

# 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](http://www.whirlpool.eu/register)

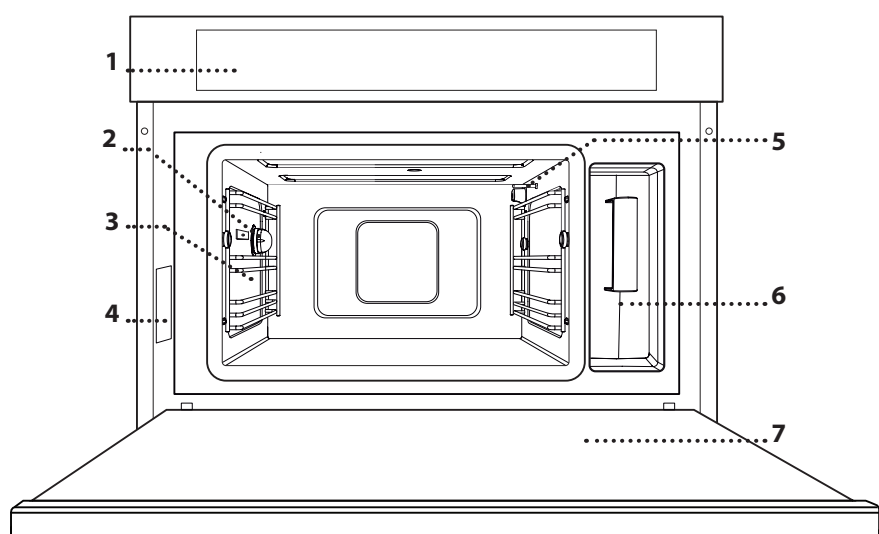


You can download the Safety Instructions and the Use and Care Guide by visiting our website [docs.whirlpool.eu](http://docs.whirlpool.eu) and following the instructions on the back of this booklet.

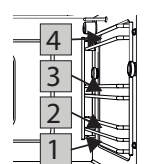


Before using the appliance carefully read the Health and Safety guide.

## PRODUCT DESCRIPTION



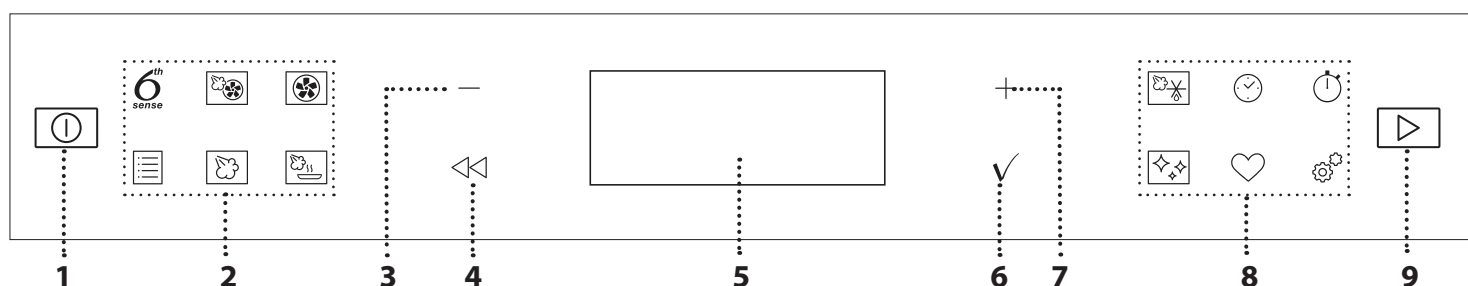
1. Control panel
2. Light
3. Shelf guides



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 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

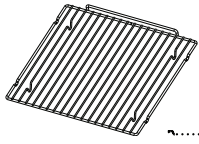
For quick access to the functions, settings and favorites.

### 9. START

For starting a function using the specified or basic settings.

# ACCESSORIES

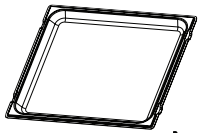
## WIRE SHELF



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 dripping pan on the level below it. It can also be placed on top of either the dripping pan 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 can also be used as dripping pan. 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.

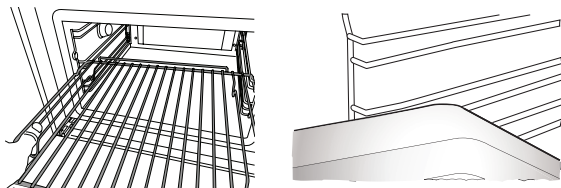
Place the dripping pan on the level below to collect the cooking juices.

