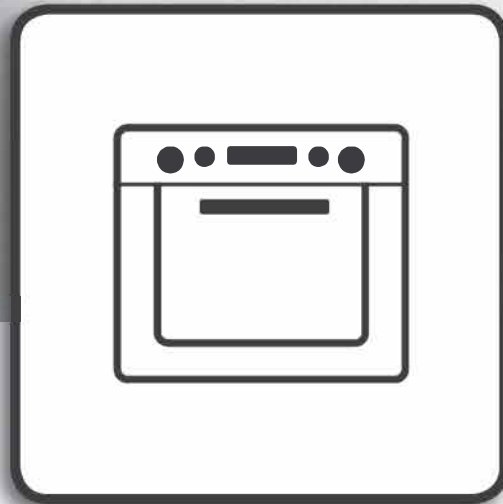


Whirlpool



**Health & Safety, Use & Care, Installation Guide and
Online Warranty Registration Information**

Model : WMH9900BLAUS



**www.whirlpool.com.au
www.whirlpool.co.nz**



**BUILT IN OVEN
USE AND CARE GUIDE**

Dear Users,

Thank you for choosing our products. We are sure you will find your new appliance a pleasure to use. Before you use the appliance, we recommend that you read through these instructions carefully and retain for future reference. Design and specification may change due to product development, no prior notice will be given.

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IMPORTANT SAFETY INSTRUCTIONS

SAFETY INSTRUCTIONS TO BE READ AND OBSERVED

Before using the appliance, read these safety instructions. Keep them nearby for future reference. These instructions and the appliance itself provide important safety warnings, to be observed at all times. The manufacturer declines any liability for failure to observe these safety instructions, for inappropriate use of the appliance or incorrect setting of controls.

⚠ Toddlers (0-3 years) should be kept away from the appliance. Young children (3-8 years) should be kept away from the appliance unless continuously supervised. Children above 8 years old and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance only if they are supervised or have been given instructions on safe use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children without supervision.

⚠ **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age must be kept away unless continuously supervised.

⚠ Never leave the appliance unattended during food drying. If the appliance is suitable for probe usage, only use a temperature probe recommended for this oven.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages. Use oven gloves to remove pans and accessories. At the end of cooking, open the door with caution, allowing hot air or steam to escape gradually before accessing the cavity so to prevent burns. Do not obstruct hot air vents at the front of the oven.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door.

PERMITTED USE

⚠ **CAUTION:** The appliance is not intended to be operated by means of an external switching device, such as a timer, or separate remote controlled system. This appliance is intended to be

used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels, bed & breakfast and other residential environments.

⚠ No other use is permitted (e.g. heating rooms). This appliance is not for professional use. Do not use the appliance outdoors.

⚠ Do not store explosive or flammable substances (e.g. gasoline or aerosol cans) inside or near the appliance.

INSTALLATION

⚠ The appliance must be handled and installed by two or more persons. Use protective gloves to unpack and install.

⚠ Installation, including water supply (if any), electrical connections and repairs must be carried out by a qualified technician. Do not repair or replace any part of the appliance unless specifically stated in the user manual. Keep children away from the installation site. After unpacking the appliance, make sure that it has not been damaged during transport. In the event of problems, contact the dealer or your nearest After-sales Service. Once installed, packaging waste (plastic, styrofoam parts etc.) must be stored out of reach of children. The appliance must be disconnected from the power supply before any installation operation. During installation, make sure the appliance does not damage the power cable preventing catching fire or electric shock. Only activate the appliance when the installation has been completed.

⚠ Carry out all cabinet cutting operations before fitting the appliance and remove all wood chips and sawdust. Do not obstruct the minimum gap between the worktop and the upper edge of the oven. Do not remove the oven from its polystyrene foam base until the time of installation.

⚠ After installation, the bottom of the appliance must no longer be accessible.

⚠ Do not install the appliance behind a decorative door.

ELECTRICAL WARNINGS

⚠ The rating plate is on the front edge of the oven (visible when the door is open).

⚠ It must be possible to disconnect the appliance from the power supply by unplugging it if plug is accessible, or by a multi-pole switch installed upstream of the socket in accordance with

the wiring rules and the appliance must be earthed in conformity with national electrical safety standards.

⚠ Do not use extension leads, multiple sockets or adapters. The electrical components must not be accessible to the user after installation. Do not use the appliance when you are wet or barefoot. Do not operate this appliance if it has a damaged power cable or plug, if it is not working properly, or if it has been damaged or dropped.

⚠ If the supply cord is damaged, it must be replaced with an identical one by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard and electric shock. In case of replacement of power cable, contact an authorised service centre.

CLEANING AND MAINTENANCE

⚠ **WARNING:** Ensure that the appliance is switched off and disconnected from the power supply before performing any maintenance operation; never use steam cleaning equipment - risk of electric shock.

