

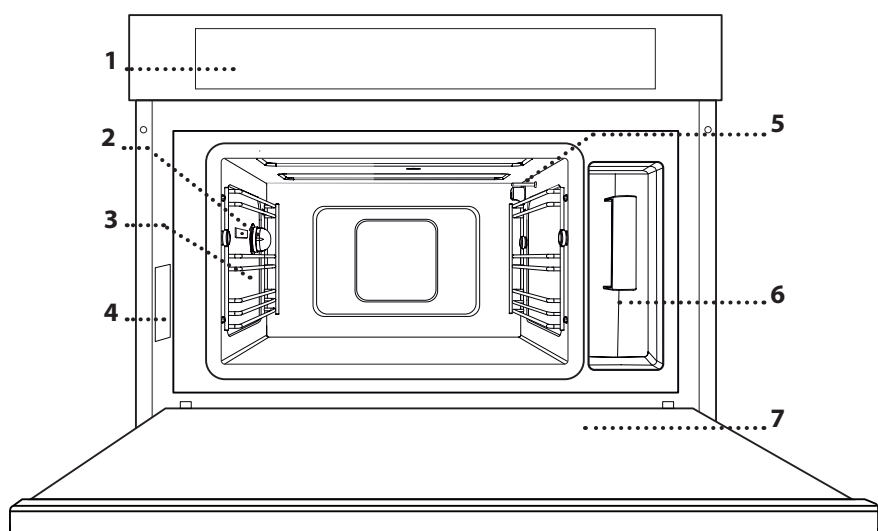

THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

In order to receive a more complete assistance, please register your product on www.whirlpool.eu/register



Before using the appliance carefully read the Safety Instruction.

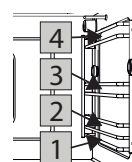
PRODUCT DESCRIPTION



1. Control panel

2. Light

3. Shelf guides



The levels on which the wire shelf and other accessories can be placed are numbered, with 1 being the lowest and 4 being the highest.

4. Identification plate

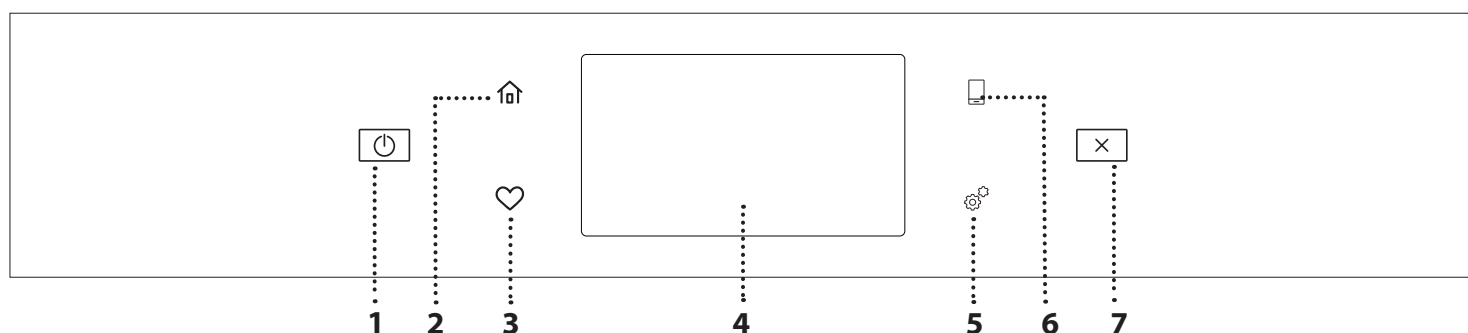
(do not remove)

5. Temperature sensor

6. Tank

7. Door

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

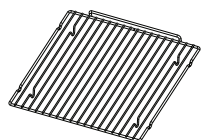
To enable use of the 6th Sense Live Whirlpool app.

7. CANCEL

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

ACCESSORIES

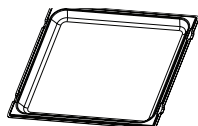
WIRE SHELF



This allows the hot air to circulate effectively. Place food directly on the wire shelf or use it to support baking trays and tins or other heat-resistant ovenware. When cooking

food directly on the wire shelf, place the baking tray on the level below it. It can also be placed on top of either the baking tray or the steam tray on the same level.

BAKING TRAY



This is used as a tray with the "Forced Air" and "Forced Air+Steam" functions to cook meat, fish, vegetables, or different types of bread and pastries. It is also useful

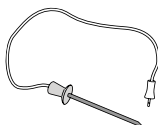
for supporting heat-resistant ovenware as it means you do not have to place items on the bottom of the oven. It collects the cooking juices when placed below the wire shelf or the steam tray.

STEAM TRAY



This makes it easier for steam to circulate, which helps cook the food evenly. Place the baking tray below to collect the cooking juices.

