EN

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**
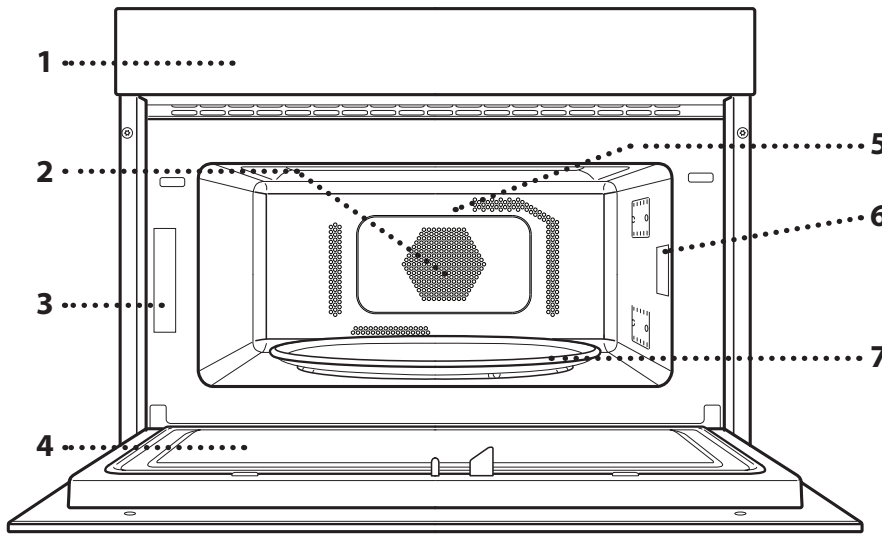
WWW

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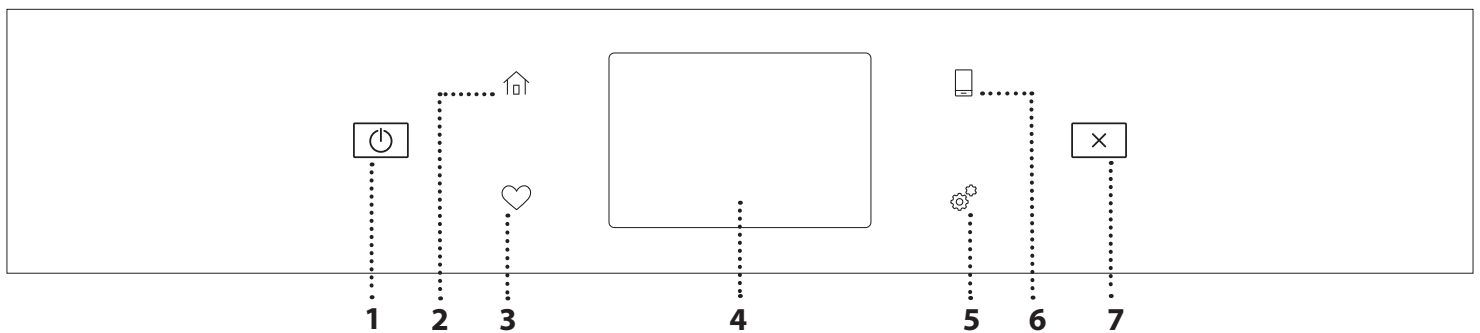
! **Before using the appliance carefully read the Health and Safety guide.**

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. ON / OFF
For switching the oven on and off.

2. HOME
For gaining quick access to the main menu.

3. FAVORITE
For retrieving up the list of your favorite functions.
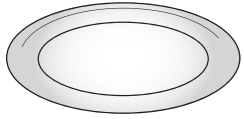
4. DISPLAY

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

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

7. CANCEL
To stop any oven function except the Clock, Kitchen Timer and Control Lock.

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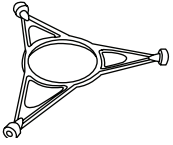
1

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 Baking tray.
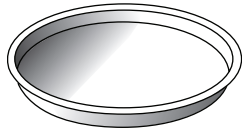
TURNTABLE SUPPORT

Only use the support for the glass turntable.

