

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

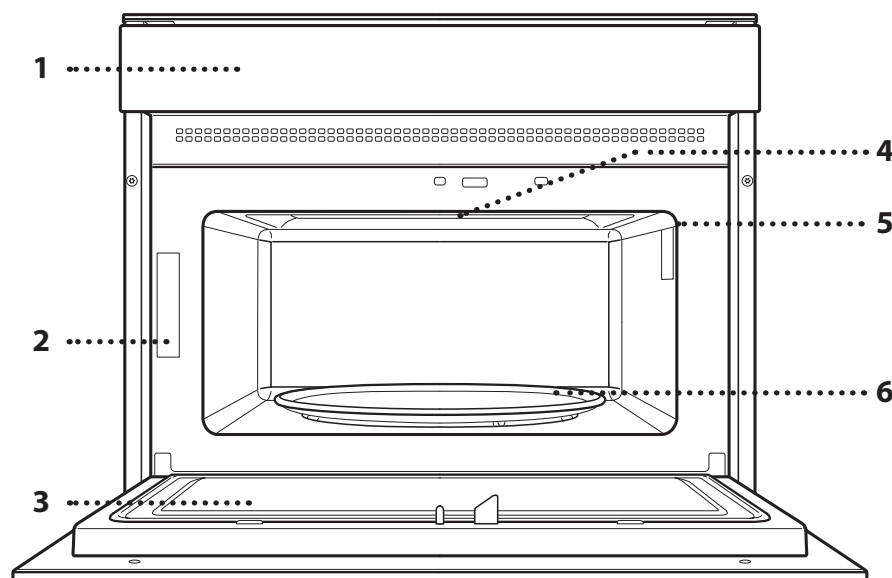


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.whirlpool.eu and following the instructions on the back of this booklet.



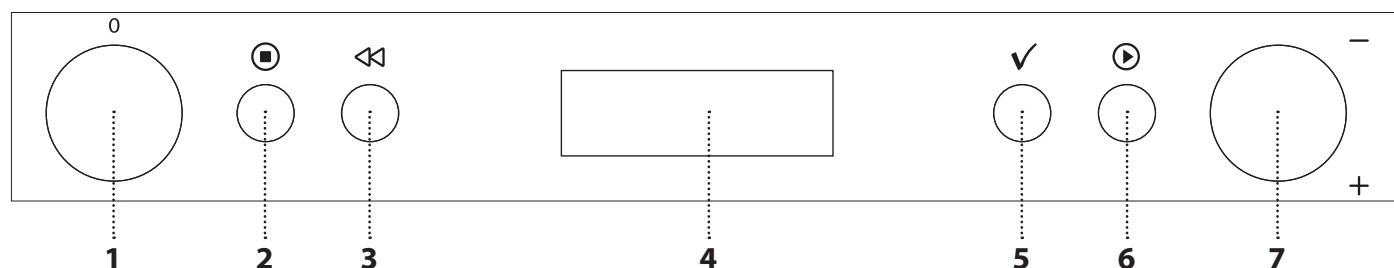
Before using the appliance carefully read the Health and Safety guide.

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. SELECTION KNOB

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

2. STOP

For stopping the function that is currently active at any time and putting the oven into standby mode.

3. BACK

For returning to the previous menu.

4. DISPLAY

5. **CONFIRMATION BUTTON**
For confirming a selected function or a set value.

6. START

For immediately starting a function. When the oven is switched off, it activates the "Jet Start" microwave function.

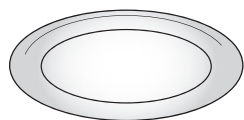
7. ADJUSTMENT KNOB

For scrolling through the menus and applying or changing settings.

Please note: All knobs are push-activated knobs. Push down on the centre of the knob to release it from its seating.

ACCESSORIES

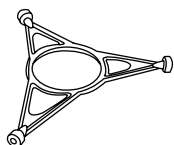
TURNTABLE



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

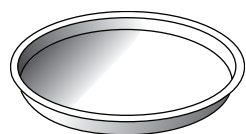
accessories.

