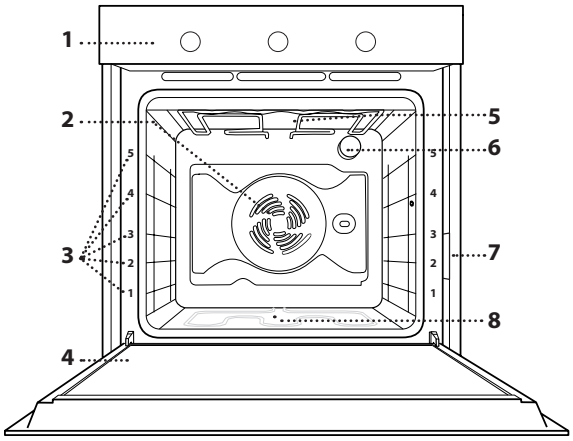
THANK YOU FOR BUYING A WHIRLPOOL PRODUCT
In order to receive a more complete assistance, please register your product on **www.whirlpool.eu/register**

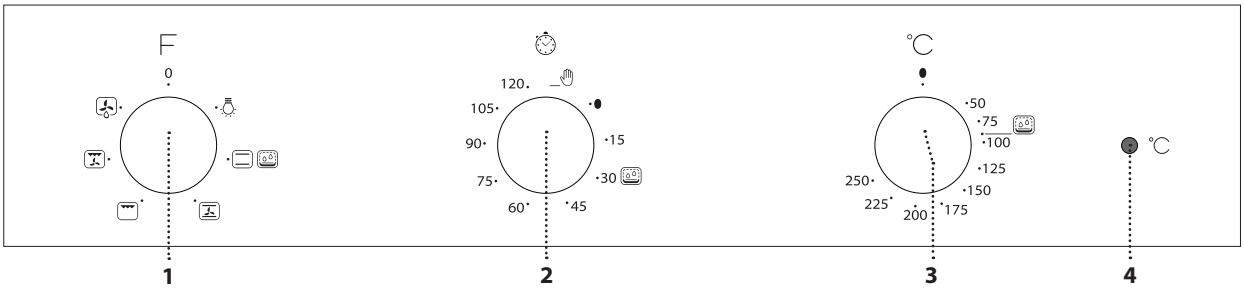
Before using the appliance carefully read the Safety Instruction.

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. Bottom heating element (non-visible)

CONTROL PANEL



1. SELECTION KNOB
For switching the oven on by selecting a function.
Turn to the position O to switch the oven off.

2. TIMER KNOB
For setting the desired cooking time.

3. THERMOSTAT KNOB
Turn to select the desired temperature.

4. LED THERMOSTAT / PREHEATING
Switches on during the heating process.
Switches off once the desired temperature is reached.

ACCESSORIES

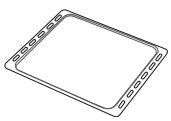
The number and type of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.



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

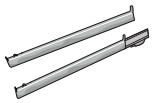


DRIP TRAY. Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.



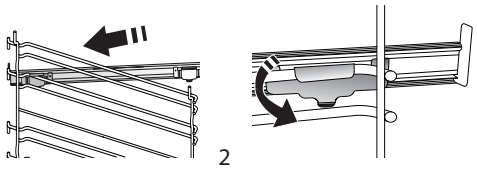
BAKING TRAY. Use for cooking all bread and pastry products, but also for roasts, fish en papillotte, etc.

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.



SLIDING RUNNERS.*
These make it easier to place accessories in and remove accessories from the oven.

To fit the sliding runners, remove the shelf guides and take the protective plastic off off them. Fasten the upper clip of the runner to the shelf guide and slide it along as far as it will go (1). Lower other clip into position. To secure the guide, press the lower portion of the clip firmly against the shelf guide (2). Make sure that the runners can move freely. Repeat these steps on the other shelf guide on the same level. The sliding runners can be fitted on any level. Reposition the shelf guides and rest the accessories on them.



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.

* Available only on certain models

FIRST TIME USE

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, preferably using the "Convection bake" function. The oven must be empty during this time. 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.

FUNCTIONS & DAILY USE

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require.

0 OFF
For switching off the oven.

LIGHT
To switch the oven light on.

CONVENTIONAL
For cooking any kind of dish on one shelf only.

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. This function should be activated only when the oven is cold and after having poured 200 ml of water into the bottom of the oven. Set the timer for 30 minutes and the temperature at 90°C. Once the cycle is finished, wait about 15 minutes before opening the door.

CONVECTION BAKE
For cooking meat and pies with a liquid filling (savoury or sweet) on 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 level to cook on one shelf only; the 1st and 4th levels to cook on two shelves. Preheat the oven before cooking.

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 water.

DEFROST
For defrosting food more quickly. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.

2. ACTIVATE A FUNCTION

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.
To interrupt the function at any time, switch off the oven, turn the *selection knob* and the *thermostat knob* to 0 and ⬮ .

SMART CLEAN
To activate the "Smart Clean" cleaning function, pour 200 ml of drinking water into the bottom of the oven, then turn all the knobs to the icon.

. SET LENGTH OF COOKING TIME
By using the timer knob, it is possible to set the cooking time between 1 and 120 minutes.
Turn the *timer knob* clockwise as far as it will go, then select the desired cooking time by turning the know counter-clockwise.
When the desired cooking time has finished, the oven will switch off automatically and the *timer knob* will remain on ⬮.