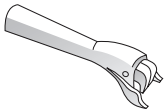Do not rest other accessories on the support.

CRISP PLATE

Only for use with the designated functions.

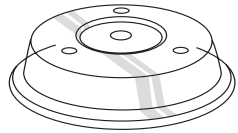The Crisp plate must always be placed in the centre of the glass turntable and can be pre-heated when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE

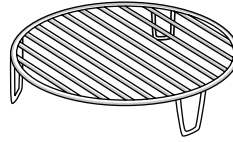Useful for removing the hot Crisp plate from the oven.

COVER

Useful for covering food while it is cooking or heating in the microwave.
The cover reduces splashes, keeps foods moist and can also be used to create two cooking levels.

It is not suitable for use in forced air cooking or with any of the grill functions (including "Crisp").
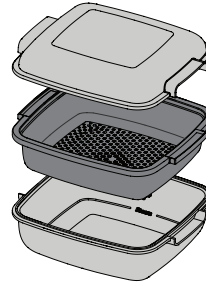
WIRE RACK

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 "6th Sense Crisp Fry" functions.

Place the wire rack on the turntable, making sure that it does not come into contact with other surfaces.

STEAMER

·····1
·····2
·····3

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 Smart clean function.

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

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.

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COOKING FUNCTIONS

🌡️ MANUAL FUNCTIONS

- ### 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	10 - 12
Defrost	Minced Meat 500 g	160	13 - 14
Cook	Sponge cake	800	7 - 8
Cook	Egg custard	650	11 - 12
Cook	Meat loaf	800	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

- ### 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 plate / 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

- ### 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
Jacket Potatoes	650	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	Duration (min.)
Chicken Kebab	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)	Duration (min.)
Cannelloni Frozen	650	20-25
Pork Chops	350	30-40

Recommended accessories: Wire rack

- ### FAST PREHEATING

For quickly preheating the oven before a cooking cycle.

- ### SPECIAL FUNCTIONS

  - » #### 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.

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6th SENSE FUNCTIONS

These enable all types of food to be cooked fully automatically. To use at best this function, follow the indications on the relative cooking table.

• 6th SENSE 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 - 500 g
MEAT	100 - 2000 g
POULTRY	100 - 2500 g
FISH	100 - 1500 g
VEGETABLES	100 - 2000 g
BREAD	100 - 1000 g

• 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.

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	

• 6th SENSE 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)
CHICKEN FILETS-BREADED Brush with oil. Distribute evenly in the crisp plate	100 - 400
FISH & CHIPS-FROZEN Distribute evenly on the crisp plate	200 - 400
MIXED FRIED FISH-FROZEN Distribute evenly on the crisp plate	150 - 400
POTATOES FRIED-FROZEN Distribute evenly in the crisp plate	200 - 500
FRIED CHEESE-FROZEN Little brush the cheese in oil before cooking. Distribute evenly in the crisp plate. Set plate on wire rack.	50 - 300

RICE & PASTA

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

FOOD	PORTIONS	WEIGHT (g)
RICE	👤	100
	👤👤	200
	👤👤👤	300
	👤👤👤👤	400
PASTA	👤	70
	👤👤	140
	👤👤👤	210

Required accessories: Steamer bottom and lid

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HOW TO USE THE TOUCH DISPLAY

To scroll through a menu or a list:
Simply swipe your finger across the display to scroll through the items or values.

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

To go back to the previous screen:
Tap ❮ .
To confirm a setting or go to the next screen:
Tap "SET" or "NEXT".

FIRST TIME USE

You will need to configure the product when you switch on the appliance for the first time.

The settings can be changed subsequently by pressing ⚙ to access the "Tools" menu.

1. SELECT THE LANGUAGE

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

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

Tapping ❮ will take you back to the previous screen.