TURNTABLE SUPPORT



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

CRISP PLATE

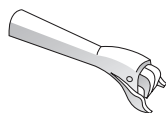


Only for use with the designated functions.

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

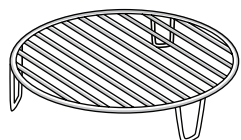
when empty, using the special function for this purpose only. Place the food directly on the Crisp plate.

HANDLE FOR CRISP PLATE



Useful for removing the hot Crisp plate from the oven.

WIRE RACK



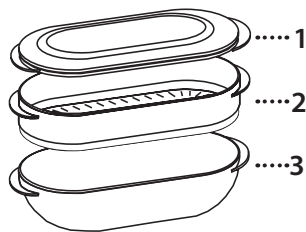
This allows you to place food closer to the grill, for perfectly browning your dish and allows an optimal air circulation.

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

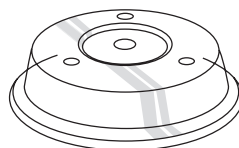


To steam foods such as fish or vegetables, place these in the basket (2) and pour drinking water (100 ml) into the bottom of the steamer (3) to achieve the right amount of steam.

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.

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 with any of the grill functions (including "Crisp").

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

MICROWAVE

For quickly cooking and reheating food or drinks.

POWER (W)	RECOMMENDED FOR
900	Quickly reheating drinks or other foods with a high water content.
750	Cooking vegetables.
650	Cooking meat and fish.
500	Cooking meaty sauces, or sauces containing cheese or egg. Finishing off meat pies or pasta bakes.
350	Slow, gently cooking. Perfect for melting butter or chocolate.
160	Defrosting frozen foods or softening butter and cheese.
90	Softening ice cream.

ACTION	FOOD	POWER (W)	DURATION (min.)
Reheat	2 cups	900	1 - 2
Reheat	Mashed potatoes (1 kg)	900	10 - 12
Defrost	Minced Meat (500 g)	160	15 - 16
Cook	Sponge cake	750	7 - 8
Cook	Egg custard	500	16 - 17
Cook	Meat loaf	750	20 - 22

CRISP

For perfectly browning a dish, both on the top and bottom of the food. This function must only be used with the special Crisp plate.

FOOD	DURATION (min.)
Leavened cake	7 - 10
Hamburger	8 - 10 *

* Turn food halfway through cooking.

Required accessories: Crisp plate, handle for the Crisp plate

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

6th SENSE FUNCTIONS

Simply select the type and weight or quantity of food to achieve the best results. The oven will automatically calculate the optimum settings and continue to change them as cooking progresses. The total time does not include preparation or preheating phases.

• 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.

	RECOMMENDED FOODS	WEIGHT
	MEAT (mince, cutlets, steaks, roasting joints)	100 g - 2 kg
	POULTRY (whole chicken, pieces, fillets)	100 g - 2.5 kg
	FISH (whole, steaks, fillets)	100 g - 1.5 kg
	VEGETABLES (mixed vegetables, peas, broccoli, etc.)	100 g - 1.5 kg
	BREAD (loaves, buns, rolls)	100 g - 2 kg

• 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 1-2 minutes standing time always improves the result, especially for frozen food.

• STEAM

For steam-cooking foods such as vegetables or fish, using the steamer provided. An initial 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 steam-cooking the food, according to the time set.






Some indicative cooking times are as follows:

- FRESH VEGETABLES (250-500 g): 4-6 minutes;
- FROZEN VEGETABLES (250-500 g): 5-7 minutes;
- FISH FILLETS (250-500 g): 4-6 minutes.

Required accessories: Steamer

• 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.

	RECOMMENDED FOODS	WEIGHT
1 	FRENCH FRIES (spread out in a single layer and sprinkle with salt before cooking)	300 - 600 g
2 	PIZZA, THIN CRUST	250 - 500 g
3 	PIZZA, THICK CRUST	300 - 800 g
4 	CHICKEN WINGS, CHICKEN PIECES (Lightly oil the plate)	300 - 600 g
5 	FISH FINGERS (Crisp plate must be preheated)	200 - 600 g

Required accessories: Crisp plate, handle for the Crisp plate

SETTI SETTINGS

For adjust the oven settings.
When "ECO" mode is active the brightness of the display will be reduced to save energy and lamp switches off after 1 minute. It will be reactivated automatically whenever any of the buttons are pressed.

