

DAILY REFERENCE GUIDE



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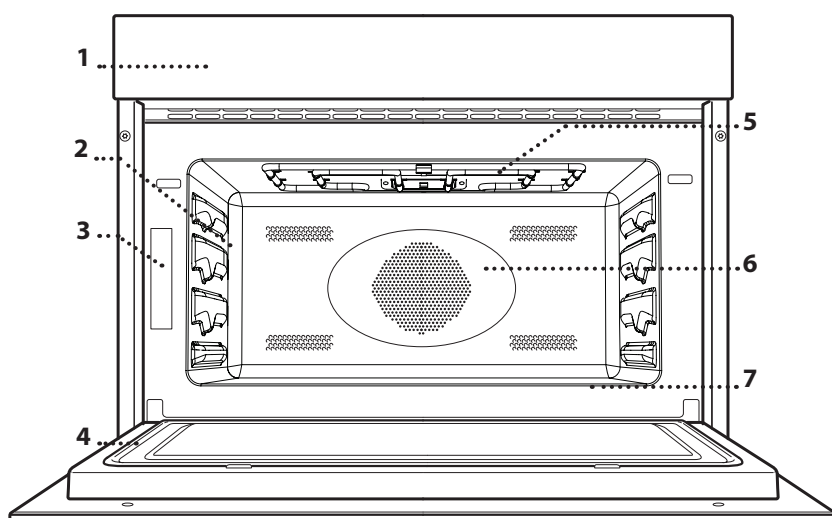


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.whirlpool.eu and following the instructions on the back of this booklet.



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

PRODUCT DESCRIPTION



1. Control panel

2. Shelf guides

3. Identification plate (do not remove)

The levels on which the wire shelf and other accessories can be placed are numbered, with 1 being the lowest and 3 being the highest.

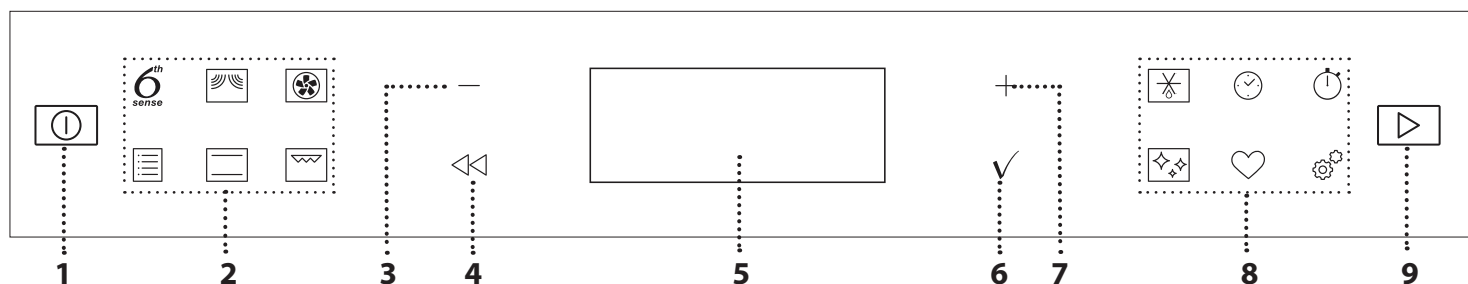
4. Door

5. Grill

6. Fan and circular heating element (not visible)

7. Lower heating element (not visible)

CONTROL PANEL DESCRIPTION



1. ON / OFF

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

2. MENU / FUNCTIONS DIRECT ACCESS

For quick access to the functions and menu.

3. NAVIGATION BUTTON MINUS

For scrolling through a menu and decreasing the settings or values of a function.

4. BACK

For returning to the previous screen.

During cooking, allows settings to be changed.

5. DISPLAY

6. CONFIRM

For confirming a selected function or a set value.

7. NAVIGATION BUTTON PLUS

For scrolling through a menu and increasing the settings or values of a function.

8. OPTIONS / FUNCTIONS DIRECT ACCESS

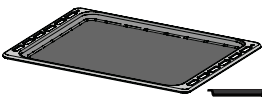
For quick access to the functions, settings and favorites.