⚠ Do not use harsh abrasive cleaners or metal scrapers to clean the door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Ensure the appliance is cooled down before any cleaning or maintenance to prevent burns.

⚠ **WARNING:** Switch off the appliance before replacing the lamp.

TECHNICAL SPECIFICATIONS

Specifications	90cm Built-in Oven
Supply Voltage & Frequency	220-240V AC 50-60Hz
Usable Capacity	133L
Total Capacity	148L
Output Power	3000 - 3600W
Net Weight (kg)	48.5
Gross Weight (kg)	53.5
Product Dimensions (mm)	894 (W) x 595 (H) x 575 (D)
Cut-out Dimensions (mm)	896-900 (W) x 597-600 (H) x 580-600 (D)

Technical specifications can be changed without prior notice to improve product quality.

The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

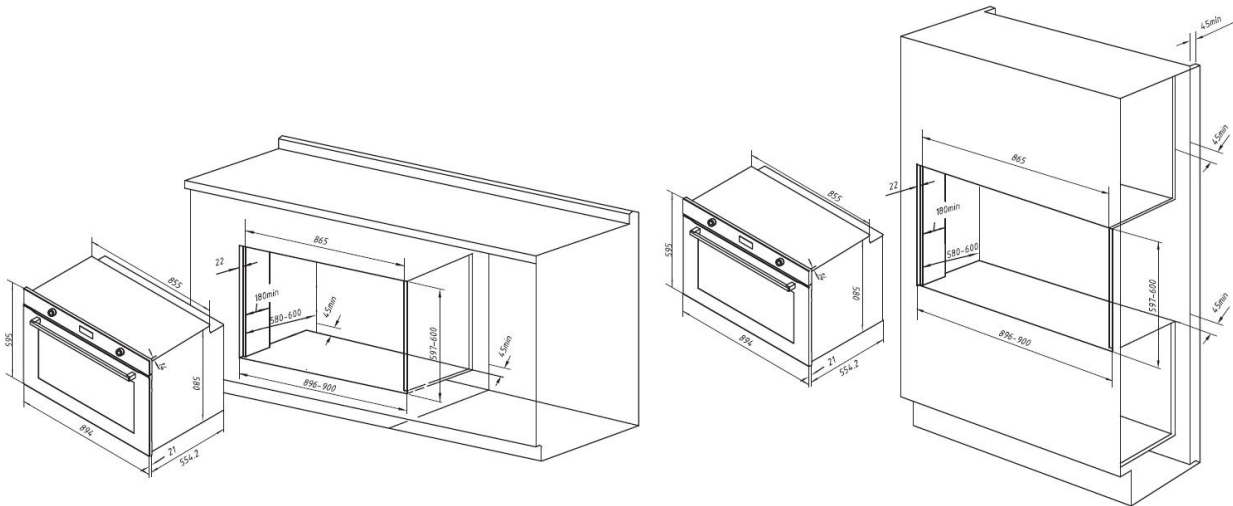
INSTALLATIONS

Only a qualified person in compliance with the instructions provided must install the appliance. The manufacturer declines all responsibility for improper installation, which may harm people and animals and damage property.

IMPORTANT: - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it. Air duct is required for ventilation.

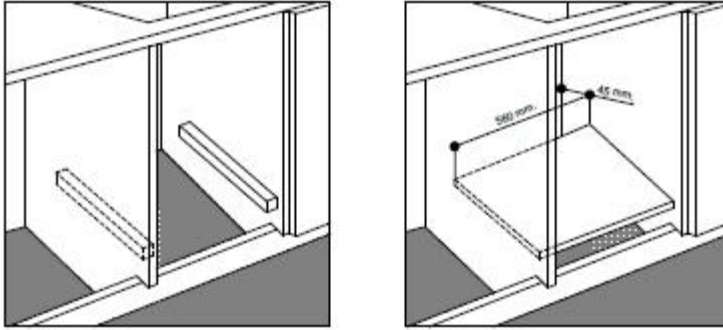
INSTALLATION OF BUILT-IN OVENS

In order to ensure that the built-in appliance functions properly, the cabinet containing it must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



Installation in compliance with the consumption declaration

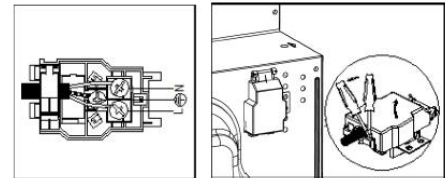
In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45×560mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 100°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool. To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.



ELECTRICAL CONNECTION

Those ovens equipped with a three-pole power supply cable are designed to operate with an alternating current. The wire for earthing the appliance is yellow-green in color.

Fitting on a Power Supply Cable

Opening the terminal board:

- Using a screwdriver, prize the bolt on the side tabs of the terminal board cover;
- Unscrew the bolt, pull open the cover of the terminal board.

