

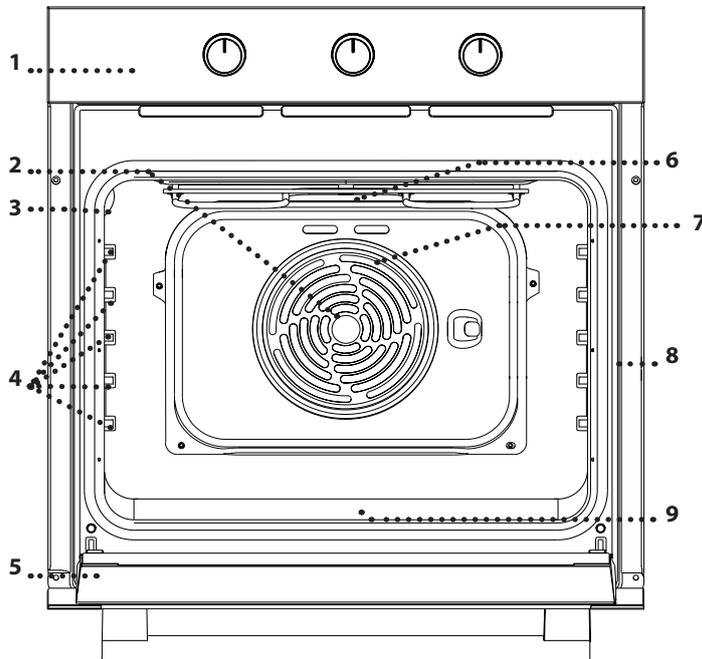


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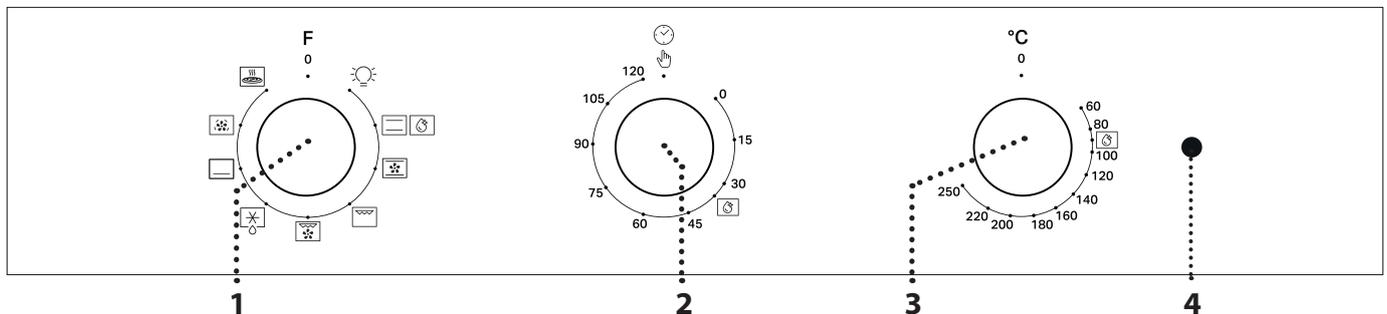
**Before using the appliance carefully read the Safety Instruction.**

## PRODUCT DESCRIPTION



1. Control panel
2. Fan
3. Lamp
4. Shelf guides  
(the level is indicated on the wall of the cooking compartment)
5. Door
6. Top heating element / grill
7. Circular heating element  
(not visible)
8. Identification plate  
(do not remove)
9. Bottom heating element  
(not visible)

## CONTROL PANEL



### 1. SELECTION KNOB

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

### 2. TIMER KNOB

Useful as a timer. Doesn't activate or interrupt cooking.

### 3. THERMOSTAT KNOB

Turn to select the temperature you require when activating the selected function.

### 4. LED THERMOSTAT / PREHEATING

Switches on during the heating process. Switches off once the desired temperature is reached.

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

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

# ACCESSORIES



Download the Use and Care Guide from [docs.whirlpool.eu](http://docs.whirlpool.eu) for more information

## 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 papillote, etc.

## SLIDING RUNNERS \*



To facilitate inserting or removing accessories.

\* Available only on certain models

The number 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 onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Next, slide it horizontally along the shelf guide as far as possible.

The other accessories, such as the baking tray, are inserted horizontally by sliding them along the shelf guides.

### REMOVING AND REFITTING THE SHELF GUIDES

The shelf guides can be removed to facilitate the oven cleaning: pull them to remove from their seats.

# FUNCTIONS\*



Download the Use and Care Guide from [docs.whirlpool.eu](http://docs.whirlpool.eu) for more information

**0 OFF**

For switching off the oven.



**LIGHT**

For switching on the light in the compartment.



**CONVENTIONAL**

For cooking any kind of dish on one shelf only. It is best to use the 2nd shelf.



**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. The position of the icon does not correspond to the temperature reached during the cleaning cycle.



**CONVECTION BAKE**

For baking cakes with juicy fillings 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.



