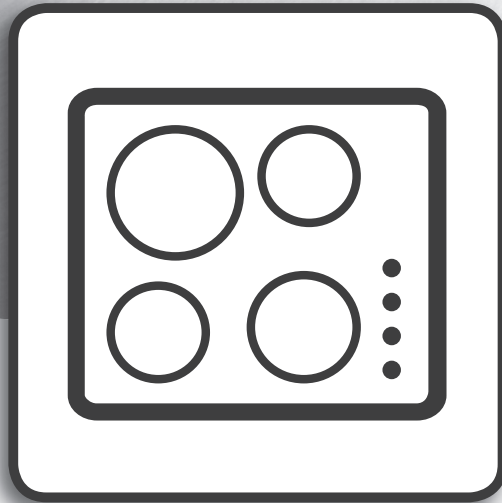


Whirlpool



User Manual



www.whirlpool.eu/register



USER MANUAL



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

INDEX

HEALTH & SAFETY GUIDE..... 3
Safety instructions..... 3

USE & CARE GUIDE 5
Product description..... 5
Control panel 5
Accessories 6
How to use the appliance..... 6
First time use 6
Daily use..... 6
Functions..... 7
Indicators..... 7
Cooking table..... 7
Maintenance and cleaning..... 8
Troubleshooting..... 8
Sounds produced during operation 8
After-sales service 9

INSTALLATION GUIDE..... 10

SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Very young children (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children from 8 years old and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ **WARNING:** If the hob surface is cracked, do not use the appliance - risk of electric shock.

⚠ **WARNING:** Danger of fire: Do not store items on the cooking surfaces.

⚠ **CAUTION:** The cooking process has to be supervised. A short cooking process has to be supervised continuously.

⚠ **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous - risk of fire. NEVER try to extinguish a fire with water: instead, switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ Do not use the hob as a work surface or support. Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire.

⚠ Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

⚠ After use, switch off the hob element by its control and do not rely on the pan detector.

PERMITTED USE

⚠ **CAUTION:** the appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system.

⚠ This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms).

⚠ This appliance is not for professional use. Do not use the appliance outdoors.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons - risk of injury. Use protective gloves to unpack and install - risk of cuts.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust.

⚠ If the appliance is not installed above an oven, a separator panel (not included) must be installed in the compartment under the appliance.

ELECTRICAL WARNINGS

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service

agent or similarly qualified persons in order to avoid a hazard - risk of electric shock.

CLEANING AND MAINTENANCE

 **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

 Do not use abrasive or corrosive products, chlorine-based cleaners or pan scourers.

DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol .

The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Make the most of your hot plate's residual heat by switching it off a few minutes before you finish cooking.

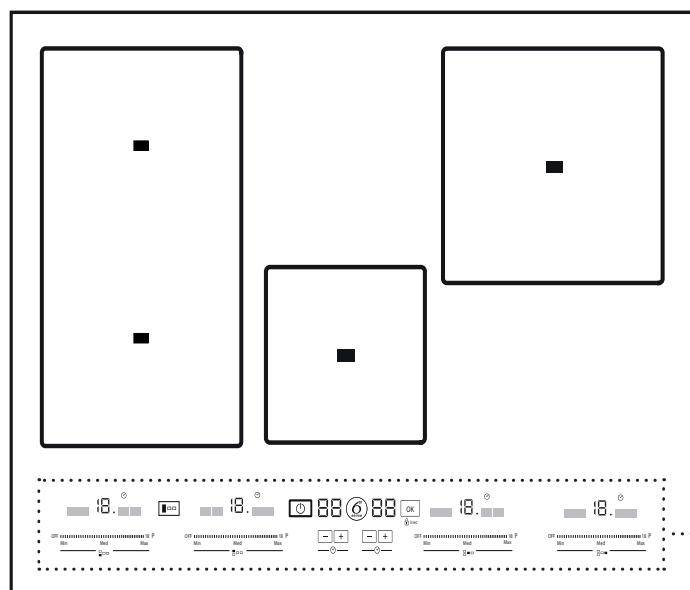
The base of your pot or pan should cover the hot plate completely; a container that is smaller than the hot plate will cause energy to be wasted. Cover your pots and pans with tight-fitting lids while cooking and use as little water as possible. Cooking with the lid off will greatly increase energy consumption.

Use only flat-bottomed pots and pans.

ECO DESIGN DECLARATION

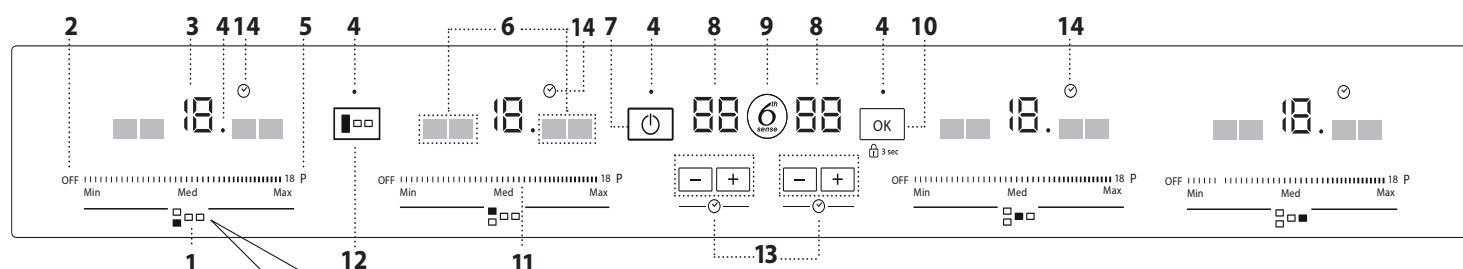
This appliance meets the Ecodesign requirements set out in European Regulation n. 66/2014, in conformity to the European standard EN 60350-2.