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws

L-N -

- Fasten the wires beneath the screw heads using the following color scheme: **Blue (N)**
Brown (L) Yellow-Green
- Fasten the supply cable in place with the clamp and close the cover of the terminal board.

Connecting the supply cable to the mains

Install a standardized plug corresponding to the load indicated on the data plate. When connecting the cable directly to the mains, install an omni polar circuit breaker with a minimum contact opening of 3 mm between the appliance and the mains. The omni polar circuit breaker

should be sized according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C with respect to the room temperature, anywhere along its length, or protected by insulation sleeping having an appropriate rating.

Before making the connection, check that:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified technician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed.
- Before plugging the appliance into the mains ,check that the specifications indicated on the date plate (on the appliance and /or packaging) correspond to those of the electrical mains system of your home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate .If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. The latter, in particular, will also have to ensure that the cross section of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and /or extensions, is not recommended. If their use cannot be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations .In these cases, never exceed the maximum current capacity indicated on the single adapter or extension and the maximum power indicated on the multiple adapter. The plug and socket must be easily accessible.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



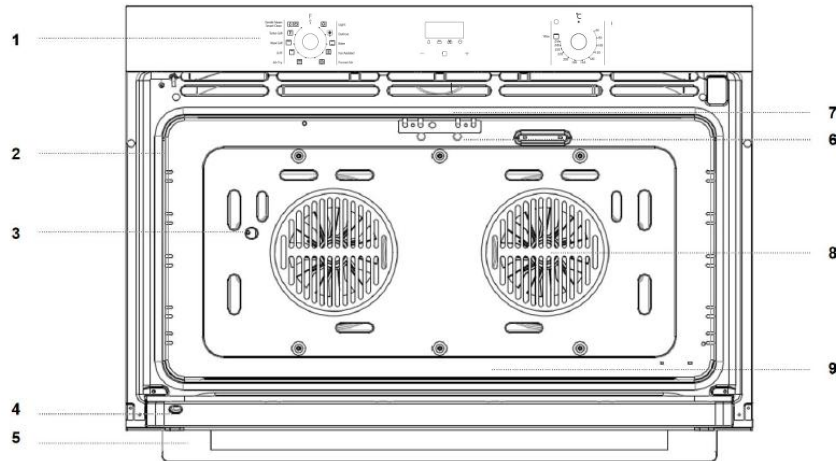
Meaning of crossed –out wheeled dustbin:

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection. Contact your local government for information regarding the collection systems available.

If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain,damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposal at least free of charge.

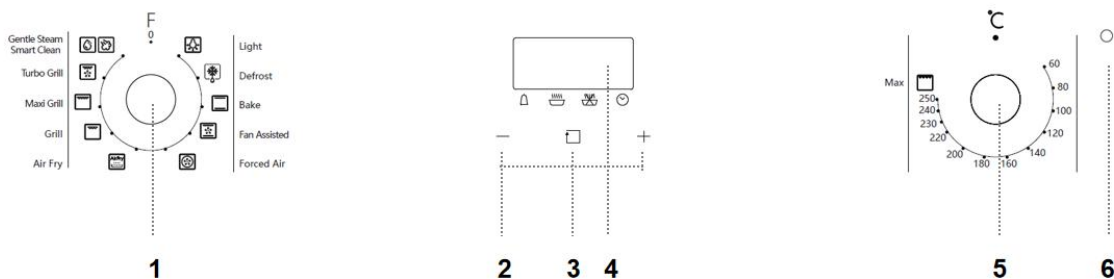
OPERATING INSTRUCTIONS

Model: WMH9900BLAUS



- | | |
|--------------------------|---|
| 1. Control Panel | 6. Upper Heating Element/Grill (Visible) |
| 2. Shelf Guides | 7. Lamp |
| 3. Turnspit Insert Point | 8. Convection Fan and Circular Heating Elements |
| 4. Oven Door | 9. Lower Heating Element (not visible) |
| 5. Handle | |

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. ADJUSTMENT BUTTONS

To decrease or increase the value shown on the display.

3. SETTING THE TIME

For accessing the cooking time settings, delayed start and timer.

4. DISPLAY

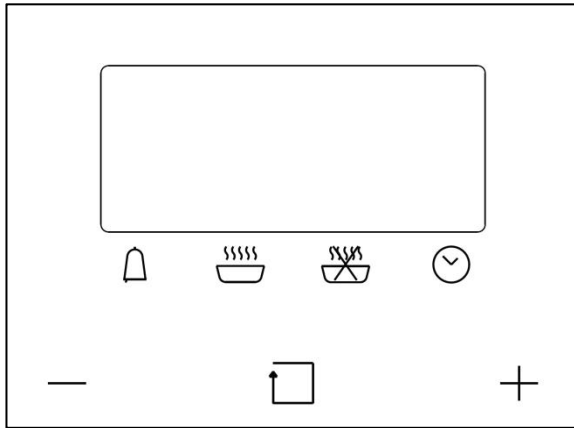
5. THERMOSTAT KNOB

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

6. LED THERMOSTAT / REHEATING




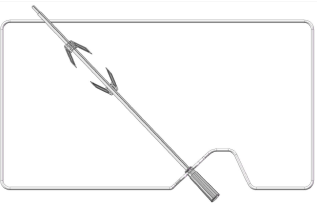
Switches on during the heating process. Switches off once the desired temperature is reached.

