

Health & Safety, Use & Care and Installation Guides

Consignes d'installation, utilisation, et sécurité

Guía de salud y seguridad, uso y cuidado y de instalación

**Guia de Saúde e Segurança, Utilização e Manutenção e
Instalação**

دليل الصحة والسلامة، الاستخدام والعناية والتركيب



www.whirlpool.eu/register



SAFETY INSTRUCTIONS

IMPORTANT TO BE READ AND OBSERVED

⚠ These instructions are valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, please refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions of use of the country.

⚠ **CAUTION** : Use of the gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated, especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, such as opening a window, or more effective ventilation, for example increasing the level of mechanical ventilation (if possible).

⚠ Failure to follow the information in this manual exactly may cause a fire or explosion, resulting in property damage or personal injury. 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.

⚠ Very young children (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 from 8 years old and above and persons 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 - risk of fire.

⚠ Keep clothes or other flammable materials away from the appliance, until all the components have cooled down completely - risk of fire. Always be vigilant when cooking foods rich in fat, oil or when adding alcoholic beverages - risk of fire. 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 - risk of burns. Do not obstruct hot air vents at the front of the oven - risk of fire.

⚠ Exercise caution when the oven door is in the open or down position, to avoid hitting the door. When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

The device shall not be operated for more 15 s. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner.

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 - risk of fire.

INSTALLATION

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

⚠ The electrical and gas connections must comply with local regulations.

⚠ 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 - risk of suffocation. The appliance must be disconnected from the power supply before any installation operation - risk of electric shock. During installation, make sure the appliance does not damage the power cable - risk of fire or electrical shock. Only activate the appliance when the installation has been completed.

⚠ **WARNING :** Modification of the appliance and its method of installation are essential in order to use the appliance safely and correctly in all the additional countries.

⚠ Use pressure regulators suitable for the gas pressure indicated in the instructions.

⚠ The room must be equipped with an air extraction system that expels any combustion fumes.

⚠ The room must also allow proper air circulation, as air is needed for combustion to occur normally. The flow of air must not be less than 2 m³/h per kW of installed power.

⚠ The air circulation system may take air directly from the outside by means of a pipe with an inner cross section of at least 100 cm²; the opening must not be susceptible to blockages.

⚠ The system can also provide the air needed for combustion indirectly, i. e. from adjacent rooms fitted with air circulation tubes as described above. However, these rooms must not be communal rooms, bedrooms or rooms that may present a fire hazard.

⚠ Liquid petroleum gas sinks to the floor as it is heavier than air. Therefore, rooms containing LPG cylinders must also be equipped with vents to allow gas to escape in the event of a leak. This means LPG cylinders, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). It is advisable to keep only the cylinder being used in the room, positioned so that it is not subject to heat produced by external sources (ovens, fireplaces, stoves, etc.) which could raise the temperature of the cylinder above 50°C.

Should you find it difficult to turn the knobs for the burner, please contact the After-sales Service, who can replace the burner tap if found to be faulty.

The openings use for the ventilation and dispersion of heat must never be covered.

⚠ Carry out all cabinet cutting works before fitting the appliance in the furniture and remove all wood chips and sawdust.

Do not remove the appliance from its polystyrene foam base until the time of installation.

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

Connection with rigid pipe (copper or steel):

If the gas pressure is different from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe in accordance with the current National Regulations. Use an appropriate cabinet to ensure that the appliance operates properly: to install the oven under the counter (see diagram) or in a kitchen unit, the cabinet must have the dimensions as the picture.

To ensure adequate ventilation, the back panel of the cabinet must be removed. It is advisable to install the oven so that it rests on two strips of wood, or on a completely flat surface with an opening of at least 45 x 560 mm as the picture.

⚠ Do not install the appliance behind a decorative door - risk of fire.

⚠ If the appliance is installed under the worktop, do not obstruct the minimum gap between the worktop and the upper edge of the oven - risk of burns.