**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 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 drip tray to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



**DEFROSTING**



For defrosting food more quickly.



**BOTTOM HEATING**

For browning the bottom of the dishes. The function can also be used for slow cooking, to finish cooking very liquid dishes (sweet or savour) or to thicken sauces and gravies.



**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.



**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.

\* Function used as reference for the energy efficiency declaration in accordance with Regulation (EU) No. 65/2014

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# USING THE APPLIANCE FOR THE FIRST TIME

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## 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.

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

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## DAILY USE

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### 1. SELECT A FUNCTION

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

### 2. ACTIVATE A FUNCTION

#### MANUAL

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 .

#### SMART CLEAN

To activate the “Smart Clean” cleaning function, pour 100 - 120 ml 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

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.

### 4. SETTING THE TIMER

The timer knob can be used to set a cooking time of between 1 and 120 minutes. To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. At the end of the set cooking time the oven switches off and the selector remains positioned at 0 . To use the oven in manual mode, i.e. without setting a cooking time, be sure that the timer knob is turned to the  symbol.

**IMPORTANT:** when the timer knob is positioned at 0 the oven will not switch on. To switch the oven on, set the knob to  symbol or set a cooking time.

# COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
<b>Leavened cakes</b>		Yes	150 - 170	30 - 90	
		Yes	160 - 180	30 - 90	 
<b>Filled cake</b> (cheesecake, strudel, fruit pie)		Yes	160 - 200	35 - 90	
		Yes	160 - 200	40 - 90	 
<b>Biscuits / tartlets</b>		Yes	160 - 180	15 - 35	
		Yes	150 - 170	20 - 45	 
<b>Choux buns</b>		Yes	150 - 170	20 - 45	  
		Yes	180 - 200	40 - 60	
<b>Meringues</b>		Yes	170 - 190	35 - 50	 
		Yes	90	150 - 200	
<b>Pizza / bread</b>		Yes	90	140 - 200	 
		Yes	90	140 - 200	  
<b>Sandwiches</b> 80 g		Yes	220 - 250	10 - 25	
<b>Bread loaf</b> 500 g		Yes	200 - 240	20 - 45	 
<b>Bread</b>		Yes	180 - 200	30 - 45	
		Yes	180	50 - 70	
<b>Frozen pizza</b>		Yes	180 - 200	30 - 80	 
		Yes	250	10 - 20	
<b>Savoury cakes</b> (vegetable pie, quiche)		Yes	230 - 250	10 - 25	 
		Yes	180 - 200	30 - 45	
<b>Vol-au-vent / puff pastry crackers</b>		Yes	180 - 200	35 - 50	 
		Yes	180 - 200	35 - 50	  
<b>Lamb / veal / beef / meat</b> 1 kg		Yes	190 - 200	20 - 30	
<b>Roast pork with crackling</b> 2 kg		Yes	180 - 190	110 - 150	 
<b>Chicken / rabbit / duck</b> 1 kg		Yes	200 - 230	50 - 100	  
<b>Turkey / goose</b> 3 kg		Yes	180 - 200	150 - 200	
<b>Baked fish / en papillote</b> 0.5 kg (fillet, whole)		Yes	170 - 190	30 - 45	

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
<b>Stuffed vegetables</b> (tomatoes, courgettes, aubergines)		Yes	180 - 200	50 - 70	2 
<b>Toasted bread</b>		5'	250	2 - 6	5 
<b>Fish fillets / slices</b>		5'	250	15 - 30 *	4 3 
<b>Sausages / kebabs / spare ribs / hamburgers</b>		5'	250	15 - 30 *	5 4 
<b>Roast chicken</b> 1-1.3 kg		-	200 - 220	60 - 80 **	3 1 
<b>Roast beef rare</b> 1 kg		-	200	35 - 50 **	3 
<b>Leg of lamb / knuckle</b>		-	200	60 - 90 **	3 
<b>Roast potatoes</b>		-	200 - 220	35 - 55 **	3 
<b>Vegetable gratin</b>		-	200 - 220	25 - 55	3 
<b>Meat and potatoes</b>		Yes	190 - 200	45 - 100 ***	4 1 
<b>Fish and vegetables</b>		Yes	180	30 - 50 ***	4 1 
<b>Lasagna and meat</b>		Yes	200	50 - 100 ***	4 2 
<b>Complete meal</b> Fruit tart (Level 5) / Lasagna (Level 3) / Meat (Level 1)		Yes	180 - 190	40 - 120 ***	

\* 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.

ACCESSORIES						
	Rack	Baking dish or baking tray on the wire shelf	Drip tray / Dessert tray / Baking tray on wire shelf	Drip tray	Drip tray with 200 ml of water	BAKING TRAY

FUNCTIONS						
	Conventional	Grill	Turbo Grill	Forced Air	Convection Bake	Bread

## USEFUL TIPS



Download the Use and Care Guide from [docs.whirlpool.eu](https://docs.whirlpool.eu) for more information

### 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 the 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.

### COOKING DIFFERENT FOODS AT THE SAME TIME

Using the "Forced Air" function, you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), on different levels. Remove the food which requires a shorter cooking time and leave the food which requires a longer cooking time in the oven.