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

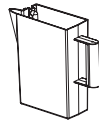
## INSERTING THE WIRE SHELF AND OTHER ACCESSORIES

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 dripping pan and the steamer tray, are inserted horizontally in the same way as the wire shelf.



## TANK

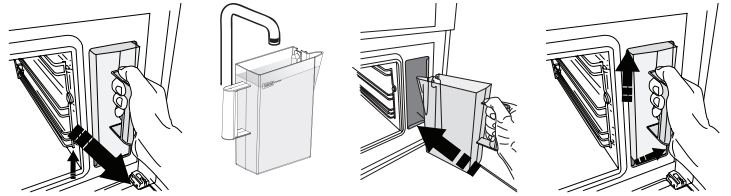


Fill with drinking water every time you use one of the steam functions.

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

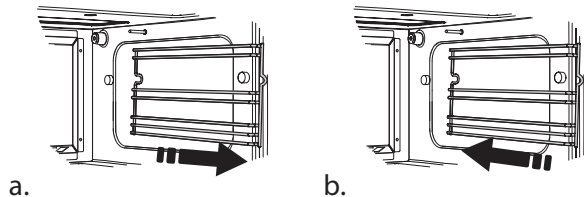


For removing any condensation that forms during cooking. Do not leave it inside the tank.

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

6<sup>th</sup>  
sense

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

For selecting one of the numerous preset recipes that enable you to cook pasta, rice, vegetarian meals, meat, fish, poultry, side dishes, pizzas, pies, bread, cakes, eggs and desserts more effectively. These functions automatically select the best temperature and cooking method for all types of food. When required, simply indicate the type of food and select the cooking time from the suggested time range.



### FORCED AIR+STEAM

Function for cooking dishes which 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)	Time	Level	Wire Shelf
Bread	180 - 190	1-2	35 - 40	2
Turkey breast	200 - 210	2	50 - 60	2 1
Ribs	160 - 170	1	80 - 90	2 1
Baked fish	190 - 200	1	15- 25	2 1
Roasted vegetables	200 - 210	2-3	20 - 30	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	Yes/No	Temp (°C)	Time	Wire Shelf
Gateaux (Cakes)	Yes	160	35 - 40	2
Cookies	Yes	150 - 165	12 - 15	2
Choux buns	Yes	190 - 200	25 - 30	2
Swiss rolls	Yes	230	7 - 8	2
Quiche	Yes	180 - 190	35 - 40	2
Puff pastry	Yes	180 - 190	15 - 20	2
Frozen buffalo wings	Yes	190 - 200	15 - 18	2



### SPECIALS

#### 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 its container on a wire shelf on level 3, or placing the food directly on the steam tray on level 3 with the dripping pan placed on the level below. You should set the temperature of the oven at the final temperature you would like the food to have.

Food	Temp (°C)	Time	Level	Wire Shelf
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

#### 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 dripping pan on the level below and place the jars on the wire shelf. Alternatively, you can place the jars directly on the dripping pan. 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.

## • YOGHURT

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 dripping pan on level 1 and place the items on it, with sufficient space in between to allow steam to reach all parts.



## 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.

	📏	🌡️	🕒	🔧
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 📏 📏



## 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 dripping pan below it to collect any liquid running out of the food.



## 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.

	📏	🌡️	🕒	🔄	🌡️
Meat	Mincied	500	25 - 30	30 - 35	60
	Sliced			20 - 25	
	Bratwurst	450	10 - 15	10 - 15	
Poultry	Whole	1000	60 - 70	40 - 50	60
	Fillets	500	25 - 30	20 - 25	
	Legs		30 - 35	25 - 30	
Fish	Whole	600	30 - 40	25 - 30	60
	Fillets	300	10 - 15	10 - 15	
	Portion	400	20 - 25	20 - 25	
Vegetables	Portion	300	25 - 30	20 - 25	60
	Pieces	400	10 - 15	5 - 10	
Bread	Bread loaf	500	15 - 20	25 - 30	60
	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	60
	Berries	250	5 - 8	3 - 5	



## TIMERS

For editing function time values.



## MINUTEMINDER

For keeping time without activating a function.



## CLEANING

### • SMART CLEAN

For making it easier to clean the cooking compartment. Regular use prevents deposits from forming, which could damage the surface.

### • DRAIN

For draining the boiler, thereby ensuring it contains no residual water.

### • DESCAL

For removing limescale deposits from the boiler. We recommend using this function at regular intervals.



## 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

List of tables:

recipes , whether 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).

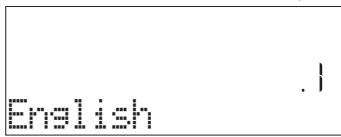
Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used.

