

DAILY REFERENCE GUIDE



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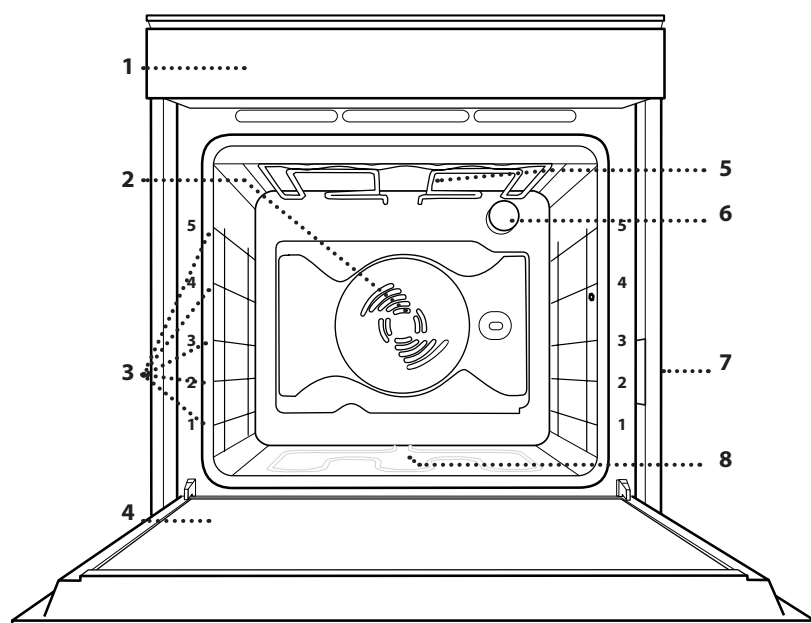


You can download the Safety Instructions and the Use and Care Guide by visiting our website docs.whirlpool.eu and following the instructions on the back of this booklet.



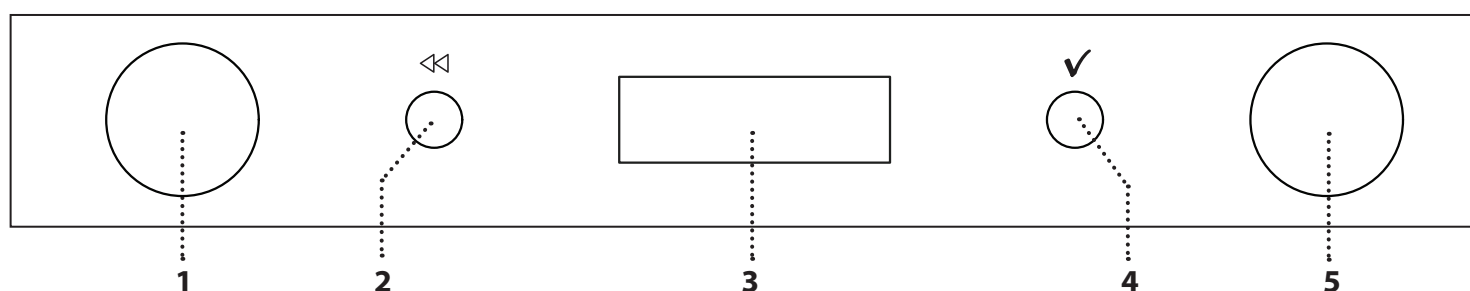
Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Shelf guides
(the level is indicated on the front of the oven)
4. Door
5. Upper heating element/grill
6. Lamp
7. Identification plate
(do not remove)
8. Lower heating element
(not visible)

CONTROL PANEL DESCRIPTION



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the "0" position to switch the oven off.

2. BACK

For returning to the previous screen. During cooking allows to change settings.

3. DISPLAY

4. CONFIRM

For confirming a selected function or a set value.

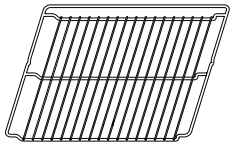
5. ADJUSTMENT KNOB

For scrolling through the menus and applying or changing settings.

Please note: The knobs are retractable. Press the knobs in the middle and they pop up.

