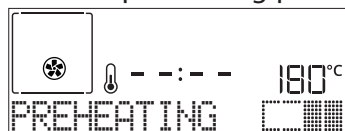
If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Press  to return to previous screen and select a different function or wait for a complete cooling.

#### 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.

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

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

### 5. PAUSE COOKING / 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 "6<sup>th</sup> Sense" functions open the door only when prompted.

#### ADD, TURN OR STIR FOOD

Some 6<sup>th</sup> 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.



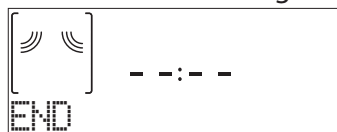
An audible signal will sound and the display shows the action to be done.



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.



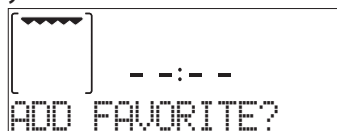
Press  to continue cooking in manual mode adding time in steps of 30 seconds (in microwave functions) or 5 minutes (without microwave) or press  to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.



By pressing  the cooking starts again.





#### . FAVORITE

To make the oven easier to use, it can save up to 9 of your favorite functions.


Once cooking is complete the display will prompt you to save the function in a number between 1 and 9 on your list of favorites.

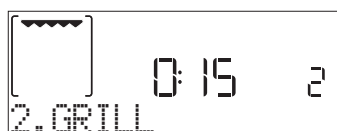






If you would like to save a function as a favorite and store the current settings for future use, press  otherwise, to ignore the request press .

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.

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


Once the minuteminder has been activated, you can also select and activate a function. Press  to switch on the oven and then select the function you require. Once the function has started, the timer will continue to count down independently without interfering with the function itself.

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 .






























# 6<sup>th</sup> 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
		Fish & chips-frozen		1-3 portions	Distribute evenly in the crisp plate alternating the fish fillets and the potatoes
		Mixed fish-frozen		100- 500 g	Distribute evenly in the crisp plate
	Fried	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
		Roasted	Potatoes pieces		300 g - 1.2 kg
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	
VEGETABLES	Veg burger-frozen		2-6 pieces	Lightly grease the crisp plate	
	Gratin	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
		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
	Steamed	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	

\* 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	
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		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
PIZZA & PIES	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 *
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

\* 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
							

# 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.	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".



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

- Visiting our website [docs.whirlpool.eu](https://docs.whirlpool.eu)
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.

