WHIRLPOOL WF S5060 CPBF

WHIRLPOOL WF S5060 CPBF Flex Induction Hob User Manual

Model: WF S5060 CPBF

1. Introduction

Thank you for choosing the WHIRLPOOL WF S5060 CPBF Flex Induction Hob. This manual provides essential information for the safe and efficient use, installation, and maintenance of your new appliance. Please read these instructions carefully before using the hob and keep them for future reference.

2. Safety Instructions

Your safety and the safety of others are paramount. Always observe the following safety precautions:

- **Electrical Connection:** Ensure the hob is connected to a properly grounded electrical outlet by a qualified technician.
- **Child Safety:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Hot Surfaces:** The hob surface will remain hot after use. Do not touch hot surfaces directly. The residual heat indicator will alert you.
- **Overheating:** Do not leave cooking unattended. Overheated fats and oils can ignite.
- **Foreign Objects:** Do not place metallic objects such as knives, forks, spoons, and lids on the hob surface as they can become hot.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning.
- **Damage:** Do not operate the appliance if it is damaged. Contact authorized service for repairs.

3. Product Overview

The WHIRLPOOL WF S5060 CPBF is a flexible induction hob designed for efficient and precise cooking. It features advanced technologies to enhance your culinary experience.

Key Features:

- **Slide-Touch Control:** Easily and intuitively adjust the temperature of each cooking zone by sliding your finger across the control surface.
- **6th SENSE Technology:** Automatically adjusts temperature and cooking times for optimal results and energy efficiency.
- **CleanProtect:** A special surface treatment allows for effortless cleaning with water, maintaining a clear finish over time.
- **ChefControl:** Divides the flexible cooking area into three zones with different pre-set temperatures, allowing you to move pans to change heat levels without adjusting controls.
- **Direct Functions:** Dedicated functions for specific cooking tasks.
- **Safety Features:** Includes a child lock system and a residual heat indicator.

Hob Layout:



Image 1: Top view of the WHIRLPOOL WF S5060 CPBF Flex Induction Hob, showing the four cooking zones and the central slide-touch control panel. The CleanProtect logo is visible in the upper left corner.

4. Setup and Installation

Installation of the WHIRLPOOL WF S5060 CPBF Flex Induction Hob must be carried out by a qualified technician in accordance with local regulations and safety standards.

Installation Requirements:

- **Countertop Opening:** Ensure the countertop opening dimensions match the hob's requirements.
- **Ventilation:** Adequate ventilation must be provided below the hob to prevent overheating.
- **Electrical Supply:** The hob requires a 220-240V electrical supply with a total power of 7200W.

Dimensions and Cut-out:

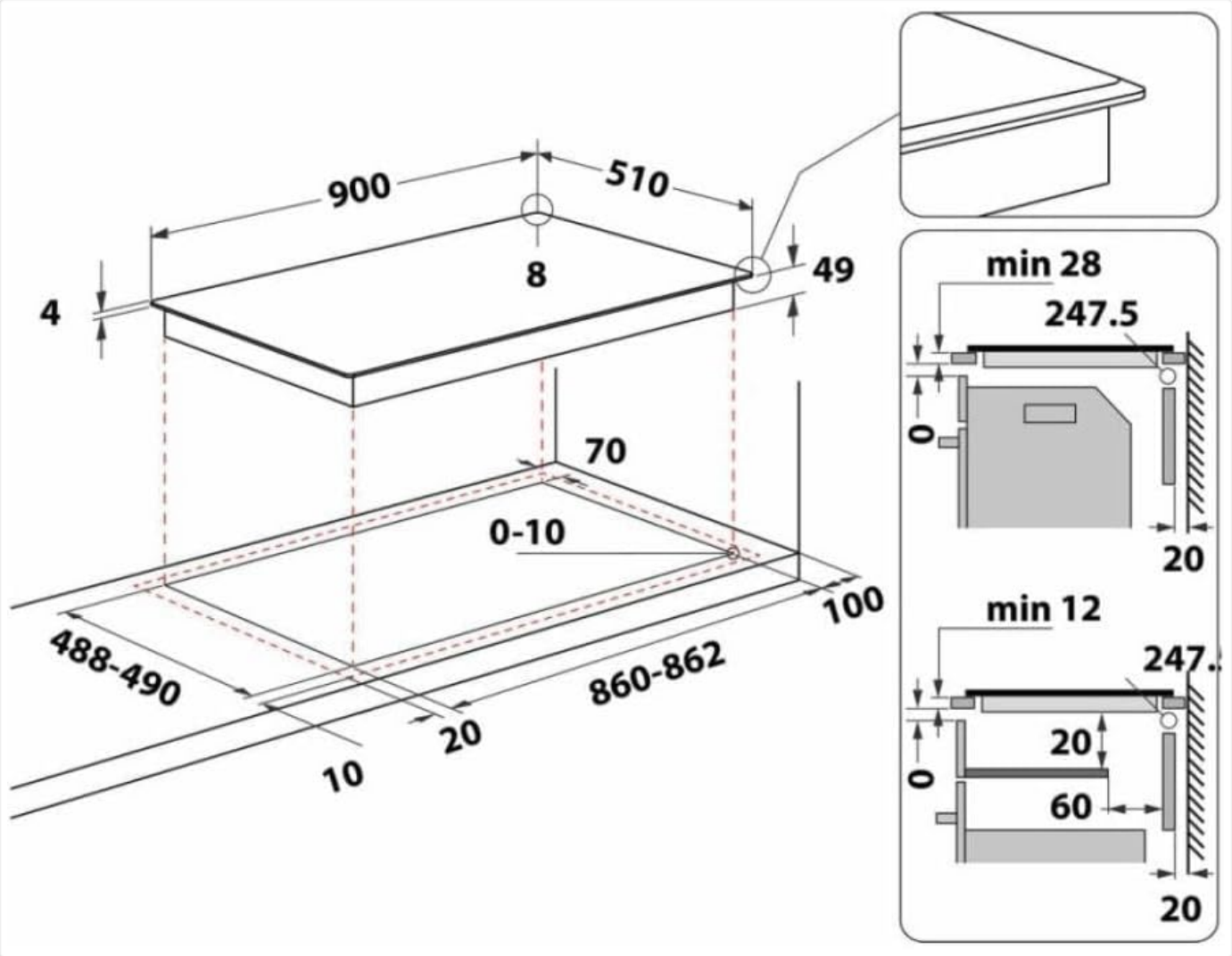


Image 2: Technical diagram illustrating the precise dimensions for the countertop cut-out and the required clearances for installing the WHIRLPOOL WF S5060 CPBF Induction Hob. Measurements are provided in millimeters.

Refer to the diagram for precise measurements for cutting the countertop and ensuring proper clearance for ventilation and electrical connections.

5. Operating Instructions

Basic Operation:

1. **Power On/Off:** Touch the power symbol to turn the hob on or off.
2. **Selecting a Cooking Zone:** Touch the desired cooking zone indicator.
3. **Adjusting Power:** Use the slide-touch control to increase or decrease the heat level for the selected zone.

Advanced Functions:

- **6th SENSE:** Activate this function for automatic temperature and time adjustments, optimizing cooking for various dishes.
- **ChefControl:** This feature divides the flexible cooking area into three distinct temperature zones. Simply move your cookware between these zones to change the heat level without manual adjustments.
- **Direct Functions:**
  - **Melt Function:** Ideal for low-temperature cooking, perfect for melting chocolate, butter, or simmering sauces.
  - **Keep Warm Function:** Maintains food at a serving temperature while other dishes are being prepared.
  - **Boil Function:** Automatically brings water to a boil, suitable for pasta and other boiling tasks.
  - **Slow Cook Function:** Designed for recipes requiring long cooking times, ensuring thorough results without food drying out.

Safety Features in Use:

- **Child Lock:** Activate the child lock to prevent accidental operation of the hob. Refer to the control panel for the specific symbol and activation method.
- **Residual Heat Indicator:** After use, the hob surface may remain hot. An indicator light will illuminate to warn you until the surface has cooled to a safe temperature.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction hob.

- **Daily Cleaning:** For light spills and daily cleaning, use a soft cloth and warm soapy water.
- **CleanProtect Technology:** Thanks to the CleanProtect surface treatment, the hob can be effortlessly cleaned with a jet of water, maintaining its clear appearance over time.
- **Stubborn Stains:** For more stubborn stains, use a ceramic hob cleaner. Always follow the cleaner manufacturer's instructions.
- **Avoid Abrasives:** Do not use abrasive sponges, scouring pads, or harsh chemical cleaners, as these can damage the hob surface.
- **Before Cleaning:** Always ensure the hob is switched off and has cooled down completely before cleaning.

7. Troubleshooting

If you encounter issues with your hob, consult the following common troubleshooting steps before contacting service.

Problem	Possible Cause	Solution
Hob does not turn on	No power supply; Child lock activated	Check circuit breaker; Deactivate child lock
Cooking zone not heating	Incorrect cookware; Pan not centered	Use induction-compatible cookware; Reposition pan
Display shows an error code	Specific internal issue	Refer to the full user manual for error code definitions or contact customer support.
Unusual noises during operation	Normal induction operation; Cookware quality	Light humming or clicking is normal; Some cookware may produce more noise.

If the problem persists after attempting these solutions, please contact WHIRLPOOL customer support or a qualified service technician.

8. Specifications

Detailed technical specifications for the WHIRLPOOL WF S5060 CPBF Flex Induction Hob:

- **Brand:** Whirlpool
- **Model Number:** WF S5060 CPBF
- **Type of Hob:** Flex Induction
- **Number of Heating Elements:** 4
- **Color:** Black
- **Control Type:** Slide-Touch Control
- **Total Power:** 7200 W
- **Voltage:** 220-240 V
- **Product Dimensions:** 2.8D x 56W x 2.8H cm (2.8 x 56 x 2.8 cm; 10.6 kg)
- **Surface Material:** Tempered Glass
- **Special Features:** FlexiCook Zone, 6th SENSE, CleanProtect, ChefControl, Direct Functions
- **Energy Source:** Electric Wired

9. Warranty and Support

Your WHIRLPOOL WF S5060 CPBF Flex Induction Hob comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.
For technical assistance, spare parts, or to schedule a service appointment, please contact WHIRLPOOL customer support. Contact information can typically be found on the WHIRLPOOL official website or in the documentation provided with your appliance.
When contacting support, please have your appliance model number (WF S5060 CPBF) and serial number ready.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question