FOOD PROBE



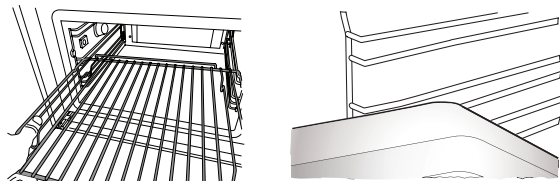
For measuring the core temperature of food during cooking.

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

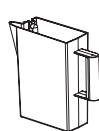
INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

Insert the wire shelf horizontally by sliding it across the shelf guides, making sure that the side with the raised edge is facing upwards.

Other accessories, such as the baking tray and the steam tray, are inserted horizontally in the same way as the wire shelf.



TANK

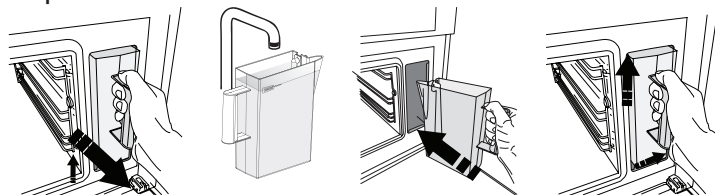


Fill with drinking water every time you use one of the steam functions.

The tank can be easily accessed by opening the door. Remove it by lifting it slightly upwards and then pulling it towards you.

Before placing the tank in its holder, make sure that the water tube is correctly positioned in the hollow at the top edge of the tank.

Fill the tank up to the "MAX" mark and place it in its holder: The top and the right-hand side of the tank should be touching the sides of the holder. Insert the tank fully and then push it downwards until it clicks into place. Empty the tank after every use. Take care to pour water out of the tube as well.



SPONGE

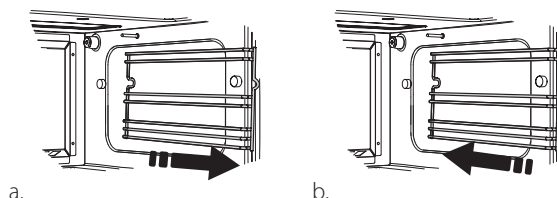


For removing any condensation that forms during cooking. Don't leave it inside the tank.

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

REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, slide them forwards and pull them towards you to unhook them from the brackets. (a)
- To refit the shelf guides, hook them into the brackets by pushing down on them gently until they click into place. (b)



Before purchasing other accessories that are available on the market, make sure that they are heat-resistant and suitable for steaming.

Make sure that there is a gap of at least 30 mm between the top of any container and the walls of the cooking compartment in order to allow steam to flow sufficiently.

FUNCTIONS



MANUAL FUNCTIONS

• STEAM

For cooking natural and healthy dishes using steam to preserve the food's natural nutritional value. This function is particularly suited to cooking vegetables, fish and fruit, and also for blanching. Unless otherwise indicated, remove all packaging and protective film before placing the food in the oven.

Food	Temp (°C)	Time	Shelf
Gnocchi	90 - 100	10 - 15	3 1
Fish terrine	75 - 80	60 - 90	2
Boiled eggs	90	20 - 25	3
Beetroot	100	50 - 60	3 1
Red cabbage	100	30 - 35	3 1
White cabbage	100	25 - 30	3 1
White beans	100	75 - 90	3 2/1

• FORCED AIR

For cooking dishes in a way that achieves similar results to using a conventional oven. We recommend using the wire shelf with this function as it allows the air to circulate effectively. Alternatively, the baking tray can be used to cook certain foods, such as cookies or bread rolls.

Food	Temp (°C)	Time	Shelf
Gateaux (Cakes)	160	35 - 40	2
Cookies	150 - 165	12 - 15	2
Choux buns	190 - 200	25 - 30	2
Swiss rolls	230	7 - 8	2
Quiche	180 - 190	35 - 40	2
Puff pastry	180 - 190	15 - 20	2
Frozen buffalo wings	190 - 200	15 - 18	2

• FORCED AIR+STEAM

For cooking dishes in a way that are crispy on the outside but tender and succulent on the inside. It is especially suited to cooking roasting joints of meat or poultry, fish, potatoes, frozen ready meals, cakes and desserts.

Food	Temp (°C)	Shelf	Time	Shelf
Bread	180 - 190	Low - Mid	35 - 40	2
Turkey breast	200 - 210	Mid	50 - 60	2 1
Ribs	160 - 170	Low	80 - 90	2 1
Roasted fish	190 - 200	Low	15 - 25	2 1
Roasted vegetables	200 - 210	Medium - High	20 - 30	2 1

• SPECIALS

» STEAM DEFROST

For defrosting any kind of food. Place foods such as meat and fish without package or wrappings, on the steam tray on level 3. Place the drip tray on the level below to collect the thawing water. For best results, do not defrost the food completely but allow the process to finish during standing time. We recommend keeping bread wrapped up to prevent it from becoming too soft.