TOUCH CONTROL DIGITAL TIMER



Button Functions		
—	Decrease Time	Touch Button
+	Increase Time	Touch Button
	Timer Mode	Touch Button
	Timer	Display Icon
	Set Cooking Time (Amount of time to cook)	Display Icon
	End Cooking Time (End time for cooking)	Display Icon
	Set the time	Display Icon

ACCESSORIES

<p>1 x Wire Shelf</p>  <p>Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware</p>	<p>2 x 60cm Baking Tray</p>  <p>Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc or position underneath the wire shelf to collect cooking juice</p>	<p>2 x 60cm Air Fry Basket</p>  <p>Use the Air Fry basket for frozen foods such as chips, wedges or chicken nuggets</p>
<p>1 x Turnspit</p>  <p>For grilling poultry and roasts</p>		

*Available on certain models

The number and type of accessories may vary depending on which model is purchased.


Other accessories can be purchased separately from After-sales Service.

USING THE TURNSPIT (IF PRESENT)

Place the oven tray on the 1st shelf. Insert the special turnspit support on the 2nd shelf and position the spit by inserting it through the special hole into the turnspit at the back of the oven. To start the turnspit, use the thermostat knob to select the temperature.

FIRST TIME USE

1. SET THE TIME

When the power is connected, the screen displays 12:00 and the bar above the  symbol flashes. Use + or - button to set the time. The time will be locked in after 5 seconds.

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. Heat the oven to 280 °C for about half an 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.

FUNCTIONS

BAKE

Top and bottom heating. This is the classic, traditional mode which has been perfected, with heat distribution and reduced energy consumption. Suitable for baking cakes, cooking using covered casserole dishes for oven baking, veal or beef-based dishes which need to cook slowly and basting or with additional liquid.

Temperature	
Setting Range	60°C - 250°C

Note: When using the bake mode, use only one dripping pan or cooking rack at a time, otherwise the heat distribution will be uneven. Using the different rack heights available, you can balance the amount of heat between the top and the bottom of the oven. Select from among the various rack heights based on whether the dish needs more or less heat from the top .

FAN ASSISTED



Top and bottom heating with fan guaranteeing constant heat distributed uniformly throughout the oven. Recommended for cooking frozen pre-packed or pre-cooked food quickly (as pre-heating is not necessary). Best results when cooking on one shelf only (the second from the bottom), please refer to the Cooking Guideline table.

Temperature	
Setting Range	60°C - 250°C

AIR FRY



Delivers the benefits of a bench top Air Fryer into your built-in oven. This function generates heat from the powerful upper and fan elements, which is circulated by the fan to rapidly heat the oven cavity. The hot air ensures food is cooked quickly and thoroughly without having to turn it, while the radiant heat from the upper element helps to achieve the crispiest results. The Air Fry function combined with the Air Fry basket are ideal for cooking your favourite frozen foods such as chips, wedges or chicken nuggets without any oil.

GRILL



“Grill” directs radiant heat from the powerful upper element onto the food. Suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.

Temperature	
Setting Range	60°C - 250°C

MAXI GRILL

“Maxi grill” directs radiant heat from 2 powerful upper elements onto the food. You can use the “Maxi grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. “Maxi grill” allows you to take full advantage of the large grill dish area and will cook faster than normal “Grill”. For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour.

Temperature	
Setting Range	60°C - 250°C

TURBO GRILL

This combination of top inside, outside heating and fan increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs lamb chops, chicken in a spicy sauce, quail, pork chops, etc. This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

Temperature	
Setting Range	60°C - 250°C

FORCED AIR

The rears heating element and the fan combination guarantees delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods, especially cakes that need to rise, and for baking certain tartlets on 3 shelves at the same time. Suitable for cream puffs, sweet and savory biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc.

Temperature	
Setting Range	60°C - 250°C

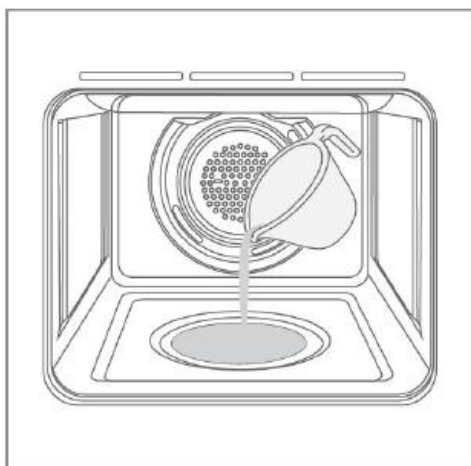
DEFROST


This function automatically selects the ideal temperature for defrosting the food more quickly, in particular delicate types of food which do not require heat, such as ice cream cakes ,cream or

custard desserts, and fruit cakes. In the case of meat, fish and bread, it is possible to accelerate the process using the “Forced Air” mode and setting the temperature to 80°C-100°C.