9. START

For starting a function using the specified or basic settings.

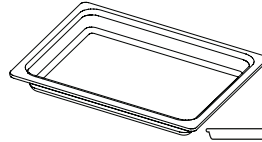
ACCESSORIES

BAKING TRAY



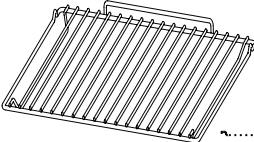
Useful as a support surface for oven baking containers; the plate can also be used for as a support surface for foods not in containers. This accessory is not suitable for microwave use.

GLASS TRAY



Thanks to the properties of the glass, this drip tray is suitable for all cooking modes. It collects the cooking juices when placed below the wire shelf.

WIRE SHELF



The wire shelf is suitable for all cooking modes except for the single "Microwave" function. You can place food directly on the wire shelf or use it to support baking trays and tins or other oven-ware resistant to heat and microwaves.

Insert the wire shelf by holding it tilted slightly upwards and resting the rear edge (pointing upwards) on the desired level. Then slide it horizontally along the runners as far as possible.

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.

Metal containers for food or drink should never be used for microwave cooking.

FUNCTIONS

6th SENSE

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

6TH SENSE REHEAT

For reheating ready-made food that is either frozen or at room temperature. The oven automatically calculates the settings required to achieve the best results in the shortest time. Place food in a microwave-safe and heatproof container. At the end of reheating process, leaving to stand for 1-2 minutes will always improve the result, especially for frozen food.

DINNER PLATE	250 - 500 g	
Take out from packaging being careful to remove any aluminium foil.		
DINNER PLATE-FROZEN	250 - 500 g	
Take out from packaging being careful to remove any aluminium foil.		
SOUP	1 - 4 portions	
Heat uncovered in separate bowls		
BEVERAGE	1 - 4 portions	
Place a heat resistant plastic spoon into a mug or cup to prevent overboiling		

6TH SENSE COOK

For cooking several kind of dishes and foods and achieving optimal results in the easiest and quickest way. To get the best from this function, follow the indications on the relative cooking table.

MICROWAVE

For quickly cooking and reheating food or drinks.

850	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.			1
350	Perfect for melting butter or chocolate.			
160	Defrosting frozen foods or softening butter and cheese.			
90	Softening ice cream.			
Reheat	2 cups	850	3	
Reheat	Mashed potatoes (1 kg)	850	10 - 12	
Defrost	Minced Meat (500 g)	160	13 - 14	1
Cook	Sponge cake	750	7 - 8	
Cook	Egg custard	750	10 - 11	
Cook	Meat loaf	750	15 - 16	

Required accessory: Glass tray



FORCED AIR

For cooking sweets and meats, using continuous hot air circulation.

Meringues	Yes	100 - 120	40 - 50	2
Cookies	Yes	170 - 180	10 - 20	2
Bread loaf	Yes	180 - 200	30 - 35	1
Swiss rolls	Yes	210 - 220	10 - 12	2
Puff pastry	Yes	180 - 190	15 - 20	2
Roast (800 g - 1.5 kg)	Yes	160 - 170	70 - 80	1



TRADITIONALS

CONVENTIONAL+MW

For preparing baked dishes more quickly by combining the conventional oven and the microwave.

Bread	-	200 - 220	90	25 - 35	1
Roast beef (1 - 1.5 kg)	-	160	160 - 350	35 - 45	1
Lasagna	Yes	170 - 200	160 - 350	20 - 40	1
Frozen food	-	160 - 180	350	20 - 30	1

GRILL+MW

For quickly cooking and gratinating dishes.

Potatoes gratin	350	2	20 - 40	2
Jacket Potatoes	350	3	10 - 20	2

TURBO GRILL

For perfect cooking and browning, combining the grill and oven air convection.

Chicken Kebab	3	25 - 35	2
Roasted potatoes	3	30 - 50	2

TURBO GRILL+MW

For quickly cooking and browning, combining the microwave, grill and the oven air convection.

Cannelloni [Frozen]	350	3	20 - 25	2
Pork Chops	350	3	30 - 40	2
Roast Chicken	350	2	40 - 60	2

FORCED AIR + MW

For quickly cooking sweets and meats, using all the benefits of the microwave and hot air circulation.

