



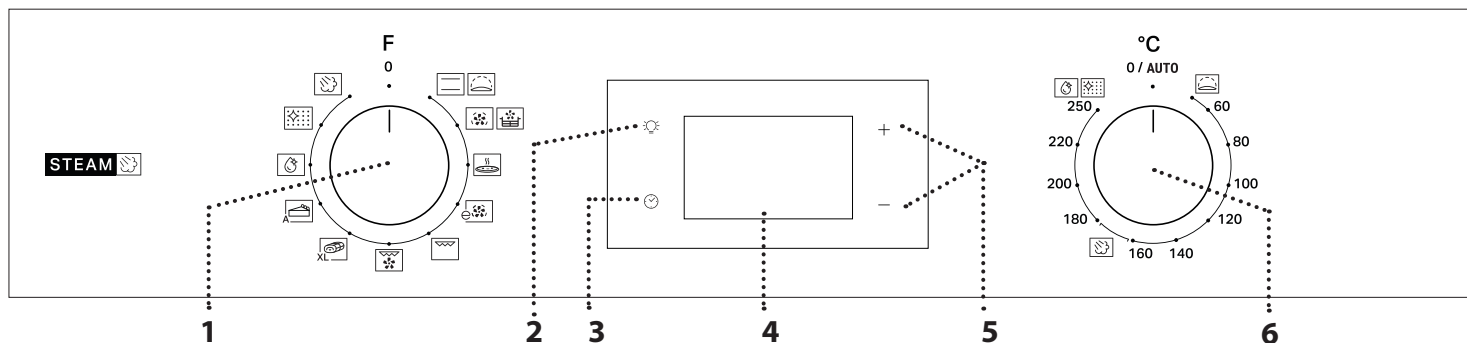
THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

In order to receive a more complete assistance, please register your product on **our website**.



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

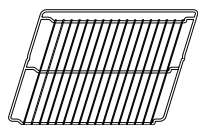
5. ADJUSTMENT BUTTONS

For changing the cooking time settings.

6. THERMOSTAT KNOB

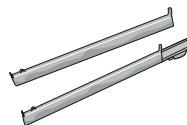
Turn to select the temperature you require when activating manual functions.

ACCESSORIES



WIRE SHELF

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



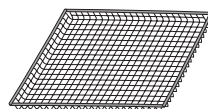
SLIDING RUNNERS*

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

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**.

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.



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

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 using conventional function . 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.



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

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.



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 position **0/AUTO** 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.



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" 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.

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.



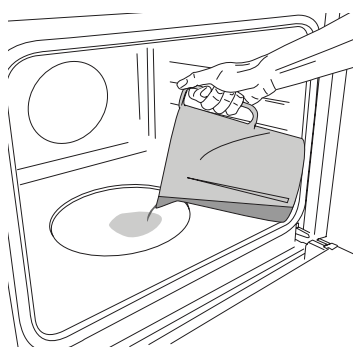
Please note: During cooking you can change the function by turning the *selection knob* or adjust the temperature by turning the *thermostat knob*. The function will not start if the *thermostat knob* will be on . You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

RISING

To start the "Rising" function, turn the thermostat knob to the relevant symbol; if the oven is set to a different temperature, the function will not start.

Please note: You can set the cooking time, cooking end time (only if you set a cooking time) and a timer.

STEAM



Fill the embossing of the cavity with drinking water only when the oven is cold.

Select the function turning clockwise of the selection knob on the relevant icon, and turn the thermostat knob to the temperature required. No preheating is needed. During steam cooking, do not open the door and never top up the water. At the end of cooking, open the door carefully so that

steam can escape slowly.

Please note: Refer to Assisted Steam Cooking Table for specific duration, amount of water and instructions

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 minutes.

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 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".

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 (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.

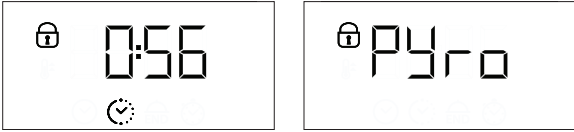
For optimum cleaning results, remove excessive residuals inside the cavity and clean the inner door glass before using the pyrolytic function.

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.

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.