PRODUCT DESCRIPTION

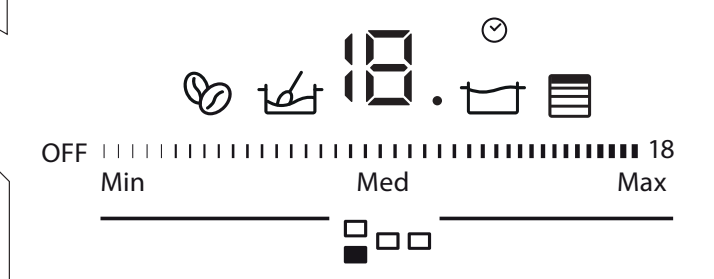


1. Cooktop
2. Control panel

CONTROL PANEL



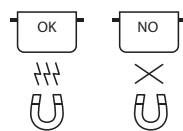
Example of cooking zone



- | | | |
|--------------------------------------|---|-----------------------------------|
| 1. Identifying the cooking zone | 6. Special function indicators | 11. Slide touchscreen |
| 2. Cooking zone off button | 7. On/ off button | 12. Vertical flexible zone button |
| 3. Cooking level selected | 8. Cooking time indicator | 13. Timer |
| 4. Indicator light - function active | 9. 6 th Sense button (special functions) | 14. Timer indicator |
| 5. Quick heat button | 10. OK/ Key lock button - 3 secs | |

ACCESSORIES

POTS AND PANS



Only use pots and pans made from ferromagnetic material which are suitable for use with induction hobs. To determine whether a pot is suitable, check for the  symbol (usually stamped on the bottom). A magnet may be used to check whether pots are

magnetic.

The quality of the pots and pans used may affect performance and cooking results.

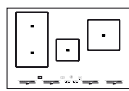
Empty pots or pots with a thin base

Do not use empty pots or pans when the hob is on. The hob is equipped with an internal safety system that constantly monitors the temperature, activating the "automatic off" function where high temperatures are

detected. When used with empty pots or pots with thin bases, the temperature may rise very quickly, and the "automatic off" function may not be triggered immediately, damaging the pan or the hob surface. If this occurs, do not touch anything, and wait for all components to cool down.

If any error messages appear, call the service centre.

Minimum diameter of pot/pan base for the different cooking areas

				
100 mm	150 mm	130 mm	130 mm	180 mm

HOW TO USE THE APPLIANCE

FIRST TIME USE

SETTING THE POWER

At the time of purchase, the hob is set to the maximum possible power (nL). The maximum power level (nL) is printed on the identification plate on the bottom of the hob.

To set the power of the hob:

Once you have connected the device to the mains power supply, you can set the power level within 60 seconds.

Press the  button for at least 3 seconds. On the screen, the  symbol will be displayed.

Press the  button until the last power level selected appears.

Use the  and  buttons to select the desired power level. The power levels available are: 2.5 kW – 4.0 kW – 6.0 kW – 7.2 kW.

Confirm by pressing .

The power level selected will stay in the memory even if the power supply is interrupted.

To change the power level, disconnect the appliance from the mains for at least 60 seconds, then plug it back in and repeat the steps above.

If an error occurs during the setting sequence, the  symbol will appear, and you will hear a beep. If this happens, repeat the operation. If the error persists, contact the After-Sales Service.

TURNING THE BEEP ON/OFF

To activate/deactivate the beep:

Switch on the hob.

Press the  button on the first left-hand slide touchscreen for 3 seconds. Any alarms set will remain active.

DAILY USE



SWITCHING THE HOB ON/OFF

To turn the hob on, press the power button for around 1 second. To turn the hob off, press the same button again, and all cooking zones will be deactivated.



POSITIONING

Locate the desired cooking zone by referring to the position symbols at the bottom of each slide touchscreen.

Do not cover the control panel symbols with the cooking pot.

ACTIVATING/DEACTIVATING COOKING ZONES AND ADJUSTING POWER LEVELS

OFF  18 P

To activate the cooking zones:

Move your finger horizontally across the slide touchscreen (SLIDER) of the cooking area you have selected. Above the slide touchscreen, the corresponding power level will appear. Using the slide touchscreen, you can also select the quick heating function (P).

To deactivate the cooking zones:

Select the "OFF" button on the top of the slide touchscreen.



3 sec

CONTROL PANEL LOCK

To clean the hob, lock the settings and prevent it being switched on accidentally, press and hold the OK/lock button for 3 seconds. A beep and a warning light above the symbol indicate that this function has been activated. The control panel is locked, with the exception of the "off" function. To unlock the controls, repeat the activation procedure.



TIMER

There are two timers - one controls the left-hand cooking zones, while the other controls the right-hand cooking zones.