2. SELECT SETTINGS MODE

Once you have selected the language, the display will prompt you to choose between "STORE DEMO" (useful for retailers, for display purposes only) or continue by tapping "NEXT".

3. SETTING UP WIFI

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

- Tap "SETUP NOW" to set up the connection.

Otherwise tap "SKIP" to connect your product later.

HOW TO SET UP THE CONNECTION

To use this feature you will need: A smartphone or tablet and a wireless router connected to the Internet.

Please use your smart device to check that your home wireless network's signal is strong close to the appliance.

Minimum requirements.

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

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

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

1. Download the 6th Sense Live app

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

2. Create an account
If you haven't done so already, you'll need to create an account. This will enable you to network your appliances and also view and control them remotely.

3. Register your appliance
Follow the instructions in the app to register your appliance. You will need the Smart Appliance IDentifier (SAID) number to complete the registration process. You can find its unique code the number on the identification plate attached to the product.

4. Connect to WiFi
Follow the scan-to-connect setup procedure. The app will guide you through the process of connecting your appliance to the wireless network in your home.

If your router supports WPS 2.0 (or higher), select "MANUALLY", then tap "WPS Setup": Press the WPS button on your wireless router to establish a connection between the two products.

If necessary you can also connect the product manually by using "Search for a network".

The SAID code is used to synchronise a smart device with your appliance.
MAC address is displayed for the WiFi module.

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

. SETTING THE TIME AND DATE

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

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

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

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

4. HEAT THE OVEN

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

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film from the oven and remove any accessories from inside it.
Heat the oven to 200 °C, ideally using the "Fast preheat" function.

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

DAILY USE

1. SELECT A FUNCTION

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

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

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

2. SET MANUAL FUNCTIONS

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

POWER / TEMPERATURE

- Scroll through the suggested values and select the one you require.

In "Forced Air" function, you can tap ⁊ to activate preheating.

DURATION

In microwave and microwave-combined functions, you always have to set a cook time.

- Tap the relevant numbers to set the cooking time. you require.
- Tap "NEXT" to confirm.

At the end of the cooking time, the cooking is stopped automatically.

In not-microwave functions, you do not have to set the cooking time if you want to manage cooking manually.

- To start setting the duration, tap "Set Cook Time".

To cancel a set duration during cooking and so manage manually the end of cooking, tap the duration value and then select "STOP".

3. SET 6th SENSE FUNCTIONS

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

- Choose a cooking type from the list.
- Select a function.

Functions are displayed by food categories in the 6th SENSE FOOD menu (see relative tables) and by recipe features in the LIFESTYLE menu.

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

4. SET START / END TIME DELAY

Before starting a no-microwave function, you can delay the cooking: The function will start or end at the time you select in advance.

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

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

- To activate the function immediately, and cancel the programmed delay time, tap ▷ .

5. START THE FUNCTION

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

If the oven is hot and the function requires a specific maximum temperature, a message will shown on the display.

In microwave functions is provided a start protection. The door must be opened and closed before starting the function.

- Open the door.
- Place food inside the oven and close the door.
- Tap "START".

You can change the values that have been set at any time during cooking by tapping the value you want to amend.

- Press ✕ to stop the active function at any time.

6. JET START

On Home Screen bottom there is a bar which shows three different duration. Tap one of them to start cooking with the microwave function set at full power (1000 W).

- Open the door.
- Place food inside the oven and close the door.
- Tap the cook time you want to cook.

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7. PREHEATING

If previously activated, once the function has been started the display indicates the status of preheating phase.

Once this phase has been finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature.

- Open the door.
- Place the food in the oven.
- Close the door and tap "DONE" to start cooking.

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

8. PAUSING COOKING

Some of the 6th Sense functions will require to turn the food during cooking. An audible signal will sound and the displays shows the action must to be done.

- Open the door.
- Carry out the action prompted by the display.
- Close the door, then resume cooking.

Before cooking ends, the oven could prompt you to check the food in the same way.