FIRST TIME USE

1. SELECT THE LANGUAGE

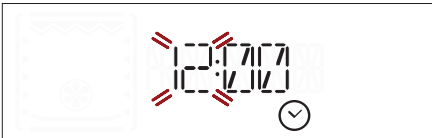
You will need to set the language and the time when you switch on the appliance for the first time. ENGLISH will scroll along the display: Turn the *adjustment knob* to scroll through the list of available languages and select the one you require.



Press ✓ to confirm your selection.
Please note: The language can subsequently be changed from the "Settings" menu.

2. SET THE TIME

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



Turn the *adjustment knob* to set the correct hour and press ✓: the minutes will flash on the display.



Turn the *adjustment knob* to set the minutes and press ✓ to confirm.
Please note: You may need to set the time again following lengthy power outages.

DAILY USE

1. SELECT A FUNCTION

Turn the *selection knob* until the function you require is shown on the display: the display will show the icon for the function and its basic settings.



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

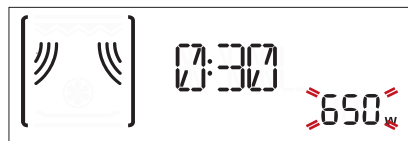


Press ✓ to confirm your selection: the display will show the basic settings.

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.



With the setting flashing on the display, turn the *adjustment knob* to change the setting, then press to confirm and continue with the settings that follow.

In the same way, it is possible to set the grill level: There are defined three power levels for grilling: 3 (high), 2 (mid), 1 (low).



Note: Pressing allows you to change the previous setting again.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press to activate the function.



You can press at any time to pause the function that is currently active.

. SAFETY LOCK

This function is automatically activated to prevent the oven from being switched on accidentally.



Open and close the door, then press to start the function.

. PAUSE

To pause an active function, for example to stir or turn the food, simply open the door.

To start it up again, close the door and press .

. 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.

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

. 6TH SENSE

CATEGORIES

When using certain automatic functions, you will need to select a category for the food you are cooking in order to achieve the best results.

The reference category corresponds to the number indicated at the top right of the display.



Refer to the table containing descriptions of the functions for information on all of the categories.

DONENESS

Most of the automatic functions will prompt you to select how well done you require the food to be.

The degree of doneness can be altered during the first 20 seconds of operation after activating the function: activate the function, then turn the *adjustment knob* to select the setting you require.



ACTIONS (STIRRING OR TURNING FOOD)

Certain automatic functions require you to turn or stir the food, for example, and will pause in order for you to do so.



Once the oven has paused cooking, open the door and carry out the action you are prompted to perform before closing the door again and pressing to continue with cooking.

Please note: When using the "Defrost" function, the function will start again automatically after two minutes, even if you have not turned or stirred the food.

. TIMER

When the oven is switched off, the display can be used as a timer. To activate the function and set the length of time you require, turn the *adjustment knob*.



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

Please note: The timer does not activate any of the cooking cycles. To change the time set for the timer, press to pause it and then press twice to go back to viewing the current time.

CLEANING

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

Never use steam clening 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.
- The grill does not need to be cleaned as the intense heat burns away any dirt. Use this function on a regular basis.


ACCESSORIES

All accessories are dishwasher safe with the exception of the Crisp plate.
The Crisp plate should be cleaned using water and a mild detergent. For stubborn dirt, rub gently with a cloth. Always leave the Crisp plate to cool down before cleaning.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
	Disconnection from the mains.	
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 you 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

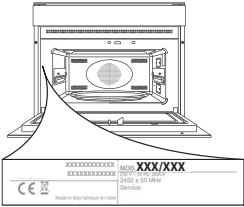
>  [www](http://www.docs.whirlpool.eu) Download the Use and Care Guide from our website docs.whirlpool.eu (you can use this QR Code), specifying the product's commercial code.



> 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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