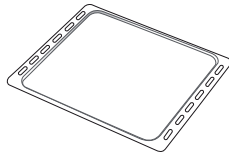
ACCESSORIES

WIRE SHELF



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

BAKING TRAY



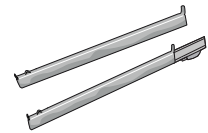
Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

DRIP TRAY *



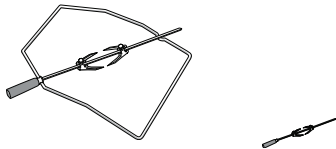
Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.

SLIDING RUNNERS *



To facilitate inserting or removing accessories.

TURNSPIT *



For even roasting of large pieces of meat and poultry.

* Available only on certain models

The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

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.

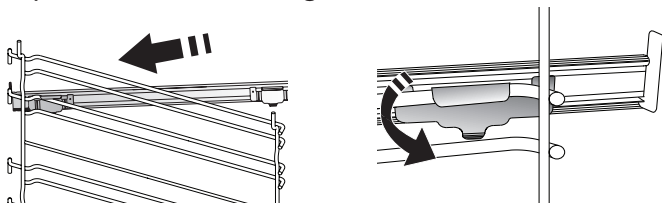
REMOVING AND REFITTING THE SHELF GUIDES

- To remove the shelf guides, lift the guides up and then gently pull the lower part out of its seating: 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 (IF PRESENT)

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

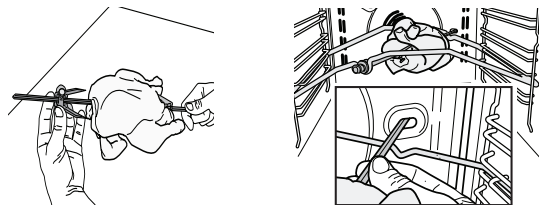
Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go. Lower the other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide. Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level.



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

USING THE TURNSPIT (IF PRESENT)

Push the skewer through the centre of the meat (bound with string if poultry) and slide the meat onto the skewer until it is positioned firmly on the fork and cannot move. Push the second fork onto the skewer and slide it on until it holds the meat firmly in place. Tighten the fixing screw to secure it in position. Insert the end into the recess provided in the oven's cooking compartment and rest the rounded part on the relevant support.



Please note: To collect the cooking juices, position the drip tray below and add 500 ml of water. To avoid burning yourself when the skewer is hot, only handle it by the plastic handle (which must be removed before cooking).

The use of this accessory is allowed only in combination with the Turbogrill function.

FUNCTIONS

OFF
To switch off the oven.

LIGHT
To switch the oven light on/off.

SPECIALS

- 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.

- WARM KEEPING**

For keeping just-cooked food hot and crisp.

- 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.

CONVENTIONAL

To cook any kind of dish on one shelf only. Use the 3rd level. To bake pizzas, savoury pies and cakes with liquid fillings use the 1st or 2nd level. Preheat the oven before placing food inside.

CONVECTION BAKE

For baking cakes with liquid filling (sweet or savoury) on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly. Use the 3rd shelf to cook on one shelf only, and the 1st and 4th to cook on two shelves. Preheat the oven before cooking.

- GENTLE FAN**

For cooking meat, filled pies (cheesecake, strudel, fruit pies) and stuffed vegetables on one level only. This function uses discontinuous, delicate fan assistance, which prevents excessive drying of foods.

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.

- 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. The turnspit (if provided) can be used with this function.

MAXI COOKING

To cook large joints of meat (above 2.5 kg). Use the 1st or 2nd shelves, depending on the size of the joint. The oven does not have to be preheated. It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to prevent it from drying out.

SETTINGS

For adjust 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.

BREAD / PIZZA

To bake different types and sizes of bread and pizza. This function has two programmes with predefined settings. Just indicate the required values (temperature and time) and the oven will automatically manage the optimum cooking cycle. Place the dough on the 2nd shelf after preheating the oven.

AUTOMATIC OVEN CLEANING - PYRO

For eliminating cooking spatters using a cycle at very high temperature (approx. 500 °C). Two selfcleaning cycles are available: A complete cycle (PYRO) and a shorter cycle (ECO). We recommend using the quicker cycle at regular intervals and the complete cycle only when the oven is heavily soiled.

FAST PREHEATING

To preheat the oven rapidly

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 scroll along the display.



Turn the adjustment knob to scroll through the list of available languages and select the one you require. Press ✓ to confirm your selection.