Food	Temp (°C)	Time	Shelf	Shelf
Meat	Minced	500	25 - 30	30 - 35
	Sliced			20 - 25
	Bratwurst	450	10 - 15	10 - 15
Poultry	Whole	1000	60 - 70	40 - 50
	Fillet	500	25 - 30	20 - 25
	Legs		30 - 35	25 - 30
Fish	Whole	600	30 - 40	25 - 30
	Fillet	300	10 - 15	10 - 15
	Portion	400	20 - 25	20 - 25
Vegetables	Portion	300	25 - 30	20 - 25
	Pieces	400	10 - 15	5 - 10
Bread	Bread loaf	500	15 - 20	25 - 30
	Slices	250	8 - 12	5 - 10
	Rolls / buns		10 - 12	5 - 10
	Cake	400	8 - 10	15 - 20
Fruit	Mixed	400	10 - 15	5 - 10
	Berries	250	5 - 8	3 - 5

» STEAM REHEAT

For reheating ready-made food that is either frozen, chilled or at room temperature. This function uses steam to gently reheat food without drying it out, thus enabling it to retain its original flavour. Standing time improves the result. We recommend placing smaller or thinner pieces of food in the middle and larger or thicker pieces around the outside. If using the steamer tray, place the baking tray below it to collect any liquid running out of the food.

» 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.

» PRESERVATION

For making preserves out of fruit and vegetables. We recommend using only fresh, high-quality fruit or vegetables. Fill the jars with fruit or vegetables (precooked, if possible) and top them up with preserving liquid or canning syrup, leaving approx. 2 cm at the top. Then put the lids on loosely without tightening them.

Place the wire shelf on level 2 with the baking tray on the level below and place the jars on the wire shelf. Alternatively, you can place the jars directly on the baking tray. Activate the function. Once finished, tighten the lids on the jars fully (wearing oven gloves or protecting your hands with a heat-resistant cloth when doing so) and then leave them to cool down to room temperature.

» YOGURTH

For making yoghurt. Before activating the function, add approx. 100 g of commercially available fresh whole yoghurt to one litre of whole milk at room temperature.

Please note: If using unpasteurised milk, heat it to a simmer before leaving it to cool down to room temperature.

Pour the mixture into heat-resistant jars, cover them with heat-resistant lids or film and then place them on the wire shelf, inserted at level 2. Select the function and set the duration to five hours (the temperature cannot be changed). Once the function has finished, leave the yoghurt to cool in the refrigerator for several hours before serving.

» DISINFECTION

For disinfecting baby bottles or jars using steam. Insert the wire shelf or the baking tray on level 1 and place the items on it, well spaced from each other to allow steam to reach all parts.

» FINISHING

For optimising the cooking of read-made food while keeping it soft and juicy. This function enables ready-made or partially pre-cooked meals, such as roasting joints, fish and gratins, to be reheated evenly. We recommend placing food in their container on wire shelf on level 3 or place the food directly into the steam tray on level 3 with the baking tray place on the level below. You should set the temperature of the oven at the final temperature you would like the food to have.

Ready meal	100	18 - 25	3 2/1
Soup / broth	100	20 - 25	3
Vegetables	100	20 - 25	3 2/1
Rice / pasta	100	15 - 20	3 2/1
Potatoes	100	20 - 25	3 2/1
Meat in slices	100	15 - 20	3 2/1
Meat in sauce	100	25 - 30	3
Fish fillets	100	10 - 15	3 2/1

6th
sense

6th SENSE

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.

HOW TO READ THE COOKING TABLES

The tables list:

recipes , if preheating is needed , temperature , steam level , weight cooking time , resting time , accessories and level suggested for cooking.

Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

Wire Shelf, cake tin on wire shelf, baking tray,

steam tray, tray with water

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

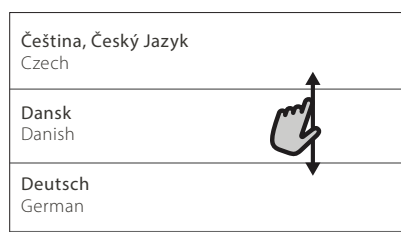
You will need to configure the product when you switch on the appliance for the first time.

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

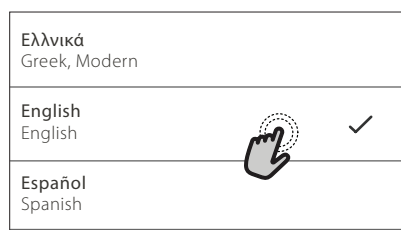
1. SELECT THE LANGUAGE

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.