Roasts	160	170	40 - 60	2
Meat Pie	160	180	25 - 35	1
Baked fish	160	170 - 190	20 - 35	1

CONVECT BAKE

For perfectly cooking meats, cakes and pies with a liquid filling.

Filled pies	-	160 - 200	35 - 55	1
Quiche lorraine	-	170 - 190	30 - 45	1

CONVECT BAKE +MW

For quickly cooking all food with a liquid filling, by combining the microwave, conventional heating and air convection.

Filled pies	350	160 - 200	25 - 45	2
Sponge cake	90	160 - 180	30 - 35	1

SPECIAL

» FAST PREHEAT

For quickly preheating the oven before a cooking cycle. Wait for the function to finish before placing food inside the oven.

Once preheating has finished, the oven will select the "Forced Air" function automatically.

» KEEP WARM

For keeping just-cooked food hot and crisp.

» RISING

For optimal proving of sweet or savoury dough.



CONVENTIONAL

For perfectly browning a dish, both on the top and bottom of the food.

Small cakes	Yes	160 - 180	30 - 40	2
Biscuits	Yes	150 - 160	20 - 30	2
Pizza	Yes	230	20 - 30	1



GRILL

For browning, grilling and gratins.

Toast	3	7 - 10	3
Prawns	2	20 - 30	2



JET DEFROST

For quickly defrosting various types of food simply by specifying their weight. Always place the food directly on the glass tray for best results.

Icon	Icon
MEAT	100 g - 2.0 kg
POULTRY	100g - 3.0 kg
FISH	100 g - 2.0 kg
VEGETABLES	100 g - 2.0 kg
BREAD	100 g - 2.0 kg



TIMERS

For editing function time values.



MINUTEMINDER

For keeping time without activating a function.



SMART CLEAN

The action of water vapor released during this special cycle of cleaning by means of a low temperature, facilitates removal of grime. Place 200 ml of drinking water on the bottom of the cavity and activate the function when the oven is cold.



FAVORITES

For retrieving the list of 10 favorite functions.



SETTINGS

For adjusting the oven settings.

When "ECO" mode is active the brightness of the display will be reduced to save energy and lamp switches off after 1 minute.

When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up. To deactivate this mode, access "DEMO" from "SETTINGS" menu and select "Off". By selecting "FACTORY RESET", the product switches off and then it returns to first switch on. All settings will be deleted.





HOW TO READ THE COOKING TABLES

The list in the tables:

recipes , if preheating is needed , temperature , microwave power , grill level , weight , cooking time , accessories and level  suggested for cooking.

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

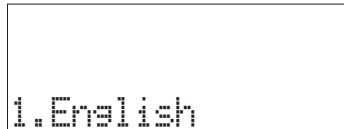
Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

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

FIRST TIME USE


1. SELECT THE LANGUAGE

You will need to set the language and the time when you switch on the appliance for the first time: "English" will show on the display.



Press + or - to scroll through the list of available languages and select the one you require.

Press ✓ to confirm your selection.

Please note: The language can subsequently be changed by selecting "LANGUAGE" in "SETTINGS" menu, available by pressing .


2. SET THE TIME

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



Press + or - to set the current hour and press ✓ : The two digits for the minutes will flash on the display.

Press + or - to set the minutes and press ✓ to confirm.

Please note: You may need to set the time again following lengthy power outages. Select "CLOCK" in "SETTINGS" menu, available by pressing .

3. HEAT THE OVEN

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

Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 200 °C for around one hour, using the "Fast Preheat" function. Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

Press  to switch on the oven: the display will show the last running main function or the main menu.

The functions can be selected by pressing the icon for one of the main functions or by scrolling through a menu.

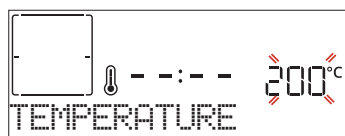
To select a function contained in a menu, press **+** or **-** to select the desired one, then press **✓** to confirm.

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

2. SET THE FUNCTION

After having selected the function you require, you can change its settings. The display will show the settings that can be changed in sequence. Pressing **⏮** allows you to change the previous setting again.