 Wire Shelf,  cake tin on wire shelf,  baking tray,  steam tray,  tray with water

## 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 "Forced Air" 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 / STEAM LEVEL



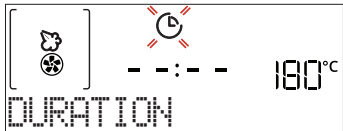
When the value flashes on the display, press + or – to change it, then press ✓ to confirm and continue with the settings that follow (if possible).

In the “Forced Air + Steam” function, you can select the amount of steam from the following values: 1 (Low), 2 (Mid), 3 (High), 4 (Extra).



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

### 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.

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 many functions, once you have set a cooking time you can delay starting the function by programming its end time. 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.

## 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.

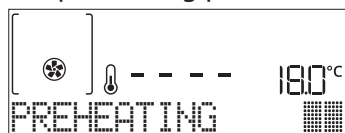
During the delay phase, by pressing the oven will start immediately the function.

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

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

#### 4. PREHEATING

The forced air function requires a preheating phase: Once the function has started, the display indicates that the preheating phase has been activated.



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

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

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

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

#### 5. PAUSE COOKING / ADD 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.

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

##### ADD OR TURN FOOD

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



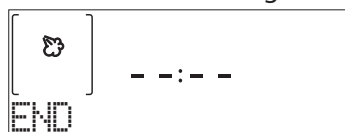
An audible signal will sound and the display shows the action to be done.

Open the door, do the action prompted by the display and close the door.

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.

#### 6. END OF COOKING

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



Press > to continue cooking or press + to amend the cooking time by setting a new duration. The cooking parameters will be retained.

By pressing ✓ or > the cooking starts again.

#### . FAVORITES

To make the oven easier to use, it can save up to 10 of your favorite functions.

Once cooking is complete the display will prompt you to save the function in a number between 1 and 10 on your list of favorites.

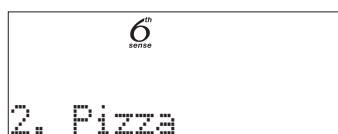


If you would like to save a function as a favorite and store the current settings for future use, press ✓ otherwise, to ignore the request press << .

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.

## . CLEANING

### SMART CLEAN

Press  and then select the "Smart Clean" function.



Press  to activate the cleaning function: the display will prompt the actions to be performed in sequence before cleaning is started. Press  anytime when done.


After the last confirm, press  to start the cleaning cycle.

Once finished, finish the cleaning with the help of a smooth cloth and then dry the oven cavity using a damp microfibre cloth or the sponge.

It is recommended to perform this function after long periods of inactivity or weekly if product is regularly used.

### DRAIN

The drain function allows the water to be drained in order to prevent stagnation in the boiler. It is advisable to always or periodically carry out "Draining" after the oven has been used, especially if the oven is not likely to be used for a long period of time. The display will indicate when the boiler has to be completely drained. After a certain number of uses, this action will be mandatory and it will not be possible to start a steam function until it is complete.


After selecting the "DRAIN" function, or when suggested by the display, press  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 press  when complete to start the next 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 the display to remind you to perform this operation regularly.


## . 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.




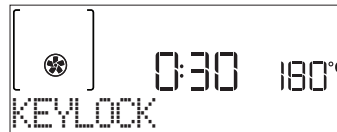
Once the minuteminder has been activated, you can also select and activate a function. Press  to switch on the oven and then select the function you require.


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	Default duration (min.)	Cooking Info
MEAT	Roasted	Roast beef  	40	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 pork  	60	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 chicken  	50	Brush with oil and season as you prefer. Rub with salt and pepper. Insert into the oven with the breast side up
	Meat dishes	Meat loaf 	35	Prepare according to your favorite recipe and shape into a loaf container pushing to avoid the formation of air pockets
		Hot dog  	12	Distribute evenly on the steam tray
		Steam fillets  	25	
Chicken Pieces  	25	Brush with oil and season as you prefer. Distribute evenly on the steam tray with the skin side down		
FISH	Whole-roasted 	30	Brush with oil. Season with lemon juice, garlic and parsley	
	Whole-steamed  	45		
	Filets-steamed  	14	Distribute evenly on the steam tray	
	Cutlets-steamed  	16		
VEGETABLES	Potatoes	Whole-steamed  	35	Cut in pieces. Distribute evenly in the steam tray
		Pieces-roasted  	50	
		Gratin 	45	
	Other vegetables	Potatoes fried-frozen 	20	Distribute evenly in the baking tray
		Vegetables-frozen  	15	Distribute evenly in the steam tray
		Carrots  	25	Cut in pieces. Distribute evenly in the steam tray
		Peas  	25	Distribute evenly in the steam tray
		Broccoli  	18	Cut in pieces. Distribute evenly in the steam tray
		Brussel sprouts  	25	Distribute evenly in the steam tray
Vegetables-stuffed 	30	Prepare according to your favorite recipe. Brush with oil and season as you prefer		
RICE & PASTA	Brown rice 	25	Add salted water and rice to the baking tray. Use 1 and half cups of water for each cup of rice	
	Basmati rice 	25		
	Cous cous 	12	Add salted water and grain to the baking tray. Use 2 cups of water for each cup of cous cous	
	Lasagna 	25	Prepare according to your favorite recipe. Pour bechamel sauce on top and sprinkle with cheese to get perfect browning	
	Lasagna frozen 	45	Take out from packaging being careful to remove any plastic foil	