GENTLE STEAM 

Steam assisted cooking functions consistently produce juicy, succulent interiors with crispy, golden finishes.




To start the Steam function, pour 150 ml of drinking water in the oven bottom when the oven is cold. Select the function turning clockwise the selection knob on the  position, and the thermostat knob in any position between 220 and 250°C . Preheat for 10 minutes or until the oven has reached the set temperature. Place food into the oven and cook as per the recipe suggestions. To end the cooking, turn the selection knob on 0 position. Once the oven is cool, wipe off any excess water from the oven bottom.

Temperature	
Setting Range	220°C - 250°C

Warning and Caution:

- * Risk of burns or damage to the appliance
- * Do not open the oven door when steam cooking is in operation, except when preheating
- * Open the oven door carefully once the steam function has completed.
- * Do not refill the cavity with water during cooking or while the oven is hot.

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 150ml of drinking water on the bottom of the oven then turn the selection knob to the  icon and the thermostat knob between 220°C and 250°C. Recommended cleaning time between 20 - 30 minutes.

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.



3. PROGRAMMING COOKING



DURATION

1. Press the function button repeatedly until the bar above  flashes,
2. Press - or + button to set the time frame for cooking. The bars above  and  will flash, indicating that the setting is confirmed.

To cancel, press the function button repeatedly until the bar above  flashes, followed by pressing press - or + button to set the time to switch off.

For example: if cooking time takes 30 minutes and you want it to finish at 11:00:

1. Press the function button repeatedly until the bar above  flashes and set the cooking time 30 minutes.
2. Press the function button repeatedly until the bar above  flashes and set the finish time to 11:00.

After the above setting, the current time is displayed and the bars above  and  will flash indicating that the automatic cooking feature is set. When the clock displays 10:30, the oven will start cooking automatically. While cooking the bar will flash. When the clock displays 11:00, the oven automatically stops cooking. The alarm will sound and the bar will flash, press any button to stop the alarm.


PROGRAMMING THE END COOKING TIME/DELAYED START



SEMI-AUTOMATIC SETTING

There are two methods of semi-automatic cooking:




Start cooking now and set cooking time

This semi-automatic setting of the oven allows you to start cooking immediately, set the cooking time (up to 10 hours), select the temperature and cooking mode. The oven will cook according to the selected cooking mode and temperature and then switch off automatically once the cooking time has elapsed.

1. Press the function button repeatedly until the bar above  flashes, then press - or + button to set the time frame for cooking.



2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob. The oven starts immediately, the bar above  will flash. After the cooking time has elapsed, the oven automatically stops cooking. The alarm will ring and the bar above  will flash, press any button to stop the alarm.

Start cooking now and set the finish time

1. Press the function button repeatedly until the bar above  flashes, then press - or + button to set the time to finish cooking (up to 23 hours and 59 minutes).
2. Set cooking temperature and cooking mode by turning the thermostat knob and selector knob.
3. The oven starts immediately, the bar above  will flash. When the finish time is reached, the oven automatically stops cooking. The alarm will ring and the bar above  will flash, press any button to stop the alarm.
4. When any button is pressed during semi-automatic cooking, the set cooking time is displayed. If the finish time is set to the current time, the semi-automatic setting will be cancelled.

Timer


The digital **countdown timer** can be set up to 23 hours and 59 minutes maximum.

To set the timer, press the function button repeatedly until the bar above  flashes. Then press - or + button to set the countdown timer. After 5 seconds, the time will be set and begin to count down. When the set time is reached,  disappears and the alarm will sound, press any button to stop the alarm. (*Note: The oven will not be turned off automatically, it's requested to turn off the oven manually.*)

Note: After pressing the function button, timer settings should be done within 5 seconds.

In case of a power failure, all settings including the time display will be lost. The time and any settings will need to be reset.

5. LIGHT

Turn the selection knob to  to run the lights on.

6. COOLING VENTILATION

The oven is equipped with a cooling fan that will automatically turn on when the oven is hot in order to cool down the exterior.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

Note: When cooking is done, the fan stays on until the oven cools down sufficiently.

CLEANING & MAINTENANCE

Before cleaning your oven, or performing maintenance, disconnect it from the power supply.

