



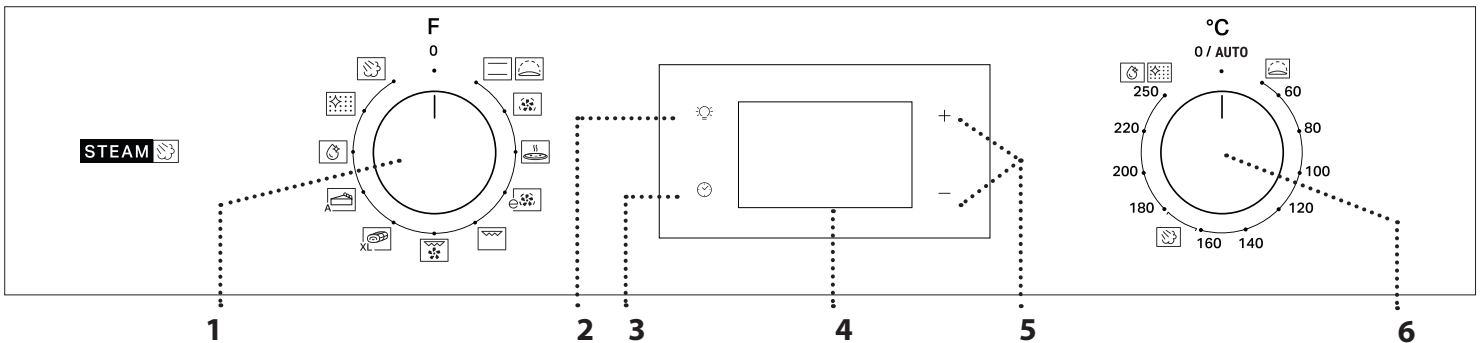
## THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

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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.

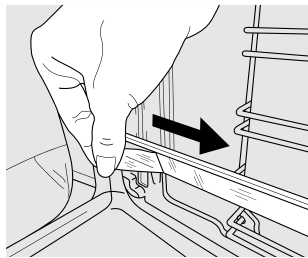
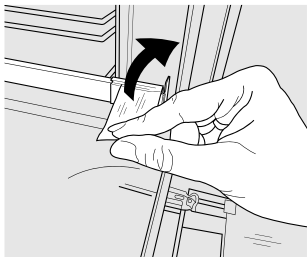
### 6. THERMOSTAT KNOB

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.

## SLIDING SHELVES AND SHELF GUIDES

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

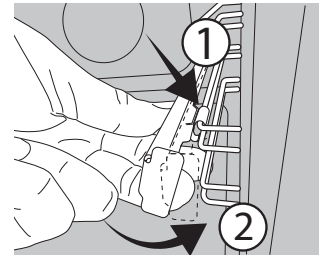
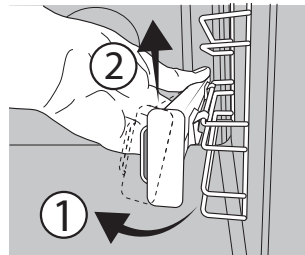


### REMOVING THE SLIDING RUNNERS [c]

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. SET THE POWER CONSUMPTION

By default the oven is programmed to work at a power higher than 3 kW (Hi): To operate the oven at a power that is compatible with a domestic power supply less than 2,9 kW (Lo), you will need to change the settings.

To go to the change menu, turn the selection knob to , then turn it back to 0 position.

Press and hold **+** and **-** for five seconds immediately afterwards.



Use **+** or **-** to change the setting, then press and hold  for at least two seconds to confirm.

## 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.




### 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 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.

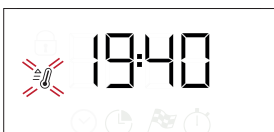
## 1. SELECT A FUNCTION

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

## 3. 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 recommended to ventilate the room after using the appliance for the first time.



### MAXI COOKING

For cooking large joints of meat (above 2.5 kg).

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.




### 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




### STEAM+

The Steam+ function allows to obtain excellent performances thanks to the presence of steam in the cooking cycle. This function automatically manages the ideal temperature for cooking a wide range of recipes; the cooking times of the main dishes are shown in the relative cooking table. Always activate the steam function when the oven is cold, and after pouring 200 ml of drinking water into the bottom of the cavity. To activate Steam+ function, the thermostat knob needs to be turned in to position of  icon.