Please note: The language can subsequently be changed from the "Settings" menu.

2. 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.



Turn the adjustment knob to set the correct hour and press ✓: The two digits for the minutes will flash on the

display.



Turn the adjustment knob to set the minutes and press ✓ to confirm.

Please note: You may need to set the time again following lengthy power outages.

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.

Follow the instructions for setting the function correctly.

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

DAILY USE

1. SELECT A FUNCTION

Turn the selection knob to switch on the oven and show the function you require on the display: The display will show the icon for the function and its basic settings.

To select an item from the menu (the display will show the first available item), turn the adjustment knob until the item you require is shown.



Press ✓ to confirm your selection: The display will show the basic settings.

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.

TEMPERATURE/GRILL LEVEL



When the value flashes on the display, turn the adjustment knob to change it, then press ✓ to confirm and continue to alter the settings that follow (if possible).

Please note: Once the function has been activated, the temperature can be changed using the adjustment knob.

DURATION



When the ⌚ icon flashes on the display, use the adjustment knob to set the cooking time you require, then press ✓ to confirm. You do not have to set the cooking time if you want to manage cooking manually: Press ✓ to confirm and start the function.

In this case, you cannot set the end cooking time by programming a delayed start.

Please note: You can adjust the cooking time that has been set during cooking by pressing <<: use the adjustment knob to amend it and then press ✓ to confirm.

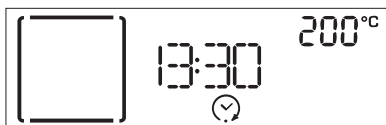
SET THE COOKING END TIME

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 current end time that is set and the ⌚ icon flashes.



Turn the adjustment knob to set the time you want cooking to end, then press ✓ to confirm and start 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.

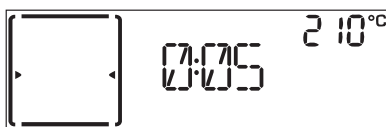


Please note: Programming a delayed cooking start time will disable the oven preheating phase: The oven will reach the temperature you require gradually, meaning that cooking times will be slightly longer than those listed in the cooking table. During the waiting time, you can use the adjustment knob to amend the programmed end time or press \ll to change the settings.

3. ACTIVATE THE FUNCTION

Once you have applied the settings you require, press \checkmark to confirm the time that cooking will end and activate the function.

Please note: Once cooking has started, the display will recommend the most suitable level for each function.



You can turn the selection knob to 0 to pause the function that has been activated at any time.

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:



At this point, open the door, place the food in the oven, close the door and start cooking.

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 the adjustment knob.

5. END OF COOKING

An audible signal will sound and the display will indicate that cooking is complete.



Press \checkmark to continue cooking in manual mode (without a programmed cooking time) or turn the adjustment knob to extend the cooking time by setting a new duration. In both cases, the temperature or the grill level settings 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 \checkmark to start a five-minute browning cycle.



Once the browning function has been activated, you can change the time for which it will run by turning the adjustment knob. You can also stop the function at any time by turning the selection knob to select a different function or by turning it to 0 to switch the oven off.

. TIMER

When the oven is switched off, the display can be used as a timer. To activate this function, make sure that the oven is switched off and turn the adjustment knob: The ⌚ icon will flash on the display.



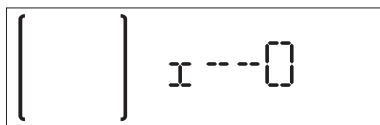
Turn the adjustment knob to set the length of time you require and then press \checkmark again to activate the timer. An audible signal will sound and the display will indicate once the timer has finished counting down the selected time.



Please note: The timer does not activate any of the cooking cycles. Use the adjustment knob to change the time set on the timer; press \ll to switch the timer off at any time.

. KEY LOCK

To lock the keypad, press and hold \checkmark and \ll at the same time 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 turning the selection knob to 0.

. AUTOMATIC CLEANING – PYRO

**Do not touch the oven during the Pyro cycle.
Keep children and animals away from the oven
during and after (until the room has finished airing)
running the Pyro cycle.**

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. Turn the selection knob to select the automatic cleaning function.



There are two self-cleaning cycles available: a complete cycle and a quick cycle (ECO).





































































Turn the adjustment knob to select the desired cycle and press ✓ to confirm. The oven begins the self-cleaning cycle, and 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.