GAS CONNECTION

⚠ **WARNING :** Prior to installation, ensure that the local distribution conditions (type of gas and gas pressure) and the configuration of the appliance are compatible.

⚠ Check that the pressure of the gas supply is consistent with the values indicated in Table 1 ("Burner and nozzle specifications").

⚠ **WARNING :** The configuration conditions of this appliance are stated on the label (or data plate).

⚠ **WARNING :** This appliance is not connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention must be paid to the relevant requirements regarding ventilation.

If the appliance is connected to liquid gas, the regulation screw must be fastened as tightly as possible.

⚠ **IMPORTANT :** When the gas cylinder or gas

container is installed, it must be properly settled (vertical orientation).

⚠ **WARNING** : This operation must be performed by a qualified technician.

⚠ Use only flexible or rigid metal hose for gas connection.

⚠ Connection with a rigid pipe (copper or steel) Connection to the gas system must be carried out in such a way as not to place any strain of any kind on the appliance. There is an adjustable L-shaped pipe fitting on the appliance supply ramp and this is fitted with a seal in order to prevent leaks. The seal must always be replaced after rotating the pipe fitting (the seal is provided with the appliance). The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment.

⚠ Connecting a flexible jointless stainless steel pipe to a threaded attachment. The gas supply pipe fitting is a threaded 1/2 gas cylindrical male attachment. These pipes must be installed so that they are never longer than 2000 mm when fully extended. Once connection has been made, make sure that the flexible metal pipe does not touch any moving parts and is not compressed. Only use pipes and seals that comply with current national regulations.

⚠ **IMPORTANT** : If a stainless steel hose is used, it must be installed so as not to touch any moving part of the furniture (e.g. drawer). It must pass through an area where there are no obstructions and where it is possible to inspect it across its entire length.

⚠ The appliance should be connected to the main gas supply or to a gas cylinder in compliance with the current national regulations. Before making the connection, make sure that the appliance is compatible with the gas supply you wish to use. If it is not, follow the instructions indicated in the paragraph "Adapting to different types of gas".

⚠ After connection to the gas supply, check for leaks with soapy water. Light up the burners and turn the knobs from max position 1* to minimum position 2* to check flame stability.

Connection to the gas network or the gas cylinder may be carryout using a flexible rubber or steel hose, in accordance with current national legislation.

ADAPTING TO DIFFERENT TYPES OF GAS

(THIS OPERATION NEEDS TO BE CARRIED OUT BY A QUALIFIED TECHNICIAN.)

⚠ In order to adapt the appliance to a type of gas other than the type for which it was

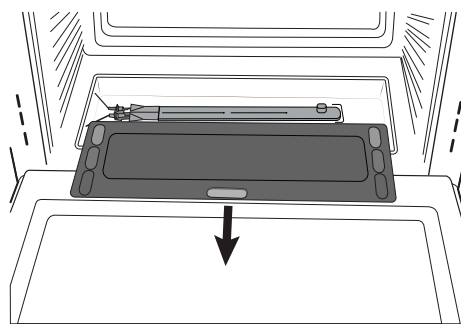
manufactured (indicated on the rating label), follow the dedicated steps provided after installation drawings.

Adapting to different types of gas.

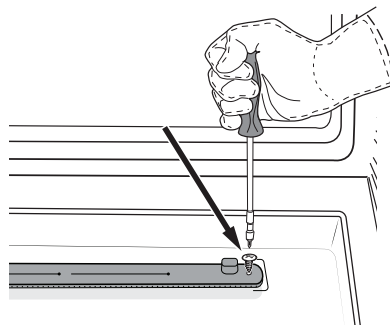
In order to adapt the oven to a type of gas other than the type for which it was manufactured (indicated on the label), follow these simple steps:

Replacing the oven burner nozzle

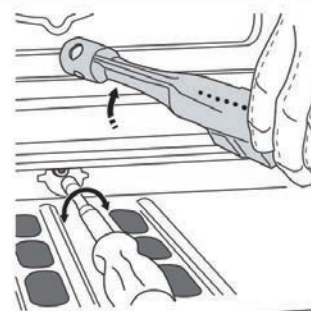
1. Open the oven door fully.
2. Slide the bottom of the oven out.