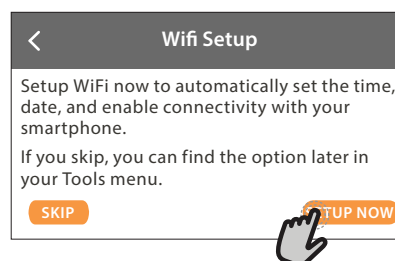


Tapping < will take you back to the previous screen.

2. 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, or 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 the app store 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. For the registration process You will need the Smart Appliance Identifier (SAID) number. Its unique code the number following the word SERVICE 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 using "Search for a network".

The SAID code is used to synchronise a smart device with your appliance.

The 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).

3. 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.

After a long power loss, you need to set the time and date again.

4. SETTING THE BOILING POINT

To enable the oven to produce steam efficiently, it needs to be calibrated before being used for cooking. Once you have filled the water tank and put it in place, press, select  "More Modes" and then select "Boiling point calibration".

Tap "START" to activate the calibration, making sure that the oven door remains closed until the process has ended.

Please note: A large amount of steam may be generated during this process: This is perfectly normal.

5. 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, ideally using the "Forced Air" function.

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

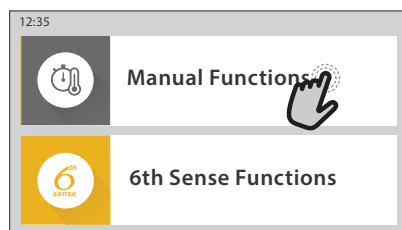
DAILY USE

1. SELECT A FUNCTION

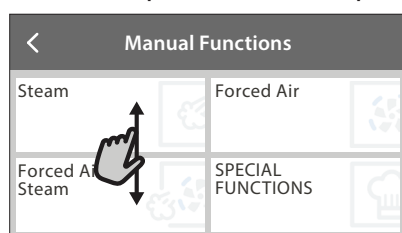
- To switch on the oven, press  or touch anywhere on the screen.

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.



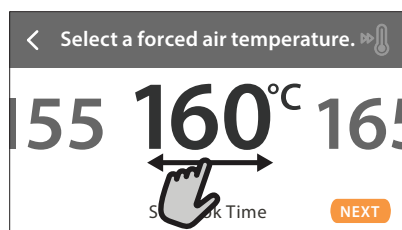
- Select the function you require by tapping it.


2. SET MANUAL FUNCTIONS

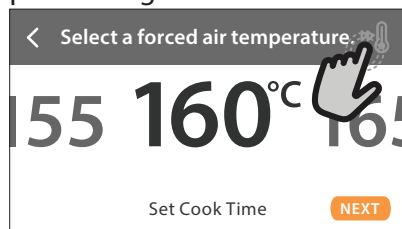
After having selected the function you require, you can change its settings. The display will show the settings that can be changed.

TEMPERATURE / STEAM LEVEL

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



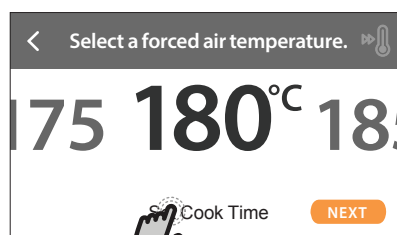
If allowed by the function, you can tap  to activate preheating.



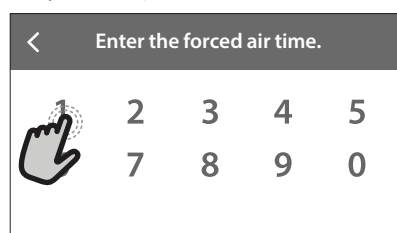
DURATION

You do not have to set the cooking time if you want to manage cooking manually. In timed mode, the oven cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

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



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



- Tap "NEXT" to confirm.

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.

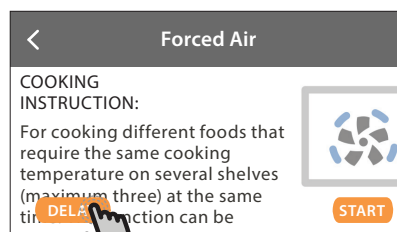
Some of the 6th Sense Functions require use of the food probe. Plug it in before selecting the function. For best results with the probe, follow the suggestions in the relevant section.

- Follow the on-screen prompts to guide you through the cooking process.

4. SET START TIME DELAY

You can delay cooking before starting a function: The function will start at the time you select in advance.


- Tap "DELAY" to set the start 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 you 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.

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

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

- Press  to stop the active function at any time.

6. 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 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.

You can change the default setting of the preheating option for cooking functions that allow you to do that manually.

- Select a function that allows you to select the preheating function manually.
- Tap  icon to activate or deactivate preheating. It will be set as a default option.