To activate the timer:

Press the  or  button to set the desired time on the cooking zone in use. Once the set time has elapsed, a beep will sound, and the cooking zone will switch off automatically.

The time can be changed at any point.

To deactivate the timer:

Press the  and  buttons together until the timer is deactivated.

FUNCTIONS

 FLEXIBLE ZONE

The entire left-hand area can be controlled as a single cooking zone using the “Flexible Zone” button. Either of the slide touchscreens can be used. Ideal for cooking with oval or rectangular pots or with pan supports.

 6TH SENSE

The “6th Sense” button activates the special functions. Place the pot in position and select the cooking zone. Press the “6th Sense” button. “A” will appear on the display. The indicator for the first special feature available for the cooking zone will light up. Select the desired special function by pressing the “6th Sense” button one or more times.

The function is activated once the  button has been pressed to confirm.

 KEEP WARM

This feature allows you to keep your food at an ideal temperature, usually after cooking is complete, or when reducing liquids very slowly. Ideal for serving foods at the perfect temperature.

 SLOW COOKING

This function is ideal for maintaining a simmering temperature, allowing you to cook food for long periods with no risk of burning. Ideal for long-cooking recipes (rice, sauces, roasts) with liquid sauces.

 BOILING

This function allows you to bring water to the boil and keep it boiling, with lower energy consumption.

A minimum of 2 to 3 litres of water (preferably at room temperature) should be placed in the pan, and left uncovered. In all cases, users are advised to monitor the boiling water closely, and check the amount of water remaining regularly.

 MOKA

Dedicated accessories should be used for this function: Moka, Bialetti MOKA INDUZIONE 6TZ ANTRACITE. Place the moka on one of the four areas of the flexible zone as illustrated. Activate the function and wait for this to switch off automatically.

 MELTING

This function allows you to bring food to the ideal temperature for melting and to maintain the condition of the food without risk of burning. This method is ideal, as it does not damage delicate foods such as chocolate, and prevents them from sticking to the pot.

 CHEF CONTROL

This function divides the flexible zone into three areas (see figure) and activates a predefined power setting. It allows you to move the pot from one area to another, so you can continue cooking at different temperatures.

INDICATORS

 RESIDUAL HEAT

If the display shows “H”, the cooking zone is still hot. When the cooking zone cools down, the display goes off.

 TIMER INDICATOR

This light indicates that the timer has been set for a cooking zone.

 POT INCORRECTLY POSITIONED OR MISSING

This symbol appears if the pot is not suitable for induction cooking, is not positioned correctly or is not of an appropriate size for the cooking zone selected. If no pot is detected within 30 seconds of making the selection, the cooking zone switches off.

COOKING TABLE

POWER LEVEL	1 - 4		5 - 9	10 - 14		14 - 18		Max. heat setting (P)
COOKING METHOD	Keeping food warm, creaming risotto	Melting, defrosting	Cooking, simmering, thickening, creaming	Cooking, stewing, sautéing, grilling, cooking until creamy	Browning, cooking, stewing, sautéing, grilling	Browning, sautéing, boiling, grilling	Frying, boiling	Fast heating

MAINTENANCE AND CLEANING



WARNING

- **Do not use steam cleaning equipment.**
- **Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.**

Important:

- Do not use abrasive sponges or scouring pads as they may damage the glass.
- After each use, clean the hob (when it is cool) to remove any deposits and stains from food residue.
- Sugar or foods with a high sugar content can damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a special hob cleaner (follow the Manufacturer's instructions).
- Spills of liquid in the cooking zones can cause the pots to move or vibrate.
- After cleaning the hob, dry thoroughly.

If the iXelium™ logo appears on the glass, the hob has been treated with iXelium™ technology, an exclusive Whirlpool finish which ensures perfect cleaning results, as well as keeping the surface of the hob shiny for longer.

To clean iXelium™ hobs, follow these recommendations:

- Use a soft cloth (microfibre is best) dampened with water or with everyday glass cleaning detergent.
- For best results, leave a wet cloth on the glass hob surface for a few minutes.

TROUBLESHOOTING

- Check that the electricity supply has not been shut off.
- If you are unable to turn the hob off after using it, disconnect it from the power supply.
- If alphanumeric codes appear on the display when the hob is switched on, consult the following table for instructions.

Please note: The presence of water, liquid spilled from pots or any objects resting on any of the hob buttons can accidentally activate or deactivate the control panel lock function.

Error code	Description	Possible causes	Solution
C81, C82	The control panel switches off because of excessively high temperatures.	The internal temperature of electronic parts is too high.	Wait for the hob to cool down before using it again.
F02, F04	The connection voltage is wrong.	The sensor detects a discrepancy between the appliance voltage and that of the mains supply.	Disconnect the hob from the mains and check the electrical connection.
F01, F06, F12, F13, F25, F34, F35, F36, F37, F41, F47, F58, F61, F76	Disconnect the hob from the power supply. Wait a few seconds then reconnect the hob to the power supply. If the problem persists, call the service centre and specify the error code that appears on the display.		

