

All Round Green Cleaning

Green cleaning technology and resource savings go hand in hand with outstanding cooking performance in Whirlpool's new 6th sense[®] oven.



The oven has always been a precious ally in the kitchen, letting you prepare an entire menu easily with one single appliance. Cleaning on the other hand; is anything but easy as to clean such an appliance properly takes time and the use of aggressive detergents that have a negative impact on the environment.

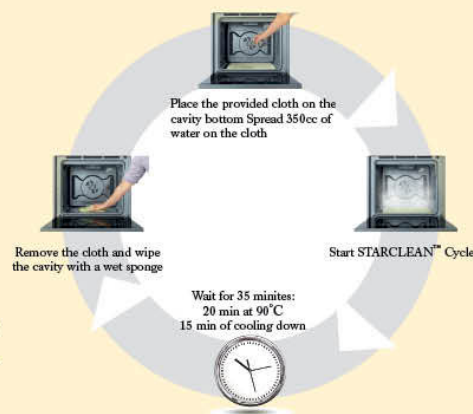
Whirlpool's new 6th sense[®] oven with STARCLEAN[™] technology is the perfect choice for those who love cooking (but hate cleaning!) and respect the environment. Besides ensuring great cooking results, this revolutionary oven is characterized by its innovative green cycle, a unique technology that guarantees resource savings and cleanability by just running a cycle of 35 minutes.

A radical advance in environmentally-friendly oven cleaning, STARCLEAN[™] technology has been tested at the laboratories of TÜV Rheinland Italia, confirming that it offers up to 11 times better removal of oil, butter, and tomatoes. On top of eliminating the need to use any detergents, it also consumes very little energy thanks to the low-temperature cleaning cycle of only 90° C.

An easy-to-clean coating preserves the shine of the cavity, while a unique nanotechnology treatment on the inside of the oven door keeps the glass crystal-clear. After running the low-temperature cleaning cycle, you can easily wipe the interior clean using nothing more than a damp cloth. Being unaffected by chemical agents or mechanical actions, the perfect appearance of the iXelium[™] outer surface is guaranteed to last – never losing its shine and never becoming stained or scratched.

Another green feature is the Ready2Cook function that completely eliminates the need to pre-heat, saving up to 20% on energy and time. The Cook3 system allows a multi-level cooking; meaning you can cook up to three dishes independently at the same time saving further energy and time. The flavours and aromas are prevented from mixing by its innovative airflow distribution system, leaving the taste of each dish perfect and deliciously intact.

With its immaculate look, sleek fusion aesthetics, touch-sensitive control panel and full graphic LCD display, the 6th sense[®] Fusion Oven won the prestigious iF Product Design Award for outstanding quality in product design.



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