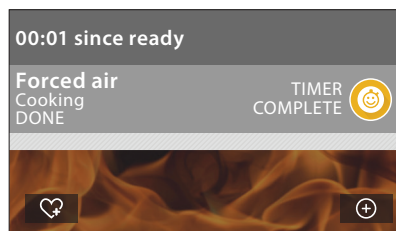
7. PAUSING COOKING



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

8. END OF COOKING

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

In some functions, once a cooking is finished, you can save it as favorite and use it quickly in the future, keeping the same settings or prolong the cooking.




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

9. FAVORITES

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

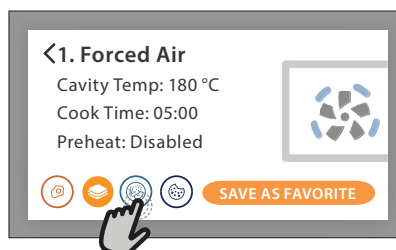
The oven automatically detects the functions you use most often. After a certain number of uses, you will be prompted to add the function to your favorites.

HOW TO SAVE A FUNCTION

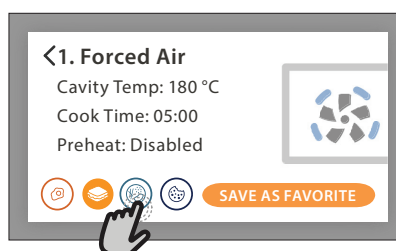
Once a function has finished, you can tap  to save it as favorite. This will enable you to use it quickly in the future, keeping the same settings.

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.

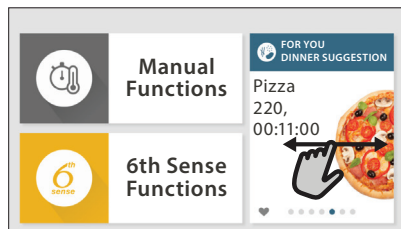


- Tap “SAVE AS FAVORITE” to save the function.



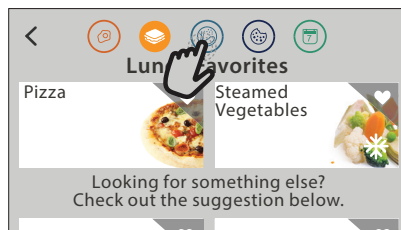
ONCE SAVED

Once you have saved functions as favorites, the main screen will display the functions you have saved for the current the time of day.



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



Tapping on 📅 also enables you to view your history of most recently used functions.

- Swipe 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 your changes.

In the Favorites 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:

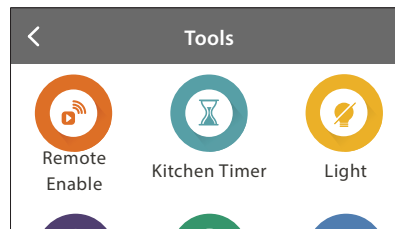
- Press ⚙️.
- Select 📅 "Preferences".
- Select "Times and Dates".
- Tap "Your Meal Times".
- Swipe through the list and tap the desired time.
- Tap the relevant meal to change it.

Each time slot can be combined with one meal only.

10. 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.

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 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 at the top-right corner of the screen.

To retrieve or change 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

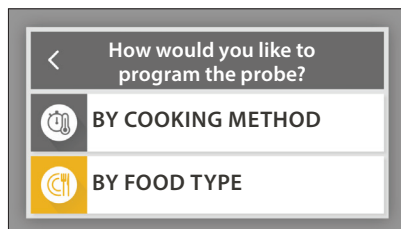
To switch on or off the oven lamp.

PROBE

Using the probe enables you to measure the core temperature of the meat during cooking to ensure that it reaches the optimum temperature. The temperature of the oven varies according to the function that you have selected, but cooking is always programmed to finish once the specified temperature has been reached.

Place food in the oven and connect the food probe to the socket. Keep the probe as far away from the heat source as possible. Close the oven door.

Tap 🍴. You can choose between the manual (by cooking method) and 6th Sense (by food type) functions if use of the probe is allowed or required.



Once a cooking function has been started, it will be cancelled if the probe is removed. Always unplug and remove the probe from the oven when taking out the food.

Probe can be controlled remotely using Bauknecht Home NetApp on your mobile device.

USING THE FOOD PROBE

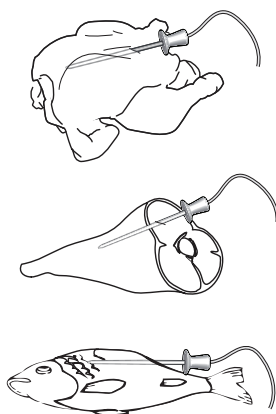
Using the food probe enables you to measure the core temperature of the food during cooking.