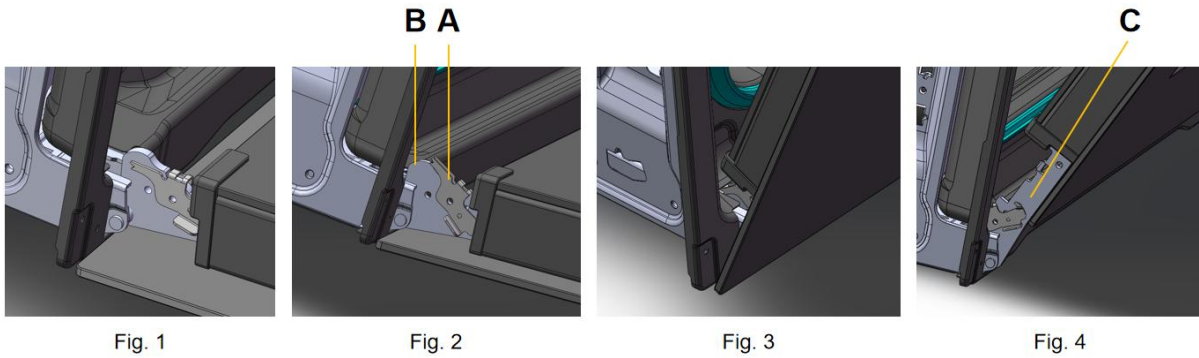
To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

- the enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin them. Stainless steel could get stained. .If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- the inside of the oven should preferably be cleaned immediately after use. When it is still warm, use hot water and soap to clean the oven. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as limescale remover, etc.) as these could damage the enamel. If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning the inside of the oven.
- if you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- there is a rubber seal surrounding the oven opening which guarantees its perfect functioning. Check the condition of this seal on a regular basis. If necessary, clean it and avoid using abrasive products or objects to do so. Should it become damaged, please contacts your nearest After-sales Service Center. We recommend you avoid using the oven until it has been repaired.
- never line the oven bottom with aluminum foil, as the consequent accumulation of heat could compromise the cooking and even damage the enamel.
- clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

REMOVING THE DOOR

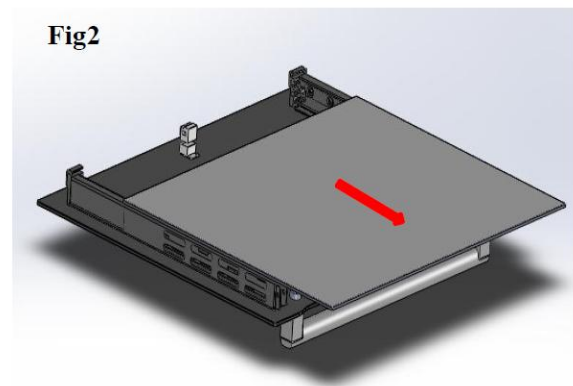
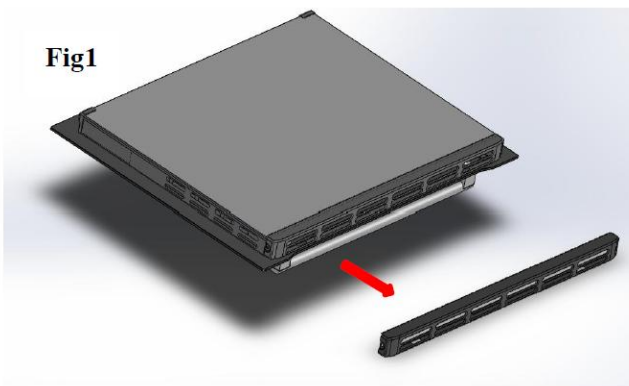
To remove the oven door for better access to the oven when cleaning, follow the below:

- 1 Open the door fully(Fig. 1).
- 2 Lift up and turn the latch **A** situated on each of the two hinges(Fig. 2).
- 3 Hold the door as shown in Fig. 3 and gentle close the door until latch **A** of two hinges are hooked to part **B** of the door(Fig.4).
- 3 Grip the door on the two external sides and close it approximately Fig 3/4 way.
- 4 Withdraw the hinge hooks from their location following arrow **C**(fig.4);
- 5 To replace the door, repeat the above steps in reverse order.



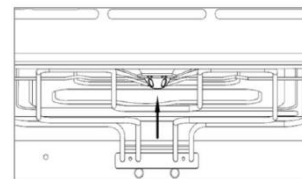
REMOVING THE INNER PANE OF GLASS

- Remove the seal G by unscrew the no.2 bolts (fig.1)
- Gently pull out the inner pane of glass(fig.2)
- Clean the glass with an appropriate cleaner. Dry thoroughly, and place on a soft surface. Now you can also clean the inside of the outer glass.