3. Unscrew the burner fastening screws.
4. Remove screw and then the oven burner.



5. Unscrew the oven burner nozzle using the special socket spanner for the nozzles, or better still a 7 mm socket spanner, and replace it with a nozzle suited to the new type of gas (see Table).



6. Replace all the parts, following the steps described above in the reverse order.

Take care to replace also the bottom of the oven in its original position.

ELECTRICAL WARNINGS

⚠ **IMPORTANT**: Information about current and voltage consumption is provided on the rating

plate.

⚠ 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.

⚠ The power cable must be long enough to connect the appliance, once fitted in its housing, to the main power supply. Do not pull the power supply cable.

⚠ 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 - risk of electrical shock.

⚠ If the power cable needs to be replaced, contact an authorised service center.

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.


⚠ Make sure the appliance has cooled down before cleaning or performing maintenance - risk of burns.

⚠ **WARNING:** Switch off the appliance before replacing the lamp - risk of electric shock.

⚠ To avoid damaging the electric ignition device, do not use it when the burners are not in their housing.

Wear protective gloves for cleaning and maintenance.

DISPOSAL OF PACKAGING MATERIALS


The packaging material is 100% recyclable and is marked with the recycle symbol . The various parts of the packaging must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

DISPOSAL OF HOUSEHOLD APPLIANCES

This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations.

For further information on the treatment, recovery and recycling of household electrical appliances, contact your local authority, the collection service for household waste or the store where you purchased the appliance. This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent negative consequences for the environment and human health.

The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

ENERGY SAVING TIPS

Only preheat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking trays as they absorb heat better. Food requiring prolonged cooking will continue to cook even once the oven is switched off.

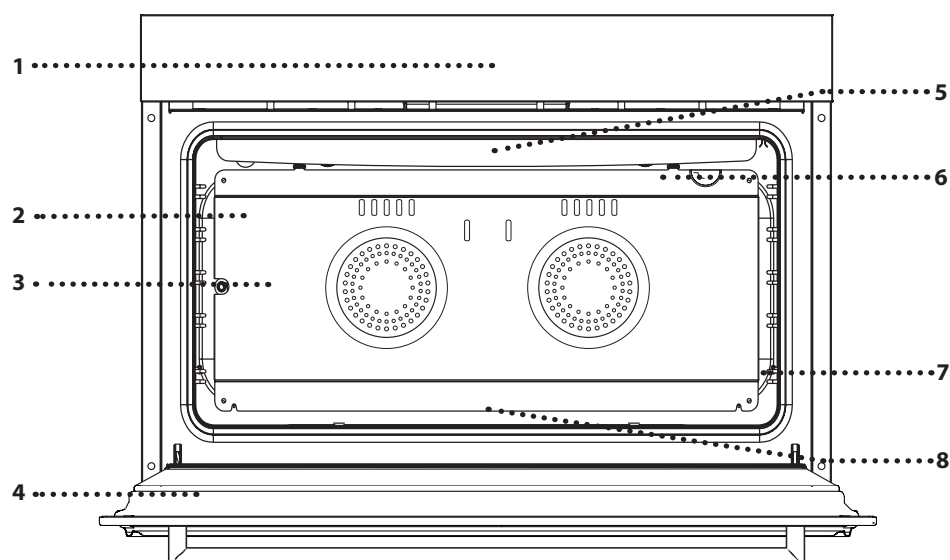
DECLARATION OF CONFORMITY

This appliance meets Ecodesign requirements of European Regulation 65/2014 in compliance with the European standard EN 15181.

MSA I 5G3F IX - MSA I 5G5F IX