Insert the food probe deep into the meat, avoiding bones or fatty areas:

Poultry: Insert the tip into the centre of the breast, avoiding hollow areas.

Joints or legs of meat: Insert the tip into the thickest part.

Fish (whole): Position the tip in the thickest part, avoiding the spine.



SELF CLEAN

The action of the steam released during this special cleaning cycle allows dirt and food residues to be removed with ease.



DRAIN

The drain function allows the water to be drained in order to prevent stagnation in the boiler. It is advisable to always carry out "Draining" after the oven has been used. The display will indicate when the boiler has to be completely drained. After a certain number of cooking this action will be mandatory and it will not be possible to start a steam function before done it.

Once selected the "DRAIN" function or when suggested from display, tap "START" and follow the actions indicated.

Once finished, drain and rinse the tank with drinking water.

Please note: If the boiler is too hot, the function will not be activated.



DESCALE

This special function, activated at regular intervals, allows you to keep the boiler and the water circuit in the best condition.

The function is divided into several phases: draining, descaling, rinsing. Once the function is started, follow all the steps indicated on the display and tap "START" when done to start each phase.

For best results, we recommend filling the tank with product provided by After Sales Service (please follow instructions provided with the product).

Do not switch off the oven until the end. Cooking functions cannot be activated during the cleaning cycle.

Please note: A message will be shown on display, to remind you to execute this operation regularly.



MUTE


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



CONTROL LOCK

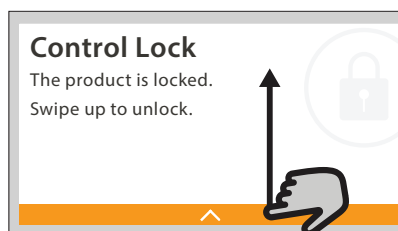
The "Control Lock" enables you to lock the buttons on the touch pad so they cannot be pressed accidentally.

To activate the lock:

- Tap the  icon.

To deactivate the lock:

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



MORE MODES

For setting "Boiling Point Calibration"



PREFERENCES

For changing several oven settings.



WIFI

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.

USEFUL TIPS

CAKES AND BREAD

We recommend using the “Forced Air” function for cakes and “Forced Air + Steam” for bread products. Use dark-coloured metal cake tins and always place them on the wire shelf supplied.

Alternatively, the baking tray or other cookware that is suitable for oven use can be used to bake certain foods, such as biscuits or bread rolls.

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

Lightly grease the trays to ensure the pizza has a crispy base.

PROVING

Cover the tin containing the dough with a damp cloth and place it on the baking tray. Place this in the oven on level 1 or 2.

We recommend proving dough in the oven because it provides a more constant temperature than ambient air. It is nevertheless advisable to check the dough early (roughly after a third of the total proving time has elapsed), otherwise it could rise too much.

You can also prove stretched or cut dough that has already partially risen: Cover the baking tray with a cloth and place it on level 2 or 3. The time required for this will be approximately half the normal proving time. The proving time for pizza starts at around one hour for 1 kg of dough.

SAVING ENERGY

Make sure that the oven door is closed when the oven is in operation and keep it closed as much as possible during cooking.













































If possible, place food directly on the accessories supplied and do not use additional cookware.

Do not preheat the oven before cooking if this is not necessary.



Cutting food into small, equally sized pieces will allow you to reduce cooking times and save energy as a result.

When cooking for long periods of time (i.e. more than 30 minutes), we recommend lowering the temperature during the final stage: The residual heat inside the oven will be sufficient to resume cooking.






































Use this residual heat to heat up other food.

Food Category / Recipes		Level & Accessories	Cooking Info
CASSEROLE & BAKED PASTA	Lasagna	 2	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning
	Lasagna *	 2	Take out from packaging being careful to remove any plastic foil
RICE & CEREALS	White Rice	 3	
	Brown Rice	 3	Add salted water and rice into the baking tray. Use 1 and half cups of water for each cup of rice
	Basmati Rice	 3	
	Burghul	 3	Add salted water and cereal into the baking tray. Use 2 cups of water for each cup of burghul
	Cous Cous	 3	Add salted water and cereal into the baking tray. Use 2 cups of water for each cup of cous cous
MEAT	Roast Beef 	 2  2	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
	Roast Veal 	 2  2	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
	Roast pork 	 2  2	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
	Roast Lamb 	 2  2	Brush with oil or melted butter. Rub with salt, pepper and chopped garlic. At the end of cooking let rest for at least 15 minutes before carving
	Roast chicken 	 2  2	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up
	Chicken Pieces	 3  1	Brush with oil and season as you prefer. Distribute evenly on steam tray with the skin side down
	Roast Duck 	 2  2	Brush with oil or melted butter. Rub with salt, pepper, and paprika. Insert into the oven with the breast side down
	Steam fillets	 3  1	Distribute evenly in the steam tray
	Hot dog	 3  1	Distribute evenly in the steam tray
	Meat loaf	 2	Prepare according to your favorite recipe and shape into a loaf container pushing to avoid the formation of air pockets
FISH & SEAFOOD	Roasted Whole Fish	 2	
	Steamed Whole Fish	 3  1	Brush with oil. Season with lemon juice, garlic and parsley
	Steamed Fish Fillets	 3  1	
	Steamed Fish Cutlets	 3  1	Distribute evenly in the steam tray
	Fish Gratin	 2	Take out from packaging being careful to remove any plastic foil
	Mussels	 3  3	Season with oil, pepper, lemon garlic and parsley before cooking. Mix well
	Shrimps	 3  3	Distribute evenly in the steam tray

