



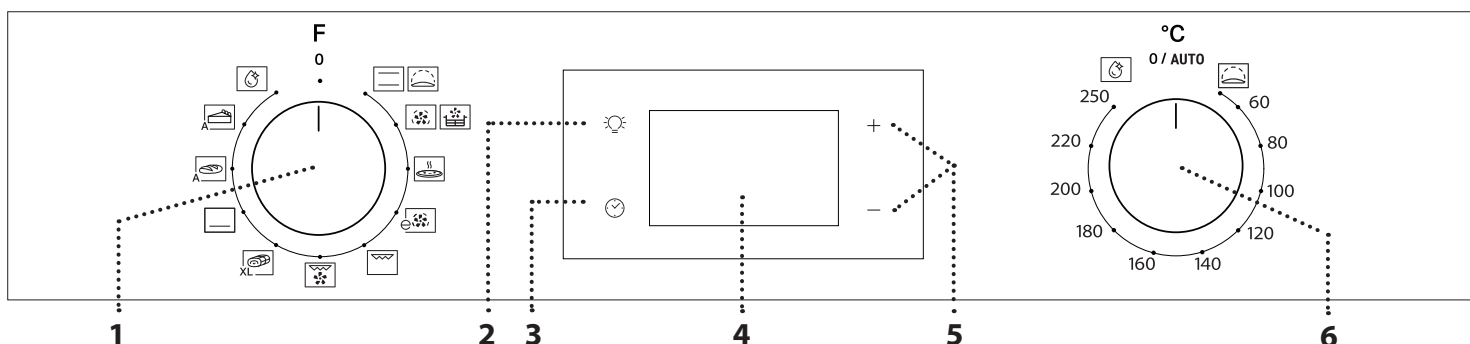
THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

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Before using the appliance carefully read the Safety Instruction.


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. LIGHT

With the oven switched on, press  to turn the oven compartment lamp on or off.

3. SETTING THE TIME

For accessing the cooking time settings, delayed start and timer. For displaying the time when the oven is off.

4. DISPLAY

5. ADJUSTMENT BUTTONS

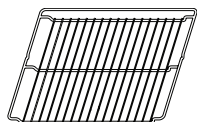
For changing the cooking time settings.

6. THERMOSTAT KNOB

Turn to select the temperature you require when activating manual functions.

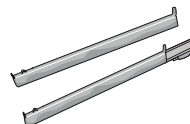
Please note: Type of knobs may vary from model type. If the knobs are push-activated, push down on the center of the knob to release it from seating.

ACCESSORIES



WIRE SHELF

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



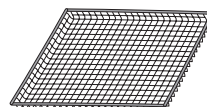
SLIDING RUNNERS*

To facilitate inserting or removing accessories.



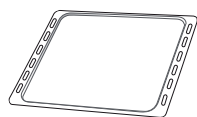
DRIP TRAY

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



AIR FRY TRAY*

This accessory is designed to be used when cooking foods with Air Fry function, ensuring optimal crispness and crunchiness for your food. To use, place the tray on the wire shelf. It is dishwasher-safe for easy cleaning.



BAKING TRAY

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

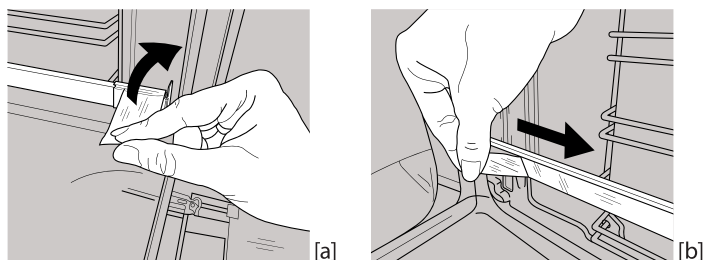
* Available only on certain models

The number and the type of accessories may vary depending on which model is purchased.

Other accessories can be purchased separately; for orders and information contact the after sales service

SLIDING RUNNERS AND SHELF GUIDES

Before using the oven remove the protective tape [a] and then remove the protective foil [b] from the sliding runners.

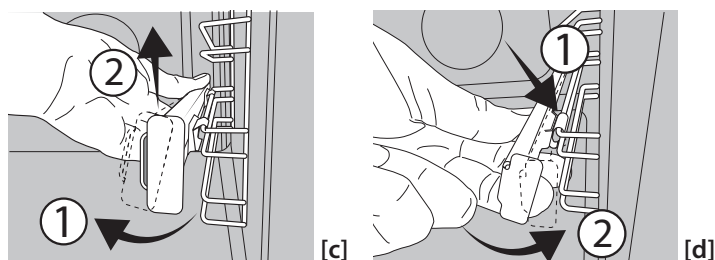


REMOVING THE SLIDING RUNNERS [c]

Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the sliding runners upwards, removing them from the upper hooks (2).