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 minutes	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

ASSISTED STEAM COOKING TABLE

RECIPE	FUNCTION	 WATER (ML)	PREHEAT	 TEMPERATURE (°C)	 DURATION (MIN)	 LEVEL AND ACCESSORIES
Fish fillets / cutlets 0.5 - 2 cm		250	-	190 - 210	15 - 25	
Whole fish 300 - 600 g		250	-	190 - 210	15 - 30	
Whole fish 600 g - 1.2 kg		250	-	180 - 200	25 - 45	
Roast Beef rare 1 kg		250	-	190 - 210	40 - 55	
Lamb shank 500 g - 1.5 kg		250	-	170 - 190	60 - 75	
Chicken / guinea fowl / duck Whole 1 - 1.5 kg		250	-	200 - 220	55 - 75	
Chicken / guinea fowl / duck Pieces 500 g - 1.5 kg		250	-	200 - 220	40 - 60	
Chicken / turkey / duck Whole 3 kg		250	-	160 - 180	100 - 140	
Lamb / Beef / Pork 1 kg		250	-	170 - 190	60 - 100	
Small bread 80 - 100 g		200	-	200 - 220	30 - 45	
Sandwich loaf in tin 300 - 500 g		250	-	170 - 190	45 - 60	



ASSISTED STEAM COOKING TABLE

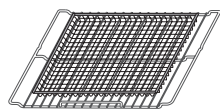
RECIPE	FUNCTION	WATER (ML)	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Bread loaf 500 g - 2 kg		250	-	160 - 170	50 - 100	
Baguettes 200 - 300 g		250	-	200 - 220	30 - 45	

The time indicated includes the preheating phase: we recommend placing the food in the oven and setting the cooking time when starting the function.
To remove the remaining limescale from the bottom of the cavity after the  cooking, just pour 250 ml of white vinegar onto the embossing of the cavity (alternatively, use a specific

descaling product. For availability please contact the After Sales Service). Leave it to work at room temperature for 30 minutes, then clean the cavity with warm drinking water and a soft cloth. Cleaning is recommended at least for every 5 to 10  steam cooking cycles.

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	 3 
	Frozen Chicken Nuggets		500-700	✓	200	15-20	 4 
	Fish Sticks		500-700	✓	220	15-20	 4 
Vegetables	Fresh Breaded Zucchini		400	✓	200	15-20	 4 
	Homemade Fries		300-800	✓	200	25-40	 4 
	Mixed Vegetables		300-800	✓	200	20-35	 4 
Meat and Fish	Chicken Breast		1-4 cm	✓	200	20-50	 4 
	Chicken Wings		200-800	✓	220	20-40	 4 
	Breaded Cutlet		1-4 cm	✓	220	15-40	 4 
	Fish Fillet		1-4 cm	✓	200	15-25	 4 



» 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.

PASTRY AUTO FUNCTION

TYPE	WEIGHT (KG)	FUNCTION	PREHEAT	TEMPERATURE	MINUTES	ACCESSORIES
Leavened cake	0,9 - 1,2		(auto)	180° / 140°	45	
Plum cakes	0,9 - 1,2		(auto)			
Baked apples	1,0 - 1,5		(auto)			

CLEANING & MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.

Do not use steam cleaners.

Wear protective gloves.

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

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,

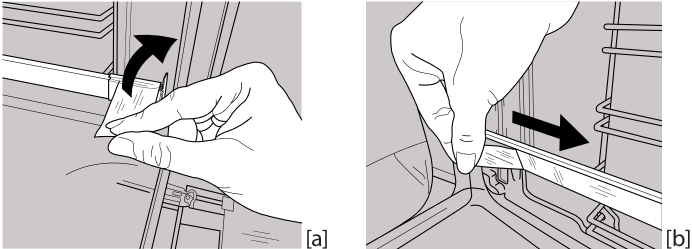
- let the oven to cool completely and then wipe it with a cloth or sponge.
- Activate the “Smart Clean” function for optimum cleaning of the internal surfaces.
 - Clean the glass in the door with a suitable liquid detergent.
 - The oven door can be removed to facilitate cleaning.

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.
- The AirFry tray can be cleaned in the dishwasher.

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.

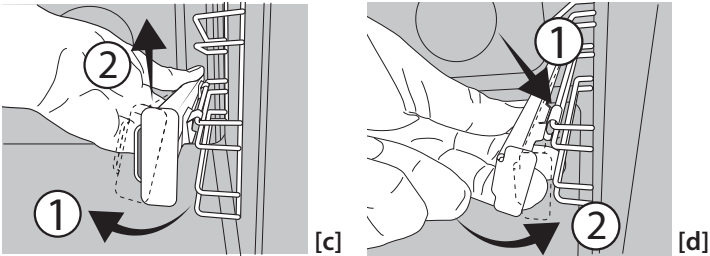


REMOVING THE SLIDING RUNNERS [c]

Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the 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.

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 you 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.

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