## CLEANING AND MAINTENANCE



Download the Use and Care Guide from [docs.whirlpool.eu](https://docs.whirlpool.eu) for more information

**Do not use steam cleaning equipment.**

**Use protective gloves during all operations.**

**Carry out the required operations with the oven cold.**

**Disconnect the appliance from the power supply.**

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

### 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.

- Activate the "Smart Clean" function for optimum cleaning of the internal surfaces.
- The door can be easily removed and refitted to facilitate cleaning of the glass.
- Clean the glass in the door with a suitable liquid detergent.
- The top heating element of the grill can be lowered to clean the upper panel of the oven.

### INTERIOR SURFACES

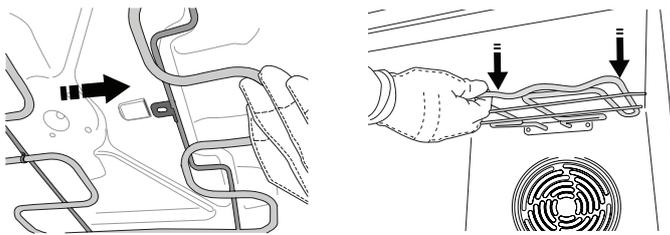
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, allow the oven to cool completely and then wipe it with a cloth or sponge.

### ACCESSORIES

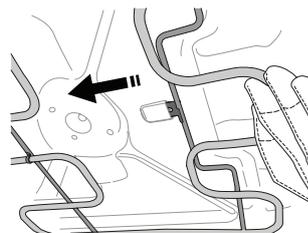
Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

### LOWERING THE TOP HEATING ELEMENT\*

**1.** Extract the heating element from its seating, then lower it.



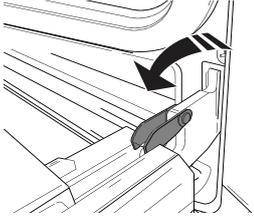
**2.** To return the heating element to its position, lift it up, pull it slightly towards you and make sure that the tab support is in its proper seating.



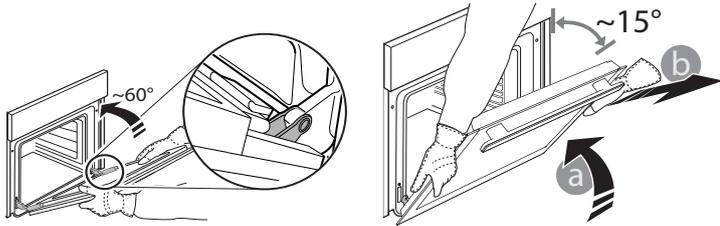
\* Available only on certain models

## 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 (a) at the same time until it is released from its seating (b).



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.

**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.

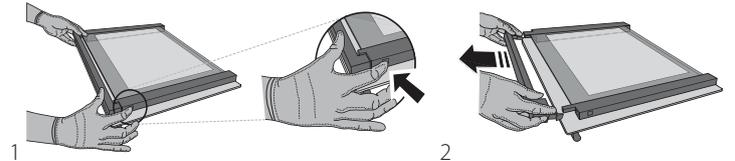
## REPLACING THE LAMP

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. Do not use the oven until the light cover has been refitted.

Please note: Only use 25W/230 ~ V, G9 type, 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. Light bulbs are available from our After-sales Service.

## CLEANING OF THE DOOR GLASSES

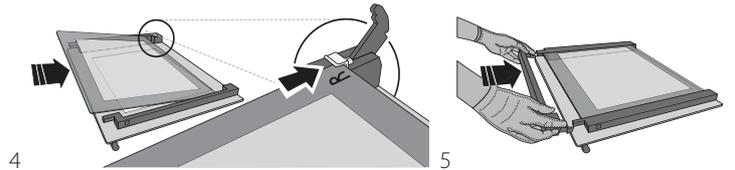
After removing the door and resting it on a soft surface with the handle downwards, simultaneously press the two retaining clips (1) and remove the upper edge of the door by pulling it towards you (2).



Lift and firmly hold the inner glass with both hands, remove it and place it on a soft surface before cleaning it (3).



**3** To correctly reposition the inner glass, make sure that the "R" is visible in the left-hand corner and the clear surface (not printed) is facing up. First insert the long side of the glass indicated by "R" into the support seats, then lower it into position (4). Refit the upper edge (5): a click will indicate correct positioning. Make sure the seal is secure before refitting the door.



Problem	Possible cause	Solution
The oven does not work.	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.

▼ Download the Use and Care Guide from [docs.whirlpool.eu](https://docs.whirlpool.eu) for the table of tested recipes, compiled for the certification authorities in accordance with the standard IEC 60350-1.



**Policies, standard documentation and additional product information can be found by:**

- Visiting our website [docs.whirlpool.eu](https://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.