REFITTING THE SLIDING RUNNERS [d]

Hook the upper hooks on the shelf guides (1) then press the lower part of the sliding runners against the shelf guides, until the lower hooks are clicking (2).





REMOVING AND REFITTING THE SHELF GUIDES



1. To remove the shelf guides, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.
2. To reposition the shelf guides, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.


FIRST TIME USE

1. SETTING THE TIME

You will need to set the time when you switch on the appliance for the first time: Press  until the  icon and the two digits for the hour start flashing on the display.



Use **+** or **-** to set the hour and press  to confirm. The two digits for the minutes will start flashing. Use **+** or **-** to set the minutes and press  to confirm.

Please note: When the  icon is flashing, for example following

lengthy power outages, you will need to reset the time.

2. 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.

Heat the oven to 250 °C for about one hour. The oven must be empty during this time.

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

FUNCTIONS & DAILY USE



CONVENTIONAL

For cooking any kind of dish on one shelf only.



RISING

For helping sweet or savoury dough to rise effectively. Turn the thermostat knob to the icon to activate this function.



FORCED AIR

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.



AIR FRY

The Air Fry function allows you to cook many types of food with less oil, resulting in pleasantly crispy and healthy dishes. The oven cavity heats up while the fan circulates hot air. For best results, use the Air Fry basket, provided with some models.

To use, place the food in a single layer on the Air Fry basket, avoiding any overlap, and follow the Air Fry Cooking Table instructions. Place the tray on the wire shelf and insert a baking tray at a lower level to collect any crumbs or drips. Avoid using multiple trays to ensure even cooking.



PIZZA


For baking different types and sizes of pizza and bread.

It is a good idea to swap the position of the baking trays halfway through cooking.



ECO FORCED AIR

For cooking roasts and stuffed roasting joints on a single shelf. Food is prevented from drying out excessively by gentle, intermittent air circulation.

When this ECO function is in use, the light will remain switched off during cooking but can be switched on again by pressing .



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread.

When grilling meat, we recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.




TURBO GRILL

For roasting large joints of meat (legs, roast beef, chicken). We recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



MAXI COOKING

XL  For cooking large joints of meat (above 2.5kg). We recommend turning the meat over during cooking to ensure that both sides brown evenly. We also recommend basting the

joint every so often to prevent it from drying out excessively.



BOTTOM HEATING

Useful for browning the bottom of dishes. Function also recommended for slow cooking, to finish cooking dishes with a very liquid consistency or concentrate sauces and gravies.



BREAD AUTO

This function automatically selects the ideal temperature and baking time for bread. For best results, carefully follow the recipe. Activate the function when the oven is cold. Thermostat knob needs to remain in **0/AUTO** position as the temperature is set automatically by the function.




PASTRY AUTO

This function automatically selects the ideal temperature

and baking time for cakes. Activate the function when the oven is cold. Thermostat knob needs to remain in **0/AUTO** position as the temperature is set automatically by the function.



SMART CLEAN

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. To activate the "Smart Clean" cleaning function pour 100-120ml of drinking water into the bottom of the oven then turn the selection knob and the thermostat knob to the  icon. Activate the function when the oven is cold. The position of the icon does not correspond to the temperature reached during the cleaning cycle.

1. SELECT A FUNCTION

To select a function, turn the selection knob to the symbol for the function you require: the display will light up and an audible signal will sound.

2. ACTIVATE A FUNCTION

MANUAL

To start the function you have selected, turn the thermostat knob to set the temperature you require.




Please note: During cooking you can change the function by turning the *selection knob* or adjust the temperature by turning the *thermostat knob*. The function will not start if the *thermostat knob* will be on **0/AUTO**. You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.


RISING


To start the "Rising" function, turn the thermostat knob to Rising position (40 deg) and put function knob in Conventional position; Insert the food inside to oven after preheat signal. Cover the dough with wet cloth or put a pan of water on the bottom of the cavity to create a humid environment.

SMART CLEAN


To activate the "Smart Clean" cleaning function, pour 100-120ml of drinking water into the bottom of the oven, then turn the selection knob and the thermostat knob to the  icon. It is best to use the function for 35'.

3. PREHEATING AND RESIDUAL HEAT

Once the function starts, an audible signal and a flashing icon  on the display indicate that the preheating phase has been activated.

At the end of this phase, an audible signal and the fixed icon  on the display will indicate that the oven has reached the set temperature: at this point, place the food inside and proceed with cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

After cooking and with the function deactivated, the icon  may continue to remain visible on the display even after the cooling fan has switched off to indicate that there is residual heat in the compartment.

Please note: The time after which the icon switches off varies because it depends on a series of factors such as ambient temperature and function used. In any case, the product should be considered to be off when the pointer on the selection knob is at "0".


4. PROGRAMMING COOKING

You will need to select a function before you can start programming cooking.



DURATION

Keep pressing  until the  icon and "00:00" start flashing on the display.