## FLEXI CLEAN PACK




### SMARTCLEAN

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" function, pour 100-120 ml of drinking water on 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.



### AUTOMATIC CLEANING - PYRO

For eliminating cooking spatters using a cycle at very high temperature. To activate this function move thermostat knob to . The position of the icon does not correspond to the real temperature reached during the cleaning cycle.

*thermostat knob*. The function will not start if the *thermostat knob* will be on **0 / AUTO** position (except for PASTRY AUTO function). 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; Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

## STEAM





To start the Steam function, pour 200 ml of drinking water in the oven bottom. Select the function turning clockwise the selection knob on the relevant icon, and the thermostat knob in any position between 160 and 180°C (as suggested by the icon). The function will start and the display will show the current time of the day. No preheating is needed. To end the cooking, turn the selection knob on 0 position. During


Steam cooking do not open the door and never top up the water.

Please note: To set a specific duration, according to the related cooking table, follow the instruction in the "Programming Cooking" paragraph.

### 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 duration 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 in time calculated based on selected cooking end time.

Please note: To cancel the setting, switch the oven off by turning the selection knob to 0 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, 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".

### 6. AUTOMATIC CLEANING FUNCTION – PYRO

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

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 excessive residuals inside the cavity and clean the inner door glass before using the pyrolytic function. Avoid activating the pyro cycle cleaning in the presence of limescale residues.

We recommend only running the Pyro function if the appliance contains heavy soiling or gives off bad odours during cooking. To activate the automatic cleaning function, turn the selection knob and the thermostat knob to the  icon. The function will be activated automatically, the door locked and the light inside the oven switched off: The display will show the time remaining to the end, alternating with "Pyro".



Once the cycle has been completed, the door remains locked until the temperature inside the oven has returned to a safe level. Air the room during and after running the Pyro cycle.

# COOKING TABLE

RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	170	30 - 50	2
		Yes	160	30 - 50	2
		Yes	160	40 - 60	4  1
Biscuits / tartlets		Yes	160	25 - 35	3
		Yes	160	25 - 35	3
		Yes	150	35 - 45	4  2
Pizza / Focaccia		Yes	190 - 250	15 - 50	1/2
		Yes	190 - 250	20 - 50	4  2
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	2
Lamb / veal / beef / 1 kg		Yes	190 - 200	80 - 110	3
Chicken / rabbit / duck 1 kg		Yes	200 - 230	50 - 100	2
Toasted bread		5'	250	2 - 6	5
Roast potatoes		Yes	200 - 210	35 - 55**	3

## 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.



## COOKING TABLE STEAM+

FOOD	RECIPE	QUANTITY	TIME (min)	ACCESSORIES	LEVEL	WATER
BREAD	Small breads	80-100 g	30 - 45		2	200 ml
	Sandwich loaf in tin	300-500 g	40 - 60			
	Bread	500g-2 kg	50 - 100			
	Baguettes	200-300 g	30 - 45			
MEAT	Roast	1 kg	60 - 110			
	Ribs	500g-1,5 kg	50 - 75			
	Chicken	1-1,5 kg	55 - 80			
	Chicken/Turkey	3 kg	100 - 140			
FISH	Fillet Steak	0.5-2 cm	15 - 25			
	Fillet Steak	2-4 cm	20 - 35			
	Whole Fish	300- 600 g	20 - 30			
	Whole Fish	600 -1200 g	25 - 45			
VEGETABLES	Steamed Potatoes	0.5-1.5 kg	45 - 60			
	Stuffed Peppers	1-2 kg	35 - 55			
	Steamed Broccoli	0.3-1 kg	30 - 50			
	Steamed Zucchini	0.5-1.5 kg	30 - 50			
PASTRIES	Cookies	a tray	25 - 35			
	Muffin	30-60 g	25 - 45			
	Sponge Cake	500-700 g	30 - 50			
	Tart	a tin	35 - 55			

Start the STEAM+ function only when the oven is cold. Opening the door and topping up the water during cooking may have an adverse effect on the final cooking result.

## 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 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..

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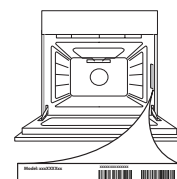
**Policies, standard documentation and additional product information can be found by:**

- 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.

**For markets outside Europe:**

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:

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