



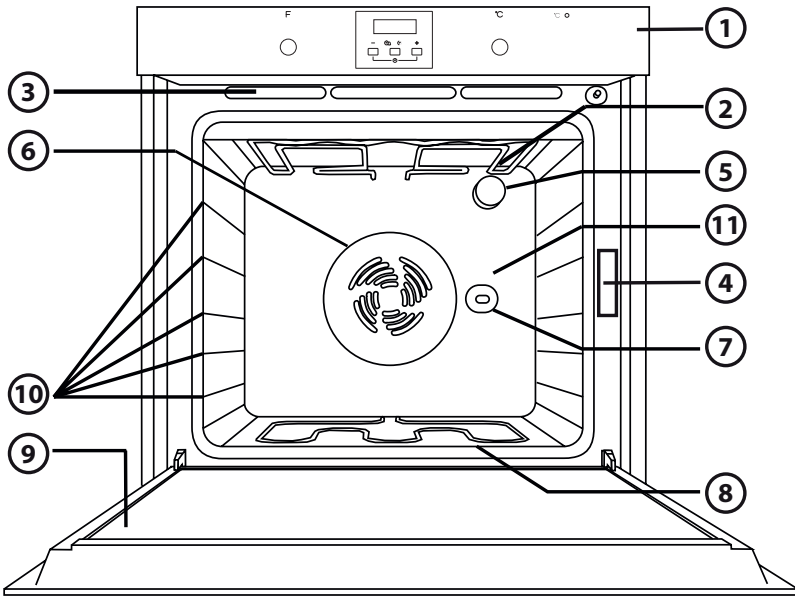
## THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

In order to receive a more complete assistance, please register your product on [www.whirlpool.eu/register](http://www.whirlpool.eu/register)



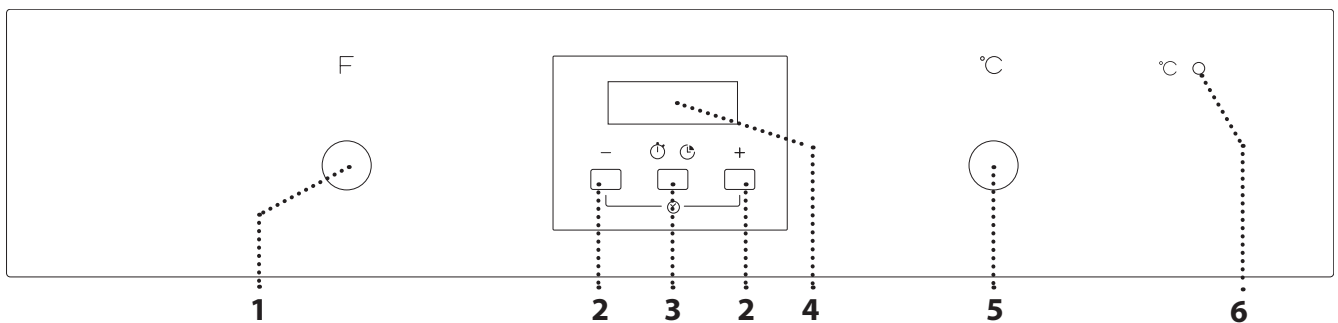
Before using the appliance carefully read the Safety Instruction.

## PRODUCT DESCRIPTION



1. Control panel
2. Upper heating element/grill
3. Cooling system (if present)
4. Dataplate (not to be removed)
5. Light
6. Baking ventilation system (if present)
7. Turnspit (if present)
8. Lower heating element (not visible)
9. Door
10. Position of shelves
11. Rear wall

## CONTROL PANEL



### 1. SELECTION KNOB

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

### 2. +/- BUTTON

To decrease or increase the value shown on the display.

### 3. TIME BUTTON

For selecting the various settings: duration, timer.

### 4. DISPLAY

### 5. THERMOSTAT KNOB

Turn to select the temperature you require.

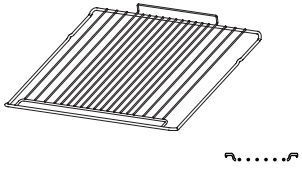
### 6. LED THERMOSTAT/ PREHEATING

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

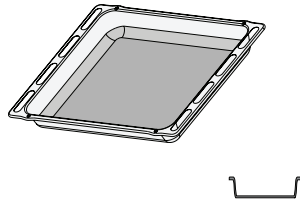
Please note: All knobs are push-activated knobs. Push down on the centre of the knob to release it from its seating.

# ACCESSORIES

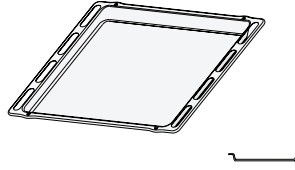
## WIRE SHELF



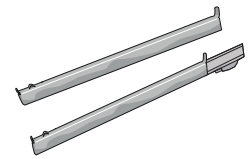
## DRIP TRAY (IF PRESENT)



## BAKING TRAY



## SLIDING RUNNERS (IF PRESENT)



The number and the type of accessories may vary depending on which model is purchased. Other accessories can be purchased separately from the After-sales Service.

