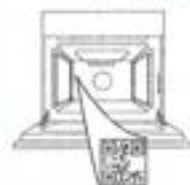




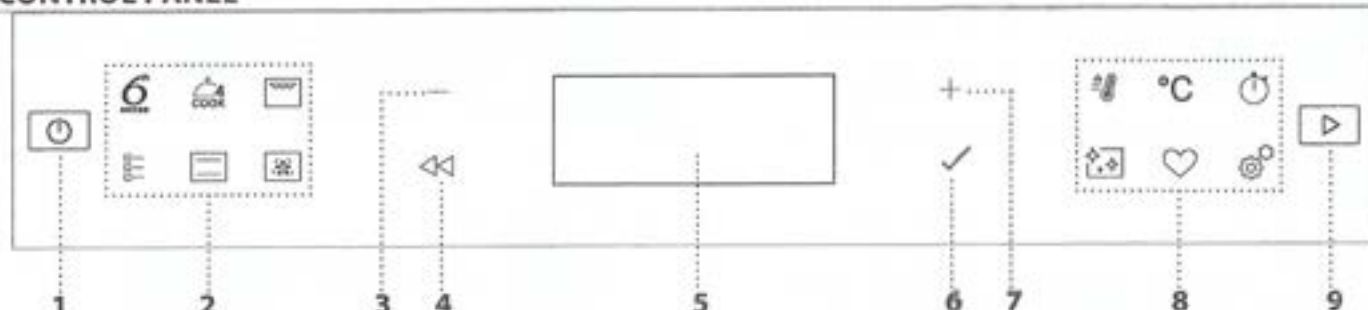
THANK YOU FOR BUYING A WHIRLPOOL PRODUCT
In order to receive a more complete assistance, please register your product on www.whirlpool.eu/register

PLEASE SCAN THE QR CODE ON YOUR APPLIANCE IN ORDER TO REACH MORE INFORMATION



Before using the appliance carefully read the Safety Instruction.

CONTROL PANEL



1. ON/OFF

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

2. 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, duration, settings and favorites.

9. START

For starting a function using the specified or basic settings.

ACCESSORIES

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 drip tray and the baking tray, are inserted horizontally in the same way as the wire shelf.

REMOVING AND REFITTING THE SHELF GUIDES

To remove the shelf guides, lift them up and pull the lower parts out of their lodgings: The shelf guides can now be removed.

To refit the shelf guides, first fit them back into their upper seating. Keeping them held up, slide them into the cooking compartment, then lower them into position in the lower seating.

FITTING THE SLIDING RUNNERS

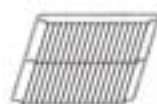
Remove the shelf guides from the oven and remove the protective plastic from the sliding runners.

Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position.

To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



Please note: The sliding runners can be fitted on any level.



WIRE SHELF

Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.



DRIP TRAY

Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.



BAKING TRAY

Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.



SLIDING RUNNERS

To facilitate inserting or removing accessories.



AIR FRY TRAY*

To be used when cooking foods with Air Fry function, with a baking tray positioned at a lower level to collect possible crumbs and drip. It can be cleaned in the dishwasher.

The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately; for orders and information contact the after sales service.

* Available only in certain models

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 \checkmark to confirm your selection.

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

2. SET THE POWER CONSUMPTION

The oven is programmed to consume a level of electrical power that is compatible with a domestic network that has a rating of more than 3 kW (16): If your household uses a lower power, you will need to decrease this value (13).

Press $+$ or $-$ to select 16 "High" or 13 "Low" and press \checkmark to confirm.

3. 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.

FUNCTIONS

6TH SENSE

These allow a fully automatic cooking for all types of food (Lasagna, Meat, Fish, Vegetables, Cakes & Pastries, Salt cakes, Bread, Pizza). To get the best from this function, follow the indications on the relative cooking table.