ACCESSORIES


 Wire shelf Oven tray or cake tin on wire shelf Baking tray Steam tray Food probe


* Frozen

Food Category / Recipes		Level & Accessories	Cooking Info
VEGETABLES	Roasted Vegetables	Roasted Potatoes 	Cut in pieces, season with oil, salt and flavor with herbs before placing into the oven
		Potatoes Fried * 	Distribute evenly in the baking tray
		Potatoes Fried 	Peel and cut in wedges. Soak in cold salted water for 30 minutes. Wash, dry and weigh. Mix with oil, approximately 10g each 200g of dry potatoes. Distribute evenly in the baking tray
		Stuffed Peppers 	Cut the peppers in half and remove the internal seeds. When clean fill with a mixture of minced meat, breadcrumb and screeded cheese. Season with garlic, salt and flavor with herbs as you prefer
		Stuffed Squash 	Scoop out the squash and finally chopped the internal pulp. Mix the squash cubes with minced meat, breadcrumb and screeded cheese. Season with garlic, salt and flavor with herbs as you prefer
		Stuffed Egg Plant 	Scoop out the eggplant and boil the internal pulp until very soft. Let cool down. When ready fill with a mixture of the cooked eggplant with minced meat, egg, breadcrumb and screeded cheese. Season with garlic, salt and flavor with herbs as you prefer
		Stuffed Tomatoes 	Slice the tops off the tomatoes and set aside. Scoop out the tomatoes pulp and cook the rice in it. Flavor with herbs / bouillon as you prefer. When the rice is tender, let cool down and fill the tomatoes generously with the risotto. Close with the tomatoes tops before cooking
	Gratin Vegetables	Potatoes Gratin 	Cut in pieces and place into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top
		Vegetables Gratin * 	Take out from packaging being careful to remove any plastic foil
	Steamed Vegetables	Whole potatoes  	Distribute evenly in the steam tray
		Potatoes Pieces  	Cut in pieces. Distribute evenly in the steam tray
		Peas  	Distribute evenly in the steam tray
		Carrots  	Cut in pieces. Distribute evenly in the steam tray
		Broccoli  	
		Cauliflower  	
		Asparagus  	Distribute evenly in the steam tray
		Squash  	Cut in pieces. Distribute evenly in the steam tray
		Artichokes  	Cut in half. Distribute evenly in the steam tray
		Brussel Sprouts  	Distribute evenly in the steam tray
		Corn on Cob  	Distribute evenly in the steam tray
		Peppers  	Cut in pieces. Distribute evenly in the steam tray
		Steamed Vegetables *  	Distribute evenly in the steam tray
SALTY CAKES	Quiche Lorraine 	2	Line a baking pan with the pastry and pierce it with a fork. Prepare quiche lorraine mixture considering a quantity for 6 portions
	Quiche Lorraine * 	2	Take out from packaging being careful to remove any plastic foil