The display will then show the current time.

Please note: like with other manual, it is also possible to set the end time for the automatic cleaning cycle.

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min.)	SHELF AND ACCESSORIES	
Leavened cakes / Sponge cakes		Yes	160 - 180	30 - 90	2 / 3 	
		Yes	160 - 180	30 - 90 *	4 	1 
Filled cakes (cheesecake, strudel, apple pie)	 GENTLE	Yes	160 - 200	35 - 90	2 	
		Yes	160 - 200	35 - 90 *	4 	1 
Cookies		Yes	170 - 180	15 - 45	3 	
		Yes	160 - 170	20 - 45 *	4 	1 
Choux buns		Yes	180 - 200	30 - 40	3 	
		Yes	180 - 190	35 - 45 *	4 	1 
Meringues		Yes	90	110 - 150	3 	
		Yes	90	130 - 150 *	4 	1 
Pizza / Bread / Focaccia		Yes	190 - 250	15 - 50	1 / 2 	
		Yes	190 - 250	25 - 50 *	4 	1 
Bread	 BREAD	Yes	180 - 220	30 - 50	2 	
Pizza	 PIZZA	Yes	220 - 250	15 - 30	2 	
Frozen pizza		Yes	250	10 - 15	3 	
		Yes	250	10 - 20 *	4 	1 
Savoury pies (vegetable pie, quiche)		Yes	180 - 190	40 - 55	3 	
		Yes	180 - 190	40 - 55 *	4 	1 
Vols-au-vent / Puff pastry crackers		Yes	190 - 200	20 - 30	3 	
		Yes	180 - 190	15 - 40 *	4 	1 
Lasagne / Flans / Baked pasta / Cannelloni		Yes	190 - 200	45 - 65	3 	
Lamb / Veal / Beef / Pork 1 kg	 GENTLE	Yes	180 - 190	80 - 120	2 	
Chicken / Rabbit / Duck 1 kg	 GENTLE	Yes	200 - 220	50 - 100	3 	
Turkey / Goose 3 kg		Yes	190 - 200	80 - 130	2 	
Baked fish / en papillote (fillets, whole)		Yes	180 - 200	40 - 60	3 	
Stuffed vegetables (tomatoes, courgettes, aubergines)	 GENTLE	Yes	170 - 190	30 - 60	2 	
Toast		-	3 (High)	3 - 6	5 	
Fish fillets / Steaks		-	2 (Mid)	20 - 30 **	4 	3 

FUNCTIONS

 Conventional

 Convection bake

 Grill


 TurboGrill

 Bread / Pizza


 GENTLE
Gentle fan

ACCESSORIES

 Wire shelf

 Oven tray or cake tin
on wire shelf

 Drip tray / Baking tray
or oven tray on wire shelf

 Drip tray / Baking tray

 Drip tray with
500 ml of water

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min.)	SHELF AND ACCESSORIES	
Sausages / Kebabs / Spare ribs / Hamburgers		-	2 - 3 (Mid - High)	15 - 30 **	5	4
Roast chicken 1-1.3 kg		-	2 (Mid)	55 - 70 ***	2	1
			3 (High)	60 - 80	2	1
Roastbeef rare		-	2 (Mid)	35 - 50 ***	3	
Leg of lamb / Shanks		-	2 (Mid)	60 - 90 ***	3	
Roast potatoes		-	2 (Mid)	35 - 55 ***	3	
Vegetable gratin		-	3 (High)	10 - 25	3	
Lasagna & Meat		Yes	200	50 - 100 ****	4	1
Meat & Potatoes		Yes	200	45 - 100 ****	4	1
Fish & Vegetables		Yes	180	30 - 50 ****	4	1

* Switch levels halfway through cooking.