REPLACING THE TOP LAMP

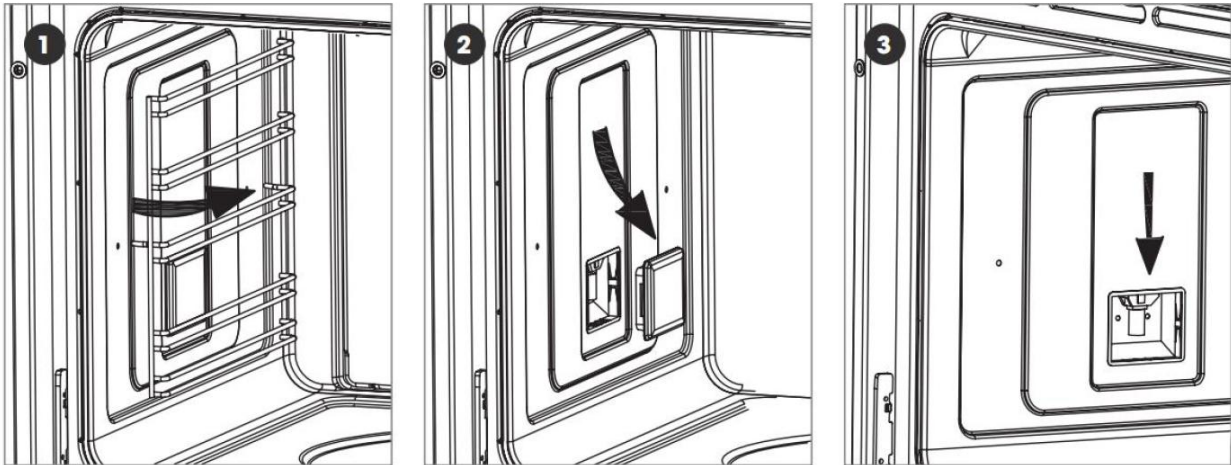
- Disconnect the oven from the power supply by means of the omni polar switch used to connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible;
- Remove the glass cover of the lamp-holder;
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C)with the following characteristics:
Voltage: 220-240V
Wattage: 25W
Type: G9
- Replace the glass cover and reconnect the oven to the mains power supply .



REPLACING THE SIDE LAMP

- Remove the side racks.

- Take off the protective glass cover.
- Pull the light bulb down to remove it.
- After inserting the new bulb, install the glass cover and side racks back to their original position.



Safety Is A Good Habit To Get Into

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- only call the Service Centers authorized by the manufacturer
- always use original spare parts
- in case of damage to the power cord, a special purpose cord or component bought from the manufacturer or maintenance department shall be used for replacement

When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.

- This appliance is designed for non-professional, house-hold use and its functions must not be changed.
- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.
- Heat will be generated during its working. Caution must be observed to avoid touch of the heating element.

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance itself, immediately after use of the oven or grill due to the heat generated;
- The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body;
- Using the appliance when barefoot;
- Pulling on the or the supply cable to unplug it from the electrical outlet;
- Improper or dangerous operations;
- Obstructing the ventilation or heat dissipation slots;
- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance;
- Exposing the appliance to atmospheric agents such as rain, or sunlight;
- Using the oven for storage purposes;
- Using flammable liquids near the appliance;
- Using adapters, multiple sockets and /or extension leads;
- Attempting to install or repair the appliance without the assistance of qualified personnel.

Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer's instructions);
- When in doubt about operating the appliance;
- Replacing the electrical socket when it is not compatible with the appliance plug.
- The temperature probe is a part of the thermostat, if damaged; they shall be replaced overall by authorized service person.

Service Centers authorized by the manufacturer must be contacted in the following cases:

- If in doubt about the soundness of the appliance after removing it from its packaging;
- If the power supply cable has been damaged or needs to be replaced;
- If the appliance breaks down or functions poorly; ask for original spare parts.

It is a good idea to do the following:

- Steam cleaner cannot be used to clean the oven;
- Only use the appliance to cook food and nothing else;
- Check the soundness of the appliance after it has been unpacked;
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance;
- When left unused, unplug the appliance form the electricity mains;
- Use oven gloves to place cookware in the oven or when removing it;
- Always grip the oven door handle in the center as the extremities of the same may be hot due to any hot air leaks;
- Make sure the knobs are in the "0" position when the appliance is not in use;
- Cut the power supply cable after disconnecting it from the mains when you decide not to use the appliance any longer.
- The manufacturer may not be held responsible for any damage due to :Incorrect installation, improper, incorrect and irrational use.

COOKING GUIDELINES

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

PREHEATING

If the oven must be preheated (this is generally the case when cooking leavened foods), the “Fan Assisted” mode can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

COOKING ON MORE THAN ONE RACK

If you have to cook delicate food on several racks, use the “Forced Air” mode, which allows you to cook on 3 racks at the same time (the 1st, 3rd and 5th from the bottom). Refer to the “Cooking” table below.



When cooking other food on several racks, you can use the “Air Fry” mode keeping the following suggestions in mind:


- The oven is fitted with 5 racks. Use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foodstuffs could be burnt on these racks.
- As a general rule, use the 2nd and 4th rack from the bottom, placing the foodstuffs that require greater heat on the 2nd rack from the bottom. For example, when cooking meat together with other food, place the meat on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
- When cooking food that requires differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper rack.

