



SENSIBLE COOKING

THE NEW WHIRLPOOL 6TH SENSE® OVEN FEATURES INTELLIGENT SENSORS AND ASPECTS THAT WILL CHANGE YOUR COOKING EXPERIENCE AND MAKE LIFE SIMPLER IN THE KITCHEN.

TEXT EMMA MALLABURN IMAGES COURTESY OF WHIRLPOOL

PREPARE DELECTABLE MEALS AND PRACTICE GRANDMA'S FAMOUS CUPCAKE RECIPE WITH THE 6TH SENSE® FUSION OVEN BY WHIRLPOOL AND NOT HAVE TO WORRY OVER THE FUSS OF CLEANING IT.

The 6th Sense® Fusion oven has a technology called STARCLEAN™ that uses a sustainable, enamel coating with dirt repellent properties. The baking trays also feature this special coating which speeds up the cleaning process.

The entire oven can also be cleaned easily with a special absorbent cloth that's dampened with water once the oven has gone through its innovative cleaning cycle. Lasting for 35 minutes and heating up at 90 degrees Celsius without the use of any chemicals

allow the oven to be cleaned thoroughly, all the while consuming very little energy. Another environmentally-friendly feature of this innovative oven is the Ready2Cook function that uses the powerful convection system through the 6th Sense® technology, thus eliminating the need to pre-heat before cooking and also saving up to 20 per cent energy.

Equipped with touch-sensitive control panel and full graphic LCD display, this iF Product Design Award 2011 winner also has the Cook3

system, which allows simultaneous cooking of up to three different dishes independently. The effective air-flow distribution in the oven enables multi-level cooking without the worry of mixed flavours and aroma. Having the 6th Sense® Fusion oven with STARCLEAN™ technology, you can now cook different dishes at the same time without worrying about the hard work of cleaning that comes after. ♦

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