TEMPERATURE / POWER



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

The microwave power or the grill level can be set in the same way.

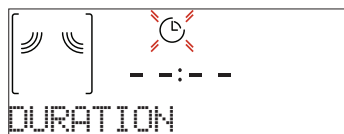
There are defined three power levels for grilling: 3 (high), 2 (mid), 1 (low).





Please note: Once the function has been activated, the temperature can be changed using **+** or **-**.


When combined with other functions, microwave power will be reduced to 350 W max.

DURATION




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

Please note: You can adjust the cooking time that has been set during cooking by pressing : press **+** or **-** to amend it and then press **✓** to confirm.

In not-microwave functions you do not have to set the cooking time if you want to manage cooking manually (untimed): Press **✓** or  to confirm and start the function.


By selecting this mode, you cannot program a delayed start.

END TIME (START DELAY)

In functions which do not activate the microwave such as "Conventional" or "Forced air", once you have set a cooking time you can delay starting the function by programming its end time. In microwaves functions the end time is equal to the duration. The display shows the end time while the  icon flashes.



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

Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than expected. During the waiting time, you can press **+** or **-** to amend the programmed end time or press **⏮** to change other settings. By pressing , in order to visualize information, it is possible to switch between end time and duration.

. 6th SENSE

These functions automatically select the best cooking mode, temperature and duration to cook, roast or bake all the dishes available.

When required, simply indicate the characteristic of food to obtain an optimal result.

WEIGHT / PORTIONS / BATCH / PIECES




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


DONENESS / BROWNING

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





When prompted, press **+** or **-** to select the desired level from rare (-1) to well done (+1). Press **✓** or  to confirm and start the function.

3. ACTIVATE THE FUNCTION


At any time, if the default values are those desired or once you have applied the settings you require, press  to activate the function.

During the delay phase, press  to skip this phase and start the function immediately.

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

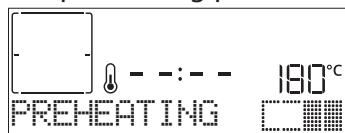
If the oven is hot and the function requires a specific maximum temperature, a message will be shown on the display. Press  to return to previous screen and select a different function or wait for a complete cooling.

JET START



When the oven is switched off, press  to activate cooking with the microwave function set at full power (850 W) for 30 seconds.

4. PREHEATING



Some functions have an oven preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



Once this phase has finished, an audible signal will sound and the display will indicate that the oven has reached the set temperature, requiring food to be added.

At this point, open the door, place the food in the oven, close the door and start cooking by pressing  or .

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

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

5. PAUSE COOKING / ADD OR TURN FOOD

PAUSE

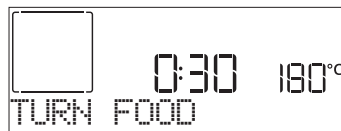
By opening the door, the cooking will be temporarily paused through deactivating heating elements.

To resume the cooking, close the door and press .


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

ADD OR TURN FOOD

Some 6th Sense Cook recipes will require the food to be added after the preheating phase or ingredients to be added to complete cooking. In the same way, there will be prompts to turn or stir the food during cooking.

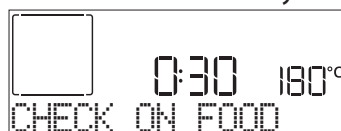




An audible signal will sound and the display shows the action to be done.


Open the door, do the action prompted by the display and close the door, then press  to continue cooking.

Please note: When turning is needed, after 2 minutes, even if no action is performed, the oven will resume the cooking. The "ADD FOOD" phase last 2 minutes: if no action is taken, the function will be ended.

In the same way, near to the cooking completeness, the oven should ask you to check on food.

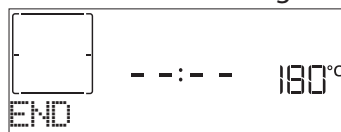




An audible signal will sound and the displays shows the action must to be done. Check the food, close the door and press  or  to continue cooking.

Please note: Press  to skip these actions. Otherwise, after a certain time with no action taken, the oven will continue cooking.