Use **+** or **-** to set the cooking time you require, then press  to confirm.


Activate the function by turning the thermostat knob to the temperature you require: an audible signal will sound and the display will indicate that cooking is complete.

Please note: To cancel the cooking time you have set, keep pressing  until the  icon starts flashing on the display, then use **-** to reset the cooking time to "00:00". This cooking time includes a preheating phase.

PROGRAMMING THE END COOKING TIME/ DELAYED START

After a cooking time has been set, starting the function can be delayed by programming its end time: press  until the  icon and the current time start flashing on the display.



Use **+** or **-** to set the time you want cooking to end and press  to confirm.

Activate the function by turning the thermostat knob to the temperature you require: the function will remain paused until it starts automatically after the period of time that has been calculated in order for cooking to finish at the time you have set.

Please note: To cancel the setting, switch the oven off by turning the selection knob to the **0 /AUTO** position.

Delay to start functionality is not available for Grill and Turbo Grill functions.

END OF COOKING



An audible signal will sound and the display will indicate that the function has finished.

Turn the selection knob to select a different function or to **0** to switch the oven off.


Please note: If the timer is active, the display will show "END" alternately with the remaining time.


5. SETTING THE TIMER

This option does not interrupt or program cooking but allows you to use the display as a timer, either during while a function is active or when the oven is off.




























Keep pressing  until the  icon and "00:00" start flashing on the display.



Use **+** or **-** to set the time you require and press  to confirm. An audible signal will sound once the timer has finished counting down the selected time.

Notes: To cancel the timer, keep pressing  until the  icon starts flashing, then use **-** to reset the time to "00:00".

COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES	
Leavened cakes		Yes	170	30 - 50		
		Yes	160	30 - 50		
		Yes	160	40 - 60		
Biscuits / tartlets		Yes	160	25 - 35		
		Yes	160	25 - 35		
		Yes	150	35 - 45		
Pizza / Focaccia		Yes	190 - 250	15 - 50		
		Yes	190 - 250	20 - 50		
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65		
Lamb / veal / beef / pork 1 kg		Yes	190 - 200	80 - 110		
Chicken / rabbit / duck 1 kg		Yes	200 - 230	50 - 100		
Toasted bread		5'	250	2 - 6		

ACCESSORIES



Wire shelf



Baking dish or cake tin on the wire shelf



Baking tray/Drip tray or Baking dish on the wire shelf

































Drip tray / Baking tray

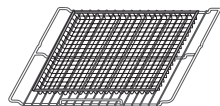
** Turn food two thirds of the way through cooking (if necessary).

The level is indicated on the wall of the cooking compartment.

The time indicated does not include the preheating phase: we recommend placing the food in the oven and setting the cooking time only after the required temperature has been reached.

AIR FRY COOKING TABLE

CATEGORY	RECIPE	FUNCTION	SUGGESTED QUANTITY	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES	
Frozen Food	Frozen French Fries		500-700	✓	200	20-30		
	Frozen Chicken Nuggets		500-700	✓	200	15-20		
	Fish Sticks		500-700	✓	220	15-20		
Vegetables	Fresh Breaded Zucchini		400	✓	200	15-20		
	Homemade Fries		300-800	✓	200	25-40		
	Mixed Vegetables		300-800	✓	200	20-35		
Meat and Fish	Chicken Breast		1-4 cm	✓	200	20-50		
	Chicken Wings		200-800	✓	220	20-40		
	Breaded Cutlet		1-4 cm	✓	220	15-40		
	Fish Fillet		1-4 cm	✓	200	15-25		



» To be used, the special Air Fry tray has always to be placed on the wire shelf.

For cooking fresh or homemade foods, spread the oil evenly.

We suggest adding an empty tray on L1 in order to collect eventual grease residual coming from the Air Fry tray during the cooking. In order to guarantee uniform cooking results, mix food halfway through the recommended cooking time.

CLEANING & 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.
- . Activate the "Smart Clean" function for optimum cleaning of

the internal surfaces.

- . 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.

NOTES

- * Do not cover the inside of the oven with aluminium foil.
- * Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.
- * Do not place heavy weights on the door and do not hold on to the door.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not switching on.	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 display is showing the message "Hot" and the selected function will not start.	Temperature too high.	Allow the oven to cool down before activating the function. Select a different function.
The display shows unclear text and appears to be broken.	Another language set.	Contact your nearest Client After-sales Service Center.



To **register your product** and to receive more comprehensive local help and support, please call the number shown on the warranty booklet specific to your country or follow the website's instructions on:

Australia: www.whirlpool.com.au
Hong Kong: www.whirlpool.com.hk
New Zealand: www.whirlpool.co.nz
Singapore: www.whirlpool.com.sg
South Korea: www.whirlpool.co.kr
Taiwan: www.whirlpool.com.tw
Vietnam: www.whirlpool.com.vn

Whirlpool



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