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

- Check the food.
- Close the door, then resume cooking.

9. END OF COOKING

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

With some functions, once cooking has finished you can extend the cooking time or save the function as a favorite.

- Tap ♡ to save it as a favorite.
- Tap ⊕ to prolong the cooking.

10. FAVORITES

The Favorites feature stores the oven settings for your favorite recipes.

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

HOW TO SAVE A FUNCTION

Once a function has finished, you can tap ♡ to save it as favorite. This will enable you to use it quickly in the future, keeping the same settings. The display allows you to save the function by indicating up to 4 favorite meals time including breakfast, lunch, snack and dinner.

- Tap the icons to select at least one.
- Tap "SAVE AS FAVORITE" to save the function.

ONCE SAVED

To view the favorite menu, press ♡ : The functions will be divided by different meal times and some suggestions will be offered.

- Tap the meals icon to show the relevant lists.
- Scroll through the prompted list.
- Tap the recipe or function you require.
- Tap "START" to activate the cooking.

CHANGING THE SETTINGS

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

- Select the function you want to change.
- Tap "EDIT".
- Select the attribute you want to change.
- Tap "NEXT": the display will show the new attributes.
- Tap "SAVE" to confirm the changes.

In the favorite screen you can also delete functions you have saved:

- Tap the ♥ on the relevant function.
- Tap "REMOVE IT".

You can also change the time when the various meals are shown:

- Press ⚙ .
- Select ▦ "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Scroll through the list and tap the relevant time.
- Tap the relevant meal to change it.

Each time slot can be combined with one meal only.

11. TOOLS

Press ⚙ to open the "Tools" menu at any time.

This menu enables you to choose from several options and also change the settings or preferences for your product or the display.

🛜 REMOTE ENABLE

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

⟳ TURN TABLE

This option stops the rotation of turntable in order to allow you to use large and squared microwave proof containers that may not rotate freely inside the product.

⧗ KITCHEN TIMER

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

Once started, the timer will continue to count down

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independently without interfering with the function itself.

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

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

To retrieve or changhe the kitchen timer:

- Press ⚙ .
- Tap ⏱ .

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

- Tap "DISMISS" to cancel the timer or set a new timer duration.
- Tap "SET NEW TIMER" to set the timer again.

💡 LIGHT

To switch on or off the oven lamp.

⚙ SELF 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

🔊 MUTE

Tap icon to mute or unmute all the sounds and alarms.

🔒 CONTROL LOCK

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

To activate the lock:

- Tap the 🔒 icon.

To deactivate the lock:

- Tap the display.
- Swipe up on the message shown.

▤ PREFERENCES

For changing several oven settings.

📶 WI-FI

For changing settings or configuring a new home network.

ⓘ INFO

For switching off "Store Demo Mode", resetting the product and obtaining further information about the product.

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USEFUL TIPS

MICROWAVE COOKING

Microwaves only penetrate food to a certain depth, so when cooking several items at the same time space them out as much as possible to allow the maximum surface area to be exposed to the microwaves.

Small pieces cook more quickly than large pieces: in order to ensure uniform cooking, cut the food items into pieces of equal size.

Most foods will continue to cook after microwave has finished cooking it. Therefore, always allow for standing time to complete the cooking.

Remove any twist ties from paper or plastic bags before placing them in the oven for microwave cooking.

Plastic film should be scored or perforated with a fork in order to relieve the pressure and prevent bursting due to the steam building up during the cooking process.

LIQUIDS

Liquids may overheat beyond boiling point without visibly bubbling. This could cause hot liquids to suddenly boil over. To prevent this, avoid using narrow-necked containers, stir the liquid before placing the container in the microwave oven and leave a teaspoon immersed in the container.

After heating, stir again before carefully removing the container from the microwave oven.

FROZEN FOOD

For best results, we recommend defrosting directly on the glass drip tray. If needed, it is possible to use a light-plastic container that is suitable for microwave.