SOUNDS PRODUCED DURING OPERATION

Hobs may produce noises during normal operation. During the pot recognition phase, the hob produces a click sound, while during cooking, hissing or crackling sounds may be heard. Hisses and crackles actually come from the pots, and are produced by specific features of the base of the pot being used (for example, when a base is

made from several layers of material, or is irregular). These noises may vary depending on the accessories used and the amount of food that these contain, and do not indicate any type of defect.

AFTER-SALES SERVICE

BEFORE CALLING THE AFTER-SALES SERVICE:

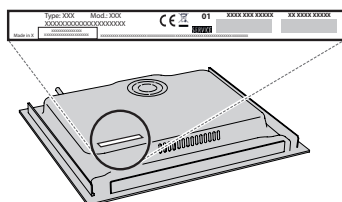
1. See if you can solve the problem by yourself with the help of the suggestions given in the **TROUBLESHOOTING**.
2. Switch the appliance off and back on again to see if the fault persists.

IF AFTER THE ABOVE CHECKS THE FAULT STILL OCCURS, GET IN TOUCH WITH THE NEAREST AFTER-SALES SERVICE.

To receive assistance, call the number shown on the warranty booklet or follow the instructions on the website **www.whirlpool.eu**.

When contacting our Client After sales service, always specify:

- a brief description of the fault;
- the type and exact model of the appliance;

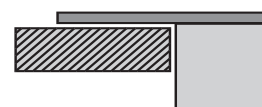
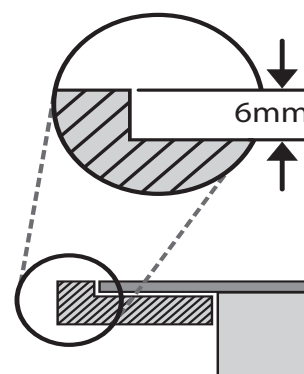
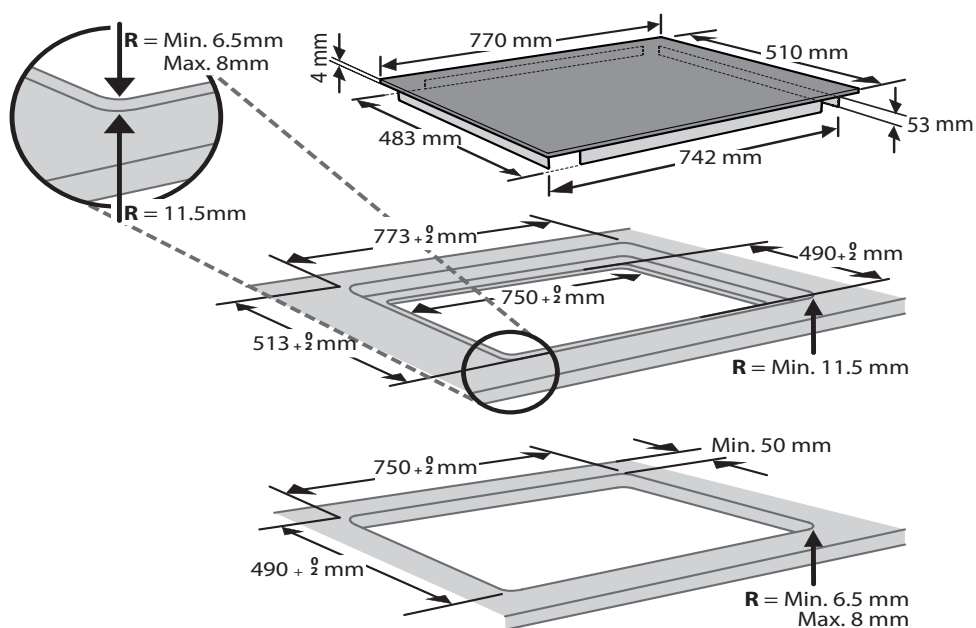
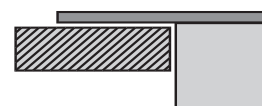
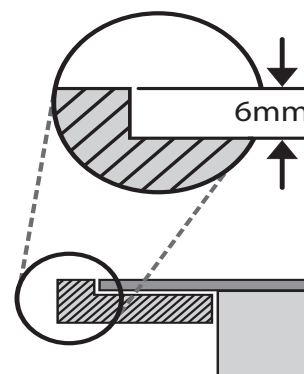
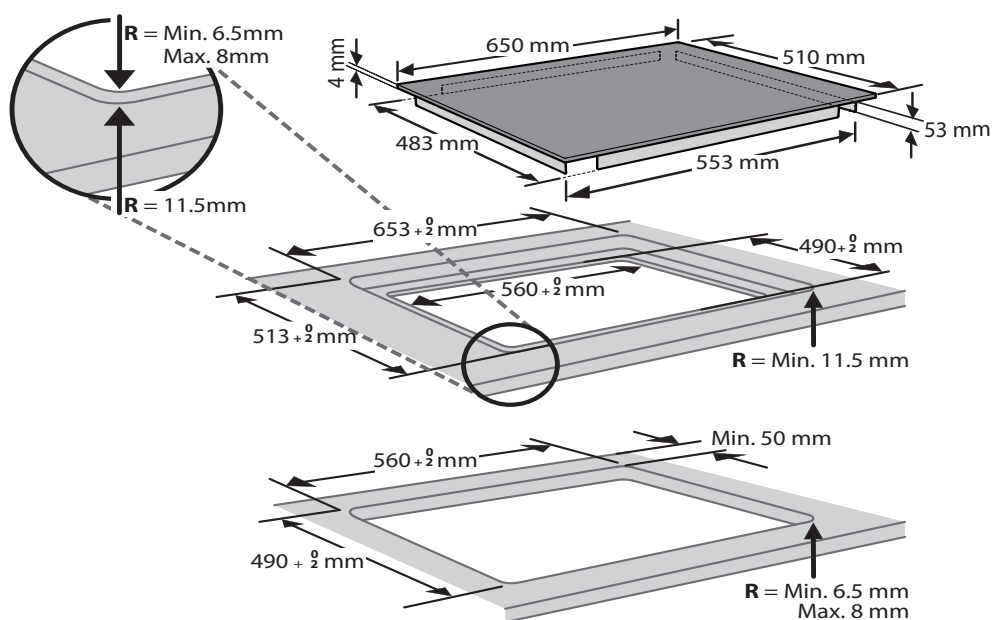
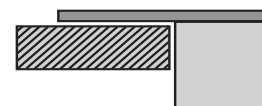
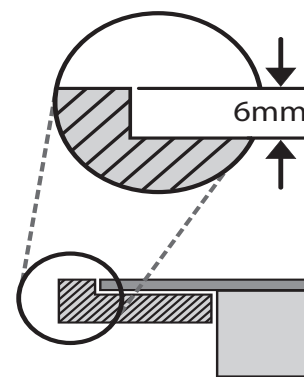
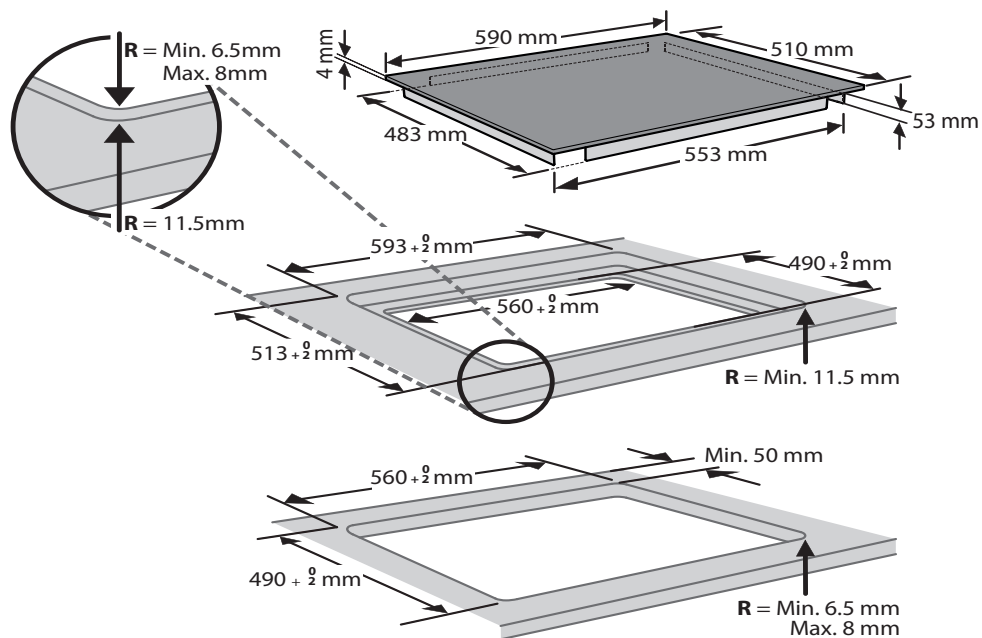