6. END OF COOKING

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

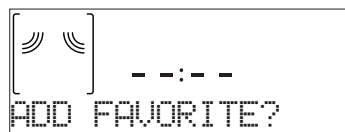


Press  to continue cooking in manual mode (untimed) or press  to extend the cooking time by setting a new duration. In both cases, the cooking parameters will be retained.

. FAVORITES

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

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



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

Once ✓ has been pressed, press + or - to select the number position, then press ✓ to confirm.

Please note: If the memory is full or the number chosen has already been taken, the oven will ask you to confirm overwriting the previous function.

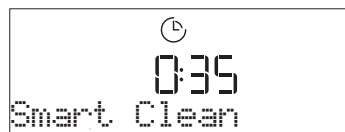
To call up the functions you have saved at a later time, press ♥: The display will show your list of favorite functions.



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

. SMART CLEAN FUNCTION

Press ⌚ to show "Smart Clean" on the display.



Press ▶ to activate the function: the display will prompt you to carry out all actions needed to obtain the best cleaning results: Follow the indications and then press ✓ when done. Once all the steps have been completed, when required, press ▶ to activate the cleaning cycle.

Please note: It is recommended to do not open the oven door during the cleaning cycle to avoid a loss of water vapor that could get an adverse effect on the final cleaning result.

An appropriate message will start flashing on the display once the cycle has finished. Leave the oven to cool and then wipe and dry the interior surfaces with a cloth or sponge.

. MINUTEMINDER

When the oven is switched off, the display can be used as a timer. To activate this function, make sure that the oven is switched off and press + or - : The ⌚ icon will flash on the display.



Press + or - to set the length of time you require and then press ✓ to activate the timer.

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

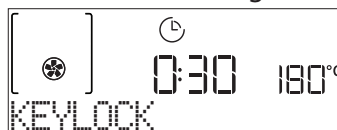
Once the minuteminder has been activated, you can also select and activate a function. Press ⌚ to switch on the oven and then select the function you require.

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
























During this phase, it isn't possible to see the minuteminder (only the ⌚ icon will be displayed), that will continue counting down in background. To retrieve the minuteminder screen press ⌚ to stop the function that is currently active.

. KEYLOCK

To lock the keypad, press and hold ⏪ for at least five seconds. Do this again to unlock the keypad.



Please note: This function can also be activated during cooking. For safety reasons, the oven can be switched off at any time by pressing ⌚.

Food Category / Recipes		Level & Accessories	Suggested quantity	Cooking Info
BAKED PASTA	Lasagna	1 	4 - 8 portions	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning
	Lasagna-frozen	1 	600 g - 1.2 kg	Take out from packaging being careful to remove any aluminium foil
MEAT	Roast beef	1 	1 - 1.5 kg	Brush with oil and rub with salt and pepper. Season with garlic and herbs as you prefer. At the end of cooking let rest for at least 15 minutes before carving
	Roast Veal	1 	1 - 1.5 kg	Brush with oil or melted butter. Rub with salt and pepper. At the end of cooking let rest for at least 15 minutes before carving
	Roast Pork	1 	1 - 1.5 kg	
	Meat loaf	1 	4 - 8 portions	Prepare according to your favorite recipe and shape into a loaf container pushing to avoid the formation of air pockets
	Sausages & Wurstel	3 	4 - 12 pieces	Pierce the sausages with a fork to prevent bursting
CHICKEN	Roast Chicken	1 	1 - 1.5 kg	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up
	Legs-roasted	2 	800 g - 1.2 kg	Brush with oil and season as you prefer. Distribute evenly on the wire shelf with the skin side down
	Fillets roasted	2 	800 g - 1.2 kg	Brush with oil and season as you prefer
FISH	Whole-roasted	2 	800 g - 1.5 kg	Brush with oil. Season with lemon juice, garlic and parsley
	Fillets-steamed	1 	400 g - 1 kg	Distribute evenly in the container. Cook covered
	Gratin frozen	1 	600 g - 1.2 kg	Take out from packaging being careful to remove any aluminium foil
VEGETABLES	Root vegetables	1 	200 - 800 g	Cut in pieces. Distribute evenly in the container
	Fresh Steamed	1 	200 - 800 g	
	Frozen-steamed	1 	200 - 800 g	Distribute evenly in the container. Stir when oven prompts
	Gratin	1 	4 - 8 portions	Slice and interlace the vegetables each other into a large container. Season with salt, pepper and pour over cream. Sprinkle cheese on top
	Jacket Potatoes	1 	4 - 8 pieces	Brush with oil or melted butter. Cut a cross on the potato and place into the oven facing downwards. When the oven prompts you to turn the potato, pour over the sour cream and season as required
	Potatoes Fried-frozen	2 	500 g - 1 kg	Distribute evenly in the glass tray
	Potatoes Wedges	1 	500 g - 1 kg	Cut in pieces. Distribute evenly in the container
CAKES	Apple Pie	1 	1 batch	Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the fruit. Fill with chopped fresh fruit mixed with sugar and cinnamon. Roll out the pastry scraps to make a lid, seal the edges and brush with egg
	Tart	1 	1 batch	Line a pie dish with the pastry, pierce with a fork and spread the jam out over it. Roll out the pastry scraps and cut into strips, make a lattice pattern on top
	Sponge cake	1 	1 batch	Prepare a fatless sponge cake batter of 500-900g. Pour into lined and greased baking pan