Boiled foods, stews and meat-based sauces will defrost better if stirred occasionally while defrosting. Separate the food items once they begin to defrost: the separated portions will defrost more quickly.

FOOD FOR INFANTS

When heating food or liquids in a baby food container or a baby bottle, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and avoid the risk of scalding or burns.

Ensure that the container lid or bottle teat are removed before heating.

CAKES AND BREAD

For cakes and bread products it is recommended to use the "Forced Air" function. Alternatively, in order to decrease the cooking times, the user can select "Forced Air + MW", with the microwave power being set to a value no greater than 160 W in order to maintain the food products soft and fragrant.

With the "Forced Air" function, use dark metal cake tins and always place them on the supply wire shelf.

Alternatively, the rectangular baking tray or other cookware suitable for oven use can be utilized to cook certain food items, such as biscuits or bread rolls.

If using the "Forced Air + MW" function, only use containers suitable for microwaves, and place them on the supplied wire shelf.

To check whether the item you are baking is done, insert a skewer into the centre: If it comes out clean, the cake or bread is cooked.

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

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

If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling.

PIZZA

In order to obtain uniform cooking and a crispy pizza base in just a short time, it is recommended to use the "Crisp" function together with the special supplied accessory.

Alternatively, for larger pizzas it is possible to use the rectangular baking tray together with the "Forced Air" function: in this case, pre-heat the oven to the temperature of 200° C and distribute the mozzarella on the pizza two-thirds of the way through the cooking process.

MEAT AND FISH

In order to obtain perfect surface browning in just a short period of time, while maintaining the inside of the meat or fish soft and juicy, it is recommended to use functions that combine the forced air function with microwaves, like "Turbo grill + microwave" or "Forced Air + microwave".

In order to obtain the best possible cooking results, set the microwave power level to the value of 350 W.

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6ᵗʰ sense COOKING TABLE

Food categories		Accessories	Quantity	Cooking Info
RICE & PASTA	Rice	🍲	1 - 4 portions	Set recommended cook time for rice. Add salted water and rice into the steamer bottom and cover with lid.
	Pasta		1 - 3 portions	Set recommended cook time for the pasta. Add pasta when oven prompts and cook covered.
	Lasagna ✳	🍴+ 🍲	500 - 1200 g	Take out from packaging being careful to remove any aluminium foil
MEAT	Steamed Chicken Fillets	🍲	150 - 500 g	Distribute evenly in the steamer basket
	Hamburger	⬯	200 - 600 g	Brush with oil and sprinkle with salt before cooking
	Chicken fillets breaded	⬯	100 - 400 g	Brush with oil. Distribute evenly in the crisp plate
FISH	Steamed Fish Fillets	🍲	150 - 500 g	Distribute evenly in the steam grid
	Fish and Chips ✳	🍴+ ⬯	200 - 400 g	Distribute evenly in the crisp plate alterning the fish fillets and the potatoes
	Mixed Fried Fish ✳	🍴+ ⬯	150 - 400 g	Distribute evenly in the crisp plate
	Breaded Fish stick ✳	⬯	100 - 500 g	Distribute evenly in the crisp plate
VEGETABLES	ROASTED VEGETABLES — Jacket Potatoes	🍴+ 🍴	200 - 1000 g	Brush with oil or melted butter. Cut a cross on top of the potato and pour with source cream and your favourite topping
	ROASTED VEGETABLES — Potatoes Fried ✳	⬯	200 - 400 g	Distribute evenly in the crisp plate
	MW COOKED VEGETABLES — Vegetables	🍴	200 - 800 g	Cut in pieces. Distribute evenly into a microwave safe container
	MW COOKED VEGETABLES — Vegetables ✳		200 - 800 g	Distribute evenly into a microwave safe container
	MW COOKED VEGETABLES — Vegetables canned		200 - 600 g	
	STEAMED VEGETABLES — Roots & tubers	🍲	150 - 500 g	Cut in pieces. Distribute evenly in the steamer basket
	STEAMED VEGETABLES — Vegetables			Distribute evenly in the steamer basket
	STEAMED VEGETABLES — Vegetables ✳			Distribute evenly in the steamer basket
	STEAMED VEGETABLES — Fruit		150 - 500 g	Cut in pieces. Distribute evenly in the steamer basket
PIZZA	Thin Pizza ✳	⬯	200 - 600 g	Take out from packaging being careful to remove any aluminium foil
	Thick Pizza ✳		300 - 800 g	
SNACKS	Popcorn	-	100 g	Always place the bag directly on the glass turntable. Pop only one bag a time
	Chicken Wings ✳	⬯	200 - 500 g	Distribute evenly in the crisp plate
	Breaded Cheese ✳	⬯	50 - 300 g	Brush the cheese with a little oil before cooking. Distribute evenly in the crisp plate