## USING THE 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. Then 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.

# FUNCTIONS

**0 OFF**  
To stop cooking and switch off the oven.

**LAMP**  
To switch the oven light on/off.

**CONVENTIONAL**  
To cook any kind of dish on one shelf only. Use the 2nd shelf. Preheat the oven to the required temperature. The thermostat led turns off when the oven is ready and food can be placed in it.

**CONVECTION BAKE**  
For baking cakes with liquid filling (sweet or savoury) 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. Use the 2nd shelf to cook on one shelf only, and the 2nd and 4th to cook on two shelves. Preheat the oven before cooking.

**GRILL**  
To grill steak, kebabs and sausages; to cook vegetables au gratin and toast bread. Place food on the 4th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd shelf, adding approx. half a litre of water. Preheat the oven for 3-5 min. During cooking the oven door must remain closed.

**TURBO GRILL**  
To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx. half a litre of water. It is advisable to turn the meat over during cooking for more even browning. The oven does not have to be preheated. During cooking the oven door must remain closed.

**DEFROST**  
To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside.

**BOTTOM + CONVECTION BAKE**  
For cooking fruit, cakes, vegetables, pizza, poultry, etc. on a single level.

**FORCED AIR**  
Also to cook different types of food requiring the same cooking temperature (e.g. fish, vegetables, cakes) on a maximum of two shelves at the same time. This function allows cooking without odours being transferred from one food to another. It is advisable to use the 2nd level to cook on a single shelf. To cook on two shelves, it is advisable use the 1st and 3rd levels, preheating the oven first.

**BOTTOM**  
Use this function after cooking to brown the bottom of the dish. It is advisable to place the food on the 1st /2nd cooking level. The function can also be used for slow cooking, such as vegetables and meat stews; in this case use the 2nd cooking level. The oven does not have to be preheated.

# USING THE APPLIANCE FOR THE FIRST TIME

## 1. SETTING THE TIME

You will need to set the time of the day when you switch on the appliance for the first time: "AUTO" and "0.00" flash on the display.



To set the time of day, press buttons  $-$  and  $+$  at the same time: Set the time of day using the  $+$  and  $-$  buttons.

Press the *time button* to confirm.

Having selected the desired time value, it is possible to change the alarm tone: the display shows "ton 1".



To select the desired tone, press button  $-$ , then press the *time button* to confirm.

Please note: To change the time of the day afterwards for example following lengthy power outages, proceed as described above.

## 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, 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.

## DAILY USE

### 1. SELECT A FUNCTION

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

### 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  $\text{O}$  and  $\bullet$ .

### 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.

### USING THE ELECTRONIC PROGRAMMER

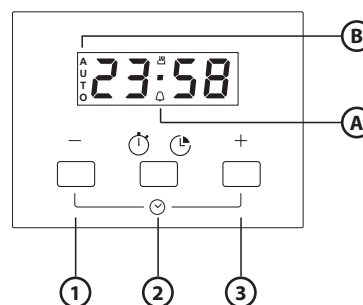
By pressing the *time button* it is possible to select various mode to keep or program the cooking time.

Please note: After few seconds without any interaction, a buzzer sounds and all settings will be confirmed.

1. Button  $-$  : to decrease the value shown on the display
2. Button  $\text{⌚}$   $\text{⌚}$  : for selecting the various settings:
  - a. Timer
  - b. Cooking time
3. Button  $+$ : to increase the value shown on the display

**A.** The symbol  $\text{⏏}$  indicates that the timer function is in operation

**B.** The **AUTO** symbol confirms the setting has been made



### SETTING THE MINUTE MINDER

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

To activate the timer, long press the *time button*: the  $\text{⏏}$  symbol flashes on the display (1).

Use the  $+$  and  $-$  buttons to set the desired duration: the countdown begins after a few seconds. The display shows the time of the day and the  $\text{⏏}$  remains lit, confirming the timer has been set (2).

# Obsah je uzamčen

**Dokončete, prosím, proces objednávky.**

**Následně budete mít přístup k celému dokumentu.**



**Proč je dokument uzamčen? Nahněvat Vás rozhodně nechceme. Jsou k tomu dva hlavní důvody:**

- 1) Vytvořit a udržovat obsáhlou databázi návodů stojí nejen spoustu úsilí a času, ale i finanční prostředky. Dělali byste to Vy zadarmo? Ne\*. Zakoupením této služby obdržíte úplný návod a podpoříte provoz a rozvoj našich stránek. Třeba se Vám to bude ještě někdy hodit.

*\*) Možná zpočátku ano. Ale vězte, že dotovat to dlouhodobě nelze. A rozhodně na tom nezbohatneme.*

- 2) Pak jsou tady „roboti“, kteří se přiživují na naší práci a „vysávají“ výsledky našeho úsilí pro svůj prospěch. Tímto krokem se jim to snažíme překazit.

A pokud nemáte zájem, respektujeme to. Urgujte svého prodejce. A když neuspějete, rádi Vás uvidíme!