ACCESSORIES

Wire shelf







Oven- and Mwo-proof
container on wire shelf

Glass tray

Oven- and Mwo-proof
container on glass tray

Baking plate



Food Category / Recipes		Level & Accessories	Suggested quantity	Cooking Info
PIZZA & QUICHE	Thin pizza	2 	1 batch	Prepare a pizza dough based on 225ml water, 15g yeast, 400g 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
	Thick pizza	2 	1 batch	Prepare a pizza dough based on 250ml water, 20g yeast, 450g flour, oil and salt. Leave it to rise using the oven's dedicated function. Roll out the dough into a lightly greased baking tray. Add topping like tomatoes, mozzarella and ham
	Pizza-chilled	2 	250 - 800 g	Take out from packaging being careful to remove any aluminium foil
	Pizza-frozen	2 	250 - 800 g	
	Quiche	1 	1 batch	Line a baking pan with the pastry and pierce it with a fork. Prepare quiche lorraine mixture considering a quantity for 8 portions
POPCORN		1 	100 g	Always place the bag directly on the glass tray. Pop only one bag at a time

ACCESSORIES

Wire shelf

Oven- and Mwo-proof
container on wire shelf

Glass tray

Oven- and Mwo-proof
container on glass tray

Baking plate



USEFUL TIPS

MICROWAVE COOKING TIPS

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 we recommend using the "Forced Air" function, while for cakes containing liquid we recommend the "Convect bake" function. Alternatively, to shorten the cooking times, select "Forced Air + microwave", with the microwave set to a maximum power of 160 W in order to keep the products soft and fragrant.

With the "Forced Air" and "Convect Bake" functions use dark metal cake tins and place them on the wire shelf supplied.

MEAT AND FISH

To obtain perfect surface browning quickly while keeping the inside of the meat or fish soft and juicy, we recommend using functions combining convection heating and microwave cooking.

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

CLEANING AND MAINTENANCE

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

Do not use steam cleaners.

Wear protective gloves.

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

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

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.
- Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

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 dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.

- Activate the "Smart Clean" function for optimum cleaning of the internal surfaces.
- Clean the glass in the door with a suitable liquid detergent.

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.


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 your nearest Client After-sales Service Centre and state the number following the letter "F".
The oven does not heat up.	When "DEMO" is "On" all commands are active and menus available but the oven doesn't heat up.	Access "DEMO" from "SETTINGS" and select "Off".
	DEMO appears on display every 60 seconds.	

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

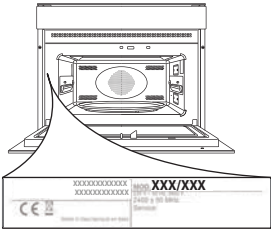
>  [www](http://www.docs.whirlpool.eu) Download the Use and Care Guide from our website docs.whirlpool.eu (you can use this QR Code), specifying the product's commercial code.



> 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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