ACCESSORIES

 Wire shelf





























 Oven tray or cake tin on wire shelf

 Baking tray

 Steam tray


 Food probe

* Frozen

Food Category / Recipes		Level & Accessories	Cooking Info
BREAD	Rolls	 2	Prepare dough according to your favorite recipe for a light bread. Form to rolls before rise. Use the oven's dedicated rise function
	Rolls *	 2	
	Sandwich Loaf in Tin	 2	Take out from packaging. Distribute evenly on the baking tray
	Rolls Prebaked	 2	
	Scones	 2	Shape into one scone or in smaller pieces on greased baking tray
	Rolls Canned	 2	Take out from packaging. Distribute evenly on the baking tray
PIZZA	Pizza	 2	Prepare a pizza dough based on 150ml water, 15g yeast, 200-225g flour, oil and salt. Leave it to rise using the oven's dedicated function. Roll out the dough into a lightly greased baking tray. Add topping like tomatoes, mozzarella and ham
	Thin Pizza *	 2	
	Thick Pizza *	 2	Take out from packaging being careful to remove any plastic foil
	Chilled Pizza	 2	
CAKES & PASTRIES	Sponge Cake in Tin	 2	Prepare a fatless sponge cake batter of 700-800g. Pour into lined and greased baking pan
	Cookies	 2	Make a batch of 250g flour, 100g salted butter, 100g sugar, 1 egg. Flavor with fruit essence. Let cool down. Spread to reach 5mm thickness, shape as required and distribute evenly on the baking tray
	Meringues	 2	Make a batch of 2 egg whites, 80g sugar and 100g desiccated coconut. Flavor with vanilla and almond essence. Shape into 20-24 pieces on greased baking tray
	Fruit Pie	 2	Make a pastry of 180g flour, 125g butter and 1 egg. Line a baking pan with the pastry and fill with 700-800g sliced fresh fruit mixed with sugar and cinnamon
	Fruit Pie *	 2	Take out from packaging being careful to remove any plastic foil
	Muffins	 2	Prepare a batter for 10-12 pieces according to your favorite recipe and fill in paper moulds. Distribute evenly on the baking tray
	Soufflé	 2	Prepare a soufflé mix with lemon, chocolate or fruit and pour into an ovenproof dish with high edge
DESSERTS	Baked Apples	 2	Remove the core and fill with marzipan or cinnamon, sugar and butter
	Fruit Compote	 3  1	Peel and core the fruit. Cut in pieces and distribute evenly in the steam tray
	Crème Brûlée	 3  1	Mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla flavour. Heat a mixture of 100 ml cream and 200 ml milk and gently add into the eggs. Pour the mixture into 4 individual serve tins
EGGS	Medium Egg	 3  1	
	Hard Egg	 3  1	If the eggs will be eaten cold, rinse them immediately in cold water
	Soft Egg	 3  1	

ACCESSORIES

 Wire shelf













 Oven tray or cake tin on wire shelf

 Baking tray


 Steam tray


 Food probe


* Frozen


Food Category / Recipes		Level & Accessories	Cooking Info
SOUS VIDE	COOK	Whole Meat 	Distribute evenly the packs around the center of the wire shelf. Make sure that the packs are under vacuum
		Chopped Meat 	
		Poultry 	
		Fish 	
		Mollusc 	
		Shellfish 	
		Vegetables 	
		Fruit 	
		Sweet Cream 	
		Salty Cream 	
	REHEAT	Frozen 	Distribute evenly the packs around the center of the wire shelf
		Chilled 	


ACCESSORIES

Wire shelf

Oven tray or cake tin on wire shelf

Baking tray

Steam tray

Food probe

* Frozen

CLEANING AND MAINTENANCE

Failure to carry out regular cleaning may cause the surfaces of the appliance to deteriorate. This in turn may shorten the service life of the appliance and cause dangerous situations to arise.

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

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

The appliance must be disconnected from the mains before carrying out any kind of maintenance work.

Wear protective gloves.

Do not use steam cleaners.

EXTERIOR SURFACES

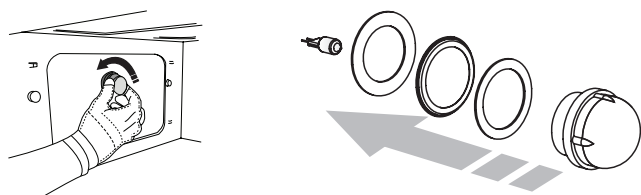
- Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.
- Clean the door glass with a suitable liquid detergent.

INTERIOR SURFACES

- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues.
- To remove the moisture generated by steaming, leave the oven to cool and then wipe the compartment with a cloth or the sponge provided. We recommend using the "Steam Cleaning" function regularly.

REPLACING THE LIGHT

- Disconnect the oven from the power supply.
- Unscrew the cover from the light and carefully remove the seals and the washer.
- Replace the light and screw the cover back on, taking care to refit the seals and the washer correctly.
- Reconnect the oven to the power supply.



ACCESSORIES

- The majority of accessories can be washed in the dishwasher, including the shelf guides.
- Clean the tank carefully using a sponge and a little pH-neutral detergent. Rinse with drinking water.

Please note: Use 10 W/12 V type G4, T300 °C halogen lamps. The bulb used in the appliance is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Lamps are available from our After-sales Service. Do not handle bulbs with your bare hands as your fingerprints could damage them. Do not use the oven until the lamp cover has been refitted.

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 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 appears on the display or the oven is unable to establish a stable connection to my 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.

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.

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".
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 oven is not producing steam.	Tank not inserted correctly. Tank empty.	Check whether the tank has been placed in the correct position and whether it is filled with drinking water up to the "MAX" mark, then start the function you require again.
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 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.



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

- Visiting our website 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.