## ACCESSORIES

Wire shelf



Oven tray on wire shelf
























Steam tray



Baking tray



Food Category / Recipes		Level & Accessories	Default duration (min.)	Cooking Info
EGGS	Medium	 	13	If the eggs will be eaten cold, rinse them immediately in cold water
	Hard	 	16	
	Soft	 	10	
PIZZA & PIES	Pizza		15	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-frozen		10	Take out from packaging being careful to remove any plastic foil
	Thick pizza-frozen		15	
	Pizza-chilled		8	
	Quiche		35	Line a baking pan with the pastry and pierce it with a fork. Prepare quiche lorraine mixture considering a quantity for 6 portions
DESSERTS	Fruit pie		30	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
	Baked Apples		20	Remove the core and fill with marzipan or cinnamon, sugar and butter
	Fruit compote	 	12	Peel and core the fruit. Cut in pieces and distribute evenly on the steam tray
CAKES & BREAD	Sandwich loaf in tin		30	Prepare dough according to your favorite recipe for a light bread. Form into a loaf container before rise. Use the oven's dedicated rise function
	Rolls		20	Prepare dough according to your favorite recipe for a light bread. Shape into rolls and leave to rise. Use the oven's dedicated rise function
	Rolls-frozen		14	Take out from packaging. Distribute evenly on the baking tray
	Cookies		12	Make a dough from 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
	Muffins		17	Prepare a batter for 10-12 pieces according to your favorite recipe and fill in paper moulds. Distribute evenly on the baking tray
	Sponge cake in tin		40	Prepare a fatless sponge cake batter of 700-800g. Pour into lined and greased baking pan

ACCESSORIES

Wire shelf



Oven tray on wire shelf



Steam tray



Baking tray



## 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

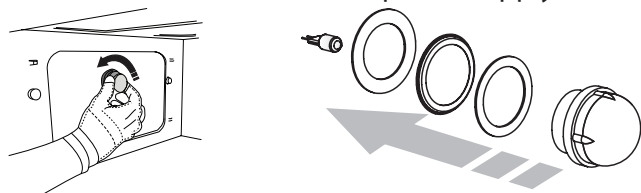
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues.
- To remove the moisture generated by steaming, leave the oven to cool and then wipe the compartment with a cloth or the sponge provided. We recommend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

### 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.

### REPLACING THE LIGHT

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




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.


# 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 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 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.whirlpool.com) The product fiche with energy data of this appliance can be downloaded from Whirlpool website [docs.whirlpool.eu](http://docs.whirlpool.eu)

## HOW TO OBTAIN THE USE AND CARE GUIDE

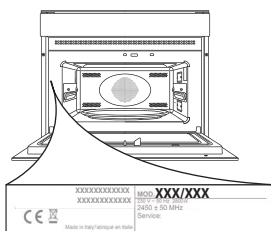
>  [www](http://www.whirlpool.com) Download from our website [docs.whirlpool.eu](http://docs.whirlpool.eu) (you can use this QR Code), specifying the product's commercial code.



> 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.



## For markets outside Europe:

To register your product and to receive more comprehensive local help and support, please call the number shown on the warranty booklet specific to your country or follow the website's instructions on:

Australia: [www.whirlpool.com.au](http://www.whirlpool.com.au)  
 Hong Kong: [www.whirlpool.com.hk](http://www.whirlpool.com.hk)  
 New Zealand: [www.whirlpool.co.nz](http://www.whirlpool.co.nz)  
 Singapore: [www.whirlpool.com.sg](http://www.whirlpool.com.sg)  
 South Korea: [www.whirlpool.co.kr](http://www.whirlpool.co.kr)  
 Taiwan: [www.whirlpool.com.tw](http://www.whirlpool.com.tw)  
 Vietnam: [www.whirlpool.com.vn](http://www.whirlpool.com.vn)



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