✳ Frozen

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

Whirlpool

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 "Self 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.

Whirlpool

WIFI FAQs

Which WiFi protocols are supported?

The WiFi adapter installed supports WiFi b/g/n for European countries.

Which settings need to be configured in the router software?

The following router settings are required: 2.4 GHz enabled, WiFi b/g/n, DHCP and NAT activated.

Which Version of WPS is supported?

WPS 2.0 or higher. Check the router documentation.

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

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

Can I use mobile 3G tethering instead of a router?

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

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

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

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

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

Where can I find the appliance's MAC address?

Press ⚙ then tap 📶 WiFi or look on your appliance: There is a label showing the SAID and MAC addresses. The MAC address consists of a combination of numbers and letters starting with "88:e7".

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

Use your smart device and the 6th Sense Live app to check whether the appliance network is visible and connected to the cloud.

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

Check that the devices you have connected are not using up all the available bandwidth. Make sure that your WiFi-enabled devices do not exceed the maximum number permitted by the router.

How far should the router be from the oven?

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

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

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

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

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

What can I do if my router is using the neighbourhood WiFi channel?

Force the router to use your home WiFi channel.

What can I do if the display shows 📶 or the oven is unable to make a stable provision to home router?

The appliance might have successfully connected to the router, but it is not able to access the Internet. To connect the appliance to the Internet, you will need to check the router and/or carrier settings.

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

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

How can I check whether data is being transmitted?

After setting up the network, switch the power off, wait 20 seconds and then switch on the oven: Check that the app is showing the UI status of the appliance. Select a cycle or another option and check its status on the app.

Some settings take several seconds to appear in the app.

How can I change my Whirlpool account but keep my appliances connected?

You can create a new account, but remember to remove your appliances from your old account before moving them to your new one.

I changed my router – what do I need to do?

You can either keep the same settings (network name and password) or delete the previous settings from the appliance and configure the settings again.

Whirlpool

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact you nearest Client After-sales Service Centre and state the number following the letter "F". Press ⚙ , tap ⓘ "Info" and then select "Factory Reset". All settings saved will be deleted.
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 function does not start. The function is not available in demo mode.	Demo mode is running.	Press ⚙ , tap ⓘ "Info" and then select "Store Demo Mode" to exit.
The 📶 icon is shown on display.	The The WiFi router is off. The router settings have changed. The wireless connections does not reach the appliance. The oven is unable to establish a stable connection to home network. The connectivity is not supported.	Check that the WiFi router is connected to the Internet. Check that the WiFi signal close to the appliance is strong. Try to restart the router. See the "WiFi FAQs" section. If your home wireless network settings have changed, connect to the network: Press ⚙ , tap 📶 "WiFi" and then select "Connect to Network".
The connectivity is not supported.	Remote operation is not permitted in your country.	Check whether your country allows remote operation of electronic appliances before purchasing.

PRODUCT FICHE

⬇www 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 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.
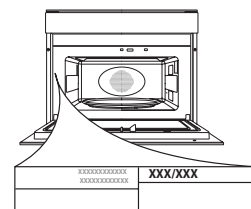
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13

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