To use the oven manually, make sure that the *timer knob* is positioned on .

Please note: if the timer knob is on ⬮ , you will not be able to activate any of the functions.

3. PREHEATING

Once the function has been activated, the LED thermostat will switch on signalling that the preheating process has begun.
At the end of this process, the LED thermostat switches off indicating 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.

COOKING TABLE

Recipe	Function	Preheat	Temperature (°C)	Cooking time (Min.)	Shelf and accessories
Leavened cakes		Yes	150 - 175	35 - 90	3
		Yes	150 - 170	30 - 90 *	4 1
Filled cake (cheese cake, strudel, fruit pie)		Yes	150 - 190	30 - 85	3
		Yes	150 - 190	35 - 90 *	4 1
Biscuits / tartlets		Yes	160 - 175	20 - 45	3
		Yes	160 - 170	20 - 45 *	4 1
Bread / Pizza / Focaccia		Yes	190 - 250	12 - 50	3
		Yes	190 - 250	20 - 50 *	4 1
Frozen Pizza		Yes	250	10 - 15	3
		Yes	250	10 - 20 *	4 1
Salty cakes (vegetable pie, quiche)		Yes	175 - 200	45 - 55	3
		Yes	175 - 190	45 - 60 *	4 1
Lasagne / baked pasta / canneloni / flans		Yes	200	45 - 65	3
Lamb / veal / beef /pork 1 kg		Yes	200	80 - 110	3
Chicken / rabbit / duck 1 kg		Yes	200	50 - 100	3
Baked fish / en papillote 0,5 kg (fillets, whole)		Yes	175 - 200	40 - 60	3
Stuffed vegetables (tomatoes, courgettes, aubergines)		Yes	175 - 200	50 - 60	2
Toasted bread		5'	200	2 - 5	5
Fish fillets / slices		5'	200	20 - 30 **	4 3
Sausages / kebabs / spare ribs / hamburgers		5'	200	30 - 40 **	5 4
Roast chicken 1-1,3 kg		—	200	55 - 70 **	2 1
Roast beef rare 1 kg		—	200	35 - 45 ***	3
Roast potatoes		—	200	45 - 55 ***	3
Vegetable gratin		—	200	20 - 30	3
Lasagne & meat		Yes	200	50 - 100 */****	4 1
Meat & potatoes		Yes	200	45 - 100 */****	4 1
Fish & vegetables		Yes	175	30 - 50 ****	4 1

* Switch level two thirds of the way through cooking (if necessary).
** 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.

HOW TO READ THE COOKING TABLE
The table lists the best function, accessories and level to use to cook different types of food. Cooking times start from the moment food is placed in the oven, excluding preheating (where required). Cooking temperatures and times are approximate and depend on the amount of food and the type of accessory used. Use the lowest recommended settings to begin with and, if the food is not cooked enough, then switch to higher settings. Use the accessories supplied and preferably dark-coloured metal cake tins and baking trays. You can also use Pyrex or stoneware pans and accessories, but bear in mind that cooking times will be slightly longer.

FUNCTIONS				
	Conventional	Grill	TurboGrill	Convection Bake

ACCESSORIES					
	Wire shelf	Cake tin on wire shelf	Drip tray / baking tray or cake tin on wire shelf	Drip tray / Baking tray	Drip tray with 500 ml of water

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 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, leave 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.

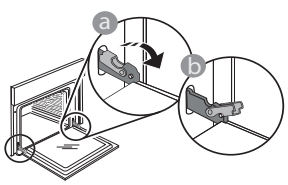
REPLACING THE LAMP

Disconnect the oven from the power supply, unscrew the cover from the light, replace the bulb and screw the cover back on the light. 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.

REMOVING AND REFITTING THE DOOR

To remove the door, open it fully and lift the catches, pushing them forwards until they are in the unlock position (1). 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 (2). Put the door to one side, resting it on a soft surface.



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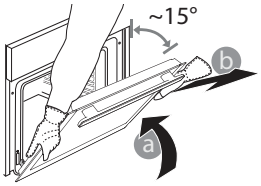
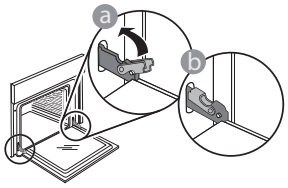


2

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. Lower the door and then open it fully. Lower the catches into their original position (3): Make sure that you lower them down completely. Apply gentle pressure to check that the catches are in the correct position.



3

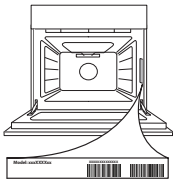
Try closing the door and check to make sure that it lines up with the control panel. If it does not, repeat the steps above: The door could become damaged if it does not work properly.

TROUBLESHOOTING

What to do if...	Possible reasons	Solutions
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.
Cooking will not start.	Timer knob set to ⬮.	Turn the *timer knob* to ✋ or select a cooking time as indicated in the Daily Use chapter.

You can download the Safety Instructions, User Manual, Product Fiche and Energy data by:

- Visiting our website **docs.whirlpool.eu**
- Using QR Code
- Alternatively, **contact our After-sales Service** (See phone number in the warranty booklet). When contacting our After-sales Service, please state the codes provided on your product's identification plate.



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