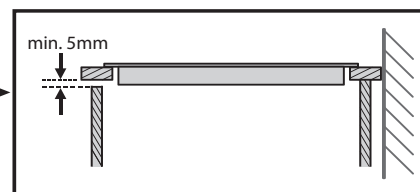
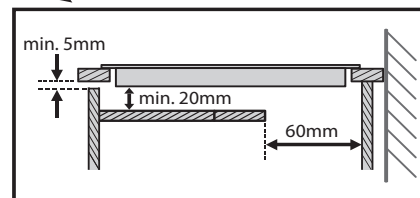
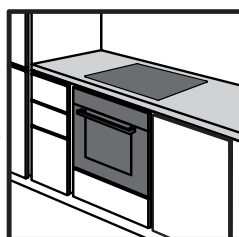
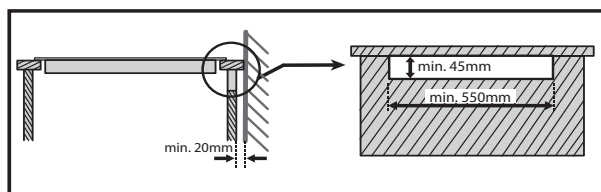
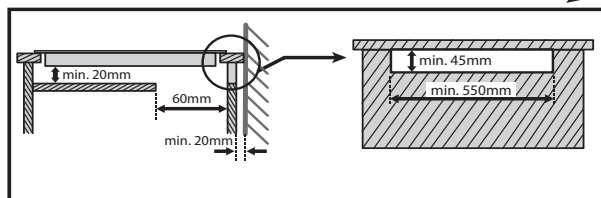
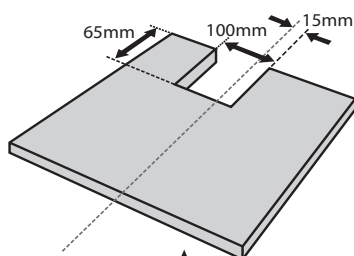
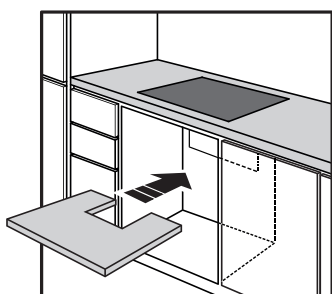
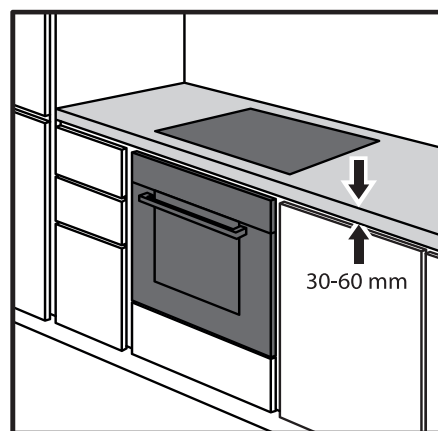
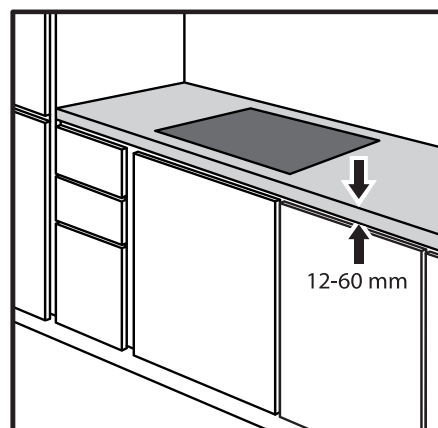
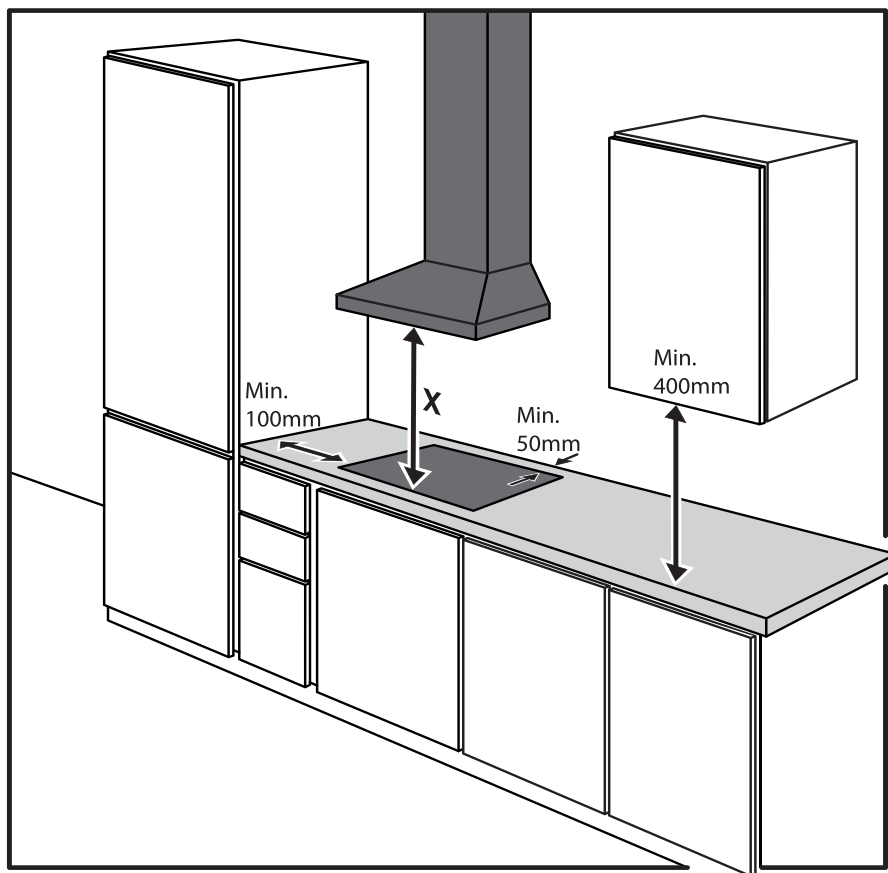
- the service number (number after the word Service on the rating plate). The service number is also indicated on the guarantee booklet;