USING THE “FAN ASSISTED” MODE

Functional, fast and practical for those of you who use pre-packed products (such as for example: frozen or pre-cooked food) along with other food items. You will find useful suggestions in the “Cooking” table.

USING THE GRILL

This multi-function oven offers you 2 different grilling modes. Use the “Grill / Maxi Grill” mode ( / ) , placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on. Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and/or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Setting “Turbo Grill”  , it is extremely useful for grilling foods rapidly ,as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part. Moreover, it can also be used for browning foods at the end of the cooking process, such as adding that gratin finish to pasta bakes. When using this mode, place the grid on the 2nd or 3rd oven rack from the bottom (see cooking table). To prevent fat and grease from dripping onto the bottom of the oven and thus smoke from forming, place a dripping pan on the 1st rack from the bottom. When using this mode, we advise you to set the thermostat to 200°C as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature. Therefore the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table).

BAKING CAKES

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent the cake from dropping.

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature and increase the cooking time.

Cooked well on the inside but sticky on the outside






Use less liquid, lower the temperature and increase the cooking time.




Pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

COOKING FISH AND MEAT

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C. For red meat that should be well done on the outside while tender and juicy on the inside, it is a good idea to start with a high temperature setting (200°C - 220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat. Make sure that the grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Selector Knob Setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating Time (Minutes)	Thermostat Knob Setting	Cooking Time (Minutes)
1 Bake 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Roast pork	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
2 Air Fry 	Scotch fillet steak(seared first)	1	3	5	220	8
	Frozen chips	1	3	5	220	15
	Potatoes(cut into wedges)	0.5	3	5	230	14
	Frozen food-Chicken nuggets/ Crumbed finish	1	3	5	230	15
	Frozen food-Smashed chats(parboiled)	1	3	5	220	15
3 Grill 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod fillet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
4 Defrost 	All frozen food					
5 Maxi Grill 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod fillet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steak	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
	With rotisserie (where present)					
Veal on the spit	1.0	-	5	Max	80-90	
Chicken on the spit	1.5	-	5	Max	70-80	

	Lamb on the spit	1.5	-	5	Max	70-80
6 Turbo Grill 	Grill chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	With rotisserie (where present)					
	Veal on the spit	1.5	-	5	200	70-80
	Chicken on the spit	2.0	-	5	200	70-80
	Chicken (on the spit) + potatoes (roasted)	1.5	-	5	200	70-75
		-	2	5	200	70-75
	Lamb on the spit	1.5	-	5	200	70-80
7 Forced Air 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancake (on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (on 2 racks)	0.6	2-4	15	190	20-25
	Cheese puffs (on 3 racks)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 racks)	0.7	1-3-5	15	180	20-25
	Biscuits (on 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (on 3 racks)	0.5	1-3-5	15	90	180
8 Fan Assisted 	Frozen food					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagne	0.5	2	-	200	35
	Golden rolls	0.4	2	-	180	25-30
	Chicken morsels	0.4	2	-	220	15-20
	Roast veal or beef	1	2	10	180	25-30
	Chicken	1	2/3	10	220	60-70
	Pre-cooked food					
	Golden chicken wings	0.4	2	-	200	20-25
	Fresh food					
	Biscuits (short pastry)	0.3	2	-	200	15-18
Fruitcake	0.6	2	-	180	45	
Cheese puffs	0.2	2	-	210	10-20	

Cooking times are approximate and may vary according to personal taste. When cooking using the grill or turbo grill, the dripping pan must always be placed on the 1st oven rack from the bottom.

Notice: Place the dripping pan provided on the bottom shelf of the oven to prevent any sauce and/or grease from dripping onto the bottom of the oven only when grilling food or when using the rotisserie (only available on certain models). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Place your cookware (dishes, aluminum foil, etc. etc.) On the grid provided with the appliance inserted especially along the oven guides.

AFTER-SALES SERVICE

To receive complete assistance, please register your product in your local market. Call the number shown on the warranty booklet or follow the website's instructions.

When contacting our Client After sales service, always specify:

- A brief description of the fault;
- The type and exact model of the appliance;
- The serial number (on the rating plate located at the front edge of the oven; visible when the door is open);
- Your full address;
- Your telephone number

REGISTER YOUR PRODUCT ONLINE

For Australia Market



Scan QR Code or visit
www.whirlpool.com.au
to register your product warranty online.

This QR Code is only applicable to Australia.
You can download the user manual by

- Visiting our website www.whirlpool.com.au
- Contracting our Customer Service Center at 1300 363 344

For New Zealand Market



Scan QR Code or visit
www.whirlpool.co.nz
to register your product warranty online.

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- Contracting our Customer Service Center at 0800 442 584

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