COOK 4

For cooking different foods that require the same cooking temperature on four levels at the same time. This function can be used to cook cookies, cakes, round pizzas (also frozen) and to prepare a complete meal. Follow the cooking table to obtain the best results.

GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.

TRADITIONAL FUNCTIONS

• CONVECT BAKE

For cooking any kind of dish on one shelf only.

• TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). We recommend using a drip tray to collect the cooking juices: Position the pan on any of the levels below the wire shelf and add 500 ml of drinking water.

• FROZEN BAKE

The function automatically selects the ideal cooking temperature and mode for 5 different types of ready frozen food. The oven does not have to be preheated.

• SPECIAL FUNCTIONS

• PIZZA

This function allows you to cook great homemade pizza, in less than 10 minutes like in a restaurant. The dedicated cooking cycle works at temperature level above 300 degree Celsius, delivering pizza soft inside, crunchy on the edges and with a perfectly even browning. Combining this function with the Pizza Stone WPro accessory and preheating for 30 minutes can bake a pizza in 5-8 min. (For orders and information contact the after sales service or www.whirlpool.eu.)

• AIR FRY

This function allows you to cook French fries, chicken nuggets and more using less oil, resulting pleasantly crispy. Heating elements cycle to properly heat the cavity, while the fan circulates hot air. Best expected cooking results can be achieved only by using an Air Fry tray (provided with some models). Position the food on the Air Fry tray in a single layer and follow Air Fry Cooking Table instructions for best performances. Avoid using more than one tray to prevent uneven cooking.

• 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.

• KEEP WARM

For keeping just-cooked food hot and crisp.

Press $+$ or $-$ to set the correct hour and press \checkmark : The two digits for the minutes will flash on the display. Press $+$ or $-$ to set the minutes and press \checkmark to confirm.

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

4. HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing: This is completely normal.

Before starting to cook food, we therefore recommend heating the oven with it empty in order to remove any possible odours. Remove any protective cardboard or transparent film from the oven and remove any accessories from inside it. Heat the oven to 200 °C for around one hour, ideally using a function with air circulation (e.g. "Forced Air" or "Convection Bake").

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

• DEFROST

To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging to prevent it from drying out on the outside.

• ECO CYCLE

For cooking stuffed roasting joints and fillets of meat on a single shelf. When this Eco Cycle is in use, the light will remain switched off during cooking. To use the Eco Cycle and therefore optimise power consumption, the oven door should not be opened until the food is completely cooked.

• MAXI COOKING

The function automatically selects the best cooking mode and temperature to cook large joints of meat (above 2.5 kg). It is advisable to turn the meat over during cooking, to obtain even browning on both sides. It is best to baste the meat every now and again to prevent it from drying out.

CONVENTIONAL

For cooking any kind of dish on one shelf only.

FORCED AIR

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread. When grilling meat, we recommend using a drip tray to collect the cooking juices: Position the tray on any of the levels below the wire shelf and add 500 ml of drinking water.

FAST PREHEAT

For preheating the oven quickly.

MINUTE-MINDER

For keeping time without activating a function.

CLEANING

• PYRO

For eliminating cooking spatters using a cycle at very high temperature. Two self cleaning cycles are available: A complete cycle (Pyro) and a shorter cycle (Pyro Eco). We recommend using the complete cycle to experience the best cleaning performance.

• SMART CLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. Pour 200 ml of drinking water on the bottom of the oven and only 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. It will be reactivated automatically whenever any of the buttons are pressed. 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.

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 an item from a menu (the display will show the first available item), press + or - to select the desired one, then press to confirm.

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

Please note: Once the function has been activated, the temperature/grill level 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. 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.

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.

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 those listed in the cooking table. 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 / HEIGHT (ROUND-TRAY-LAYERS)

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

In the same way, where allowed, in some 6th Sense functions, it's possible to adjust the browning level between low (-1) and high (+1).

3. START 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 ask if you want to skip this phase, starting immediately the function.

Please note: Once a function has been selected, the display will recommend the most suitable level for each function. 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 shown on the display. You can either select a different function or wait for a complete cooling.

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 to "ADD FOOD". 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 using + or -.

5. TURN OR CHECK FOOD

Some 6th Sense functions will require the food to be turned 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.

In the same way, at 10% of time before the end of cooking, the oven prompts you to check the food.

An audible signal will sound and the display shows the action to be done. Check the food, close the door and press or to continue cooking. Please note: Press to skip these actions. Otherwise, if no action is done after a certain time the oven will continue the 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.

BROWNING

Some functions of the oven enable you to brown the surface of the food by activating the grill once cooking is complete.

When the display shows the relevant message, if required press to start a five-minute browning cycle. You can stop the function at any time by pressing to switch the oven off.

. FAVORITES

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 the + 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.

. AUTOMATIC CLEANING - PYRO

Remove all accessories - including shelf guides - from the oven before activating the function. If the oven is installed below a hob, make sure that all the burners or electric hotplates are switched off while running the selfcleaning cycle. For optimum cleaning results, remove the worst soiling with a damp sponge before using the Pyro function. We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking.

Press to show "Pyro" on the display.

Press + or - to select the desired cycle, then press to confirm. Once a cycle has been selected, if desired, press + or - to set end time (start delay), then press to confirm.


Clean the door and remove all accessories as prompted, then close the door and press when done: the oven will begin the self-cleaning cycle, while the door locks automatically; a warning message appears on the display, along with a countdown indicating the status of the cycle in progress.

Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level.

. SMARTCLEAN

Press to show "Smart Clean" on the display.




Press to activate the function: the display will prompt you to do all actions needed to obtain the best cleaning results: Follow the indications and then press when done. Once you have done all

steps, 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





To activate this function press the  icon.




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.

Please note: The minuteminder does not activate any of the cooking cycles. 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 edit the minuteminder you can press the  icon and set the time using the  or  icon.

To cancel the minuteminder, press the  icon, then select  until the time displayed is "0:00". Press  to confirm.

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 .

MAINTENANCE AND CLEANING

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, leave 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. (Only in some models).

• Clean the glass in the door with a suitable liquid detergent.

• The oven door can be removed to facilitate cleaning.

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. Do not clean Food Probe and Meat Probe (if present) in the dishwasher.

Air Fry tray (if present) can be cleaned in the dishwasher.

REPLACING THE LAMP

For the replacement of the lamp, contact the after sales service.

REMOVING AND REFITTING THE DOOR

1. To remove the door, open it fully and lower the catches until they are in the unlock position.



2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.

3. Refit the door by moving it towards the oven, aligning the hooks of the hinges with their seating and securing the upper part onto its seating.

4. Lower the door and then open it fully. Lower the catches into their original position: Make sure that you lower them down completely. Apply gentle pressure to check that the catches are in the correct position.



5. Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

TROUBLESHOOTING

Problem	Possible cause	Solution
The display shows the letter "F" followed by a number.	Software fault.	Contact you nearest Field test reference person 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. DEMO appears on display every 60 seconds.	Access "DEMO" from "SETTINGS" and select "Off".
The light switches off.	"ECO" mode is "On".	Access "ECO" from "SETTINGS" and select "Off".
The door will not close properly.	The safety catches are in the wrong position.	Make sure that the safety catches are in the correct position by following the instructions for removing and refitting the door in the "Cleaning and Maintenance" section.
The home power goes off.	Power setting wrong.	Verify if your domestic network has at least a rating of more than 3 kW. If no, decrease the power to 13 Ampere. Access "POWER" from "SETTINGS" and select "LOW".
Cooking cycle with probe ended without evident cause or error F3E3 is printed on the screen	Food Probe is not properly connected	Check connection of the food probe

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

- Using the QR code in your appliance;
- Visiting our website docs.whirlpool.eu;
- 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.



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