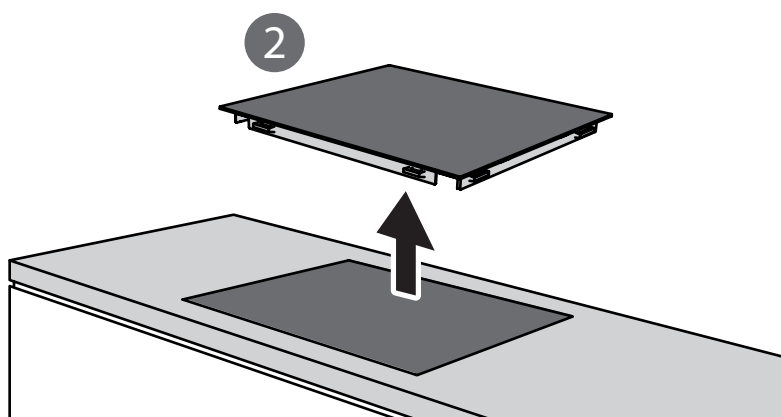
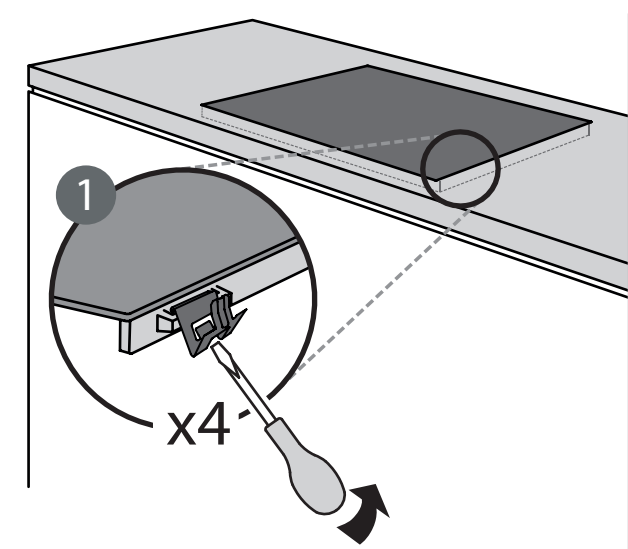
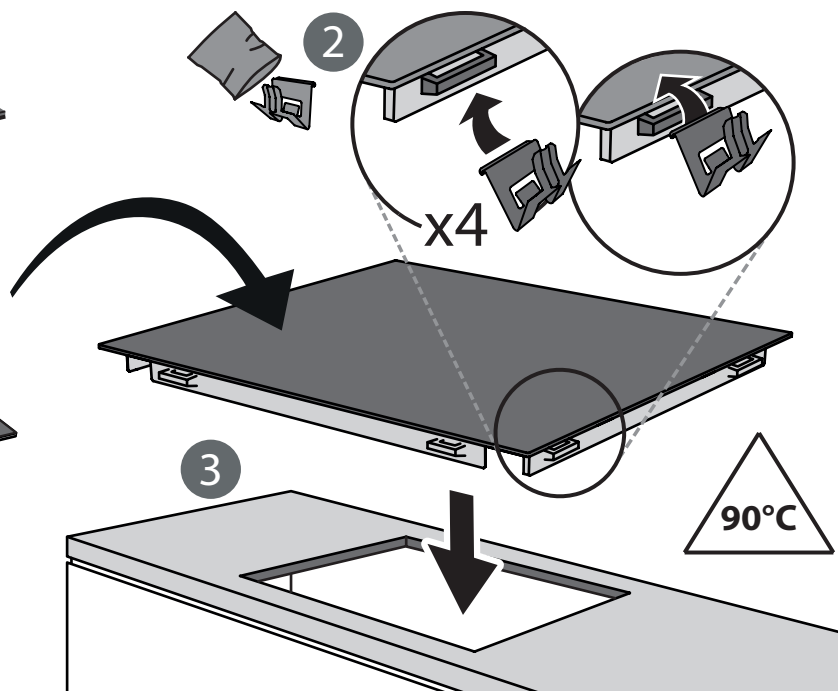
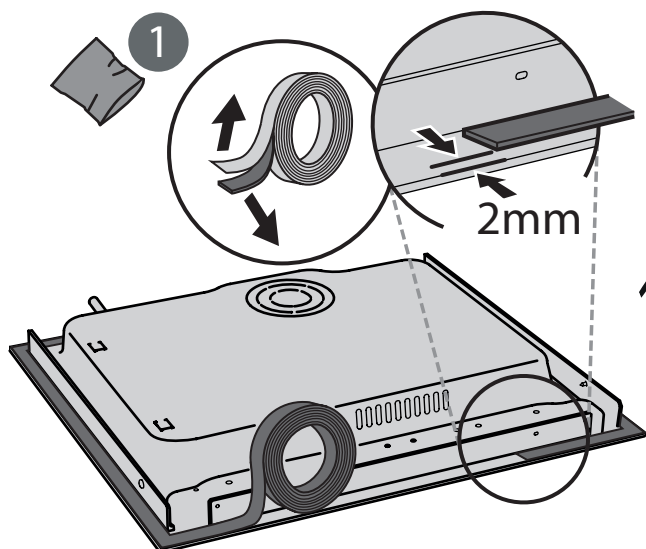
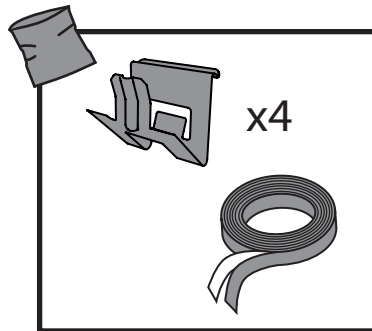
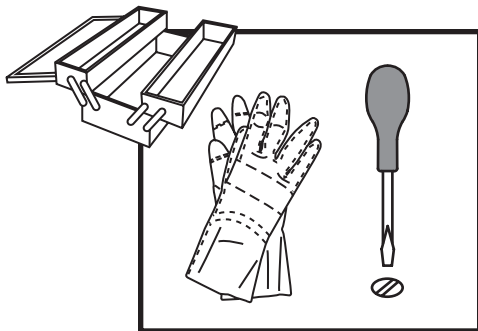