** Turn food halfway through cooking.

*** Turn food two thirds of the way through cooking (if necessary).

**** Estimated length of time: dishes can be removed from the oven at different times depending on personal preference.

TESTED RECIPES

Compiled for the certification authorities in accordance with the standard IEC 60350-1

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (Min.)	SHELF AND ACCESSORIES *	
Short bread		Yes	150	30 - 40	3	
		Yes	150	25 - 40	3	
		Yes	150	25 - 35 **	4	1
Small cakes		Yes	170	20 - 30	3	
		Yes	160	20 - 30	3	
		Yes	160	25 - 35 **	4	1
Fatless sponge cake		Yes	170	30 - 40	2	
		Yes	160	30 - 40	2	
		-	160	35 - 45 **	4	1
Toast		-	3 (High)	4 - 6	5	
Burgers		-	3 (High)	18 - 30 ***	5	4

* The accessories that are not supplied with this oven are available for purchase from our After-Sales Service.

** Switch levels halfway through cooking.

*** Turn food halfway through cooking.

Energy efficiency class (in accordance with the IEC 60350-1 standard): refer to the specific table to conduct the test.

FUNCTIONS

Conventional

Convection bake

Grill

TurboGrill

Bread / Pizza

GENTLE Gentle fan

ACCESSORIES

Wire shelf

Oven tray or cake tin on wire shelf

Drip tray / Baking tray or oven tray on wire shelf

Drip tray / Baking tray

Drip tray with 500 ml of water

Turnspit (if present)

CLEANING AND MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.

Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the surfaces of the appliance.

Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

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, let the oven to cool completely and then wipe it with a cloth or sponge.

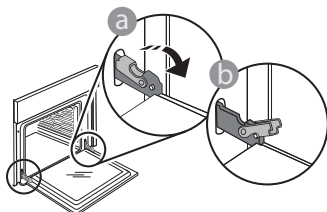
- Clean the glass in the door with a suitable liquid detergent.
- The oven door can be removed to facilitate cleaning.

ACCESSORIES

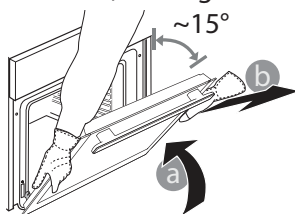
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

REMOVING AND REFITTING THE DOOR

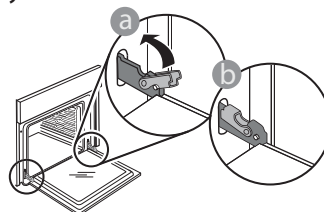
1. To remove the door, open it fully and lower the catches until they are in the unlock position.



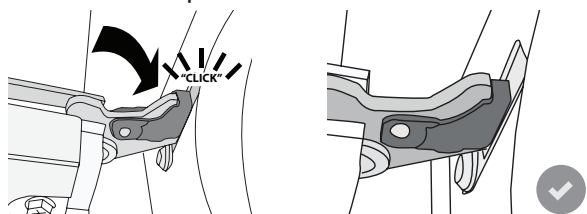
2. Close the door as much as you can. Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating. Put the door to one side, resting it on a soft surface.



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.

REPLACING THE LAMP

1. Disconnect the oven from the power supply.
2. Unscrew the cover from the light, replace the bulb and screw the cover back on the light.
3. Reconnect the oven to the power supply.


Please note: Only use 20-40 W/230 ~ V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009). Light bulbs are available from our After-sales Service.

- If using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the light cover has been refitted.


TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not working.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The display shows the letter "F" followed by a number or letter.	Oven failure.	Contact your nearest Client After-sales Service Centre and state the number following the letter "F".
The door will not open.	Cleaning cycle in progress.	Wait for the function to finish and for the oven to cool down.

PRODUCT FICHE

 [www](http://www.docs.whirlpool.eu) The product fiche with energy data of this appliance can be downloaded from Whirlpool website docs.whirlpool.eu

HOW TO OBTAIN THE USE AND CARE GUIDE

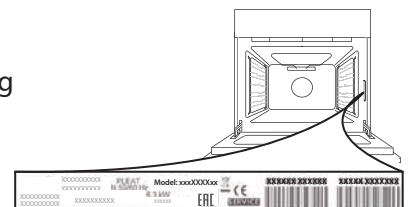
>  [www](http://www.docs.whirlpool.eu) Download the Use and Care Guide from our website docs.whirlpool.eu (you can use this QR Code), specifying the product's commercial code.



> Alternatively, contact our Client After-sales Service.

CONTACTING OUR AFTER-SALES SERVICE

You can find our contact details in the warranty manual. When contacting our Client After-sales Service, please state the codes provided on your product's identification plate.



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