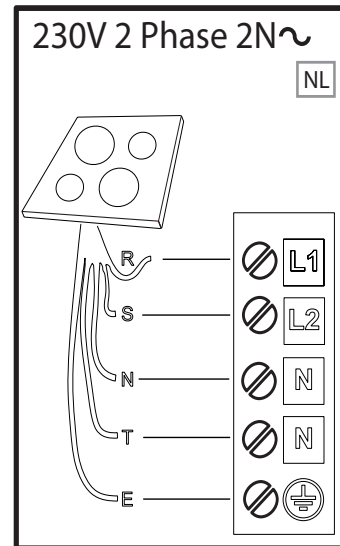
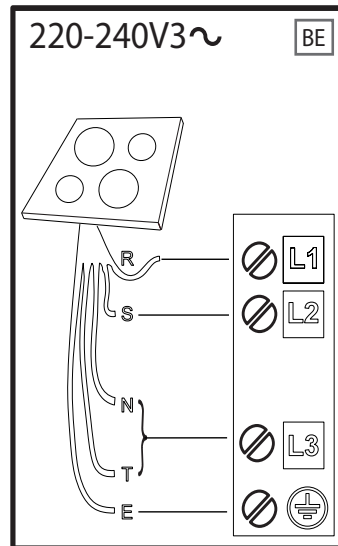
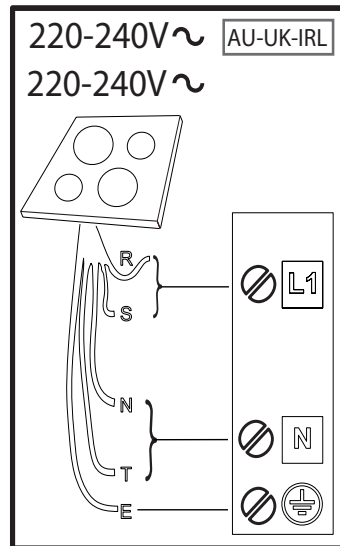
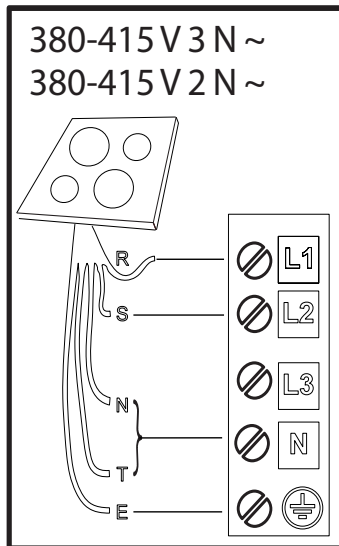
- your full address;
- your telephone number.

If any repairs are required, please contact an authorized after-sales service (to guarantee that original spare parts will be used and repairs carried out correctly).









R

black-nero-negro-preto-μαύρος-must-melns-juodas-czarny-schwarz-noir-zwart-negru-черно-црн-črna-crno-черный-чорний-қаға-černá-čierna-fekete-svart-musta-svart-sort-siyah-dubh

S

brown-marrone-marrón-marrom-καφέ-pruun-brüns-rudas-brązowy-braunen-brun-bruin-marokaфьяв-браон-rjava-smeđ-коричневый-коричневий-қоңыр-hnědý-hnedý-barna-brunt-ruskea-brunt-brun-kahverengi-donn

T

blue (gray)-blu (grigio)-azul (gris)-azul (cinza)-μπλε (γκρί)-sinine (hall)-zila (pelēka)-mėlyna (pilkas)-niebieski (szary)-blau (grau)-bleu (gris)-blauw (grijs)-albastru (gri)-синьо (сиво)-плава (сива)-modro (sivo)-plava (siva)-синий (серый)-синій (сірий)-көк (сұр)-modrý (šedá)-modrý (sivá)-kék (szürke)-blå (grå)-sininen (harmaa)-blå (grå)-blåt (gråt)-mavi (gri)-gorm (liath)



= E

yellow/green-giallo/verde-amarillo/verde-amarelo/verdekίτρινο/πράσινο-kollane/roheline-dzeltens/zajš-geltona/žalia-żółty/zielony-gelb/grün-jaune/vert-geel/groen-galben/verde-жълто/зелено-жута/зелена-ruĉeno/zeleno-žuto/zelena-желтый/зеленый-жовтий/зелений-жасыл/сары-žlutá/zelená-žltá/zelená-sárga/zöld-gul/grønn-keltainen/vihreä-gul/grön-gul/grøn-sarı/yeşil-buı/glas

N

blue-blu-azul-azul-μπλε-sinine-zila-mėlyna-niebieski-blau-bleu-blauw-albastru-синьо-плава-modro-plava-синий-синій-көк-modrý-modrý-kék-blå-sininen-blå-blåt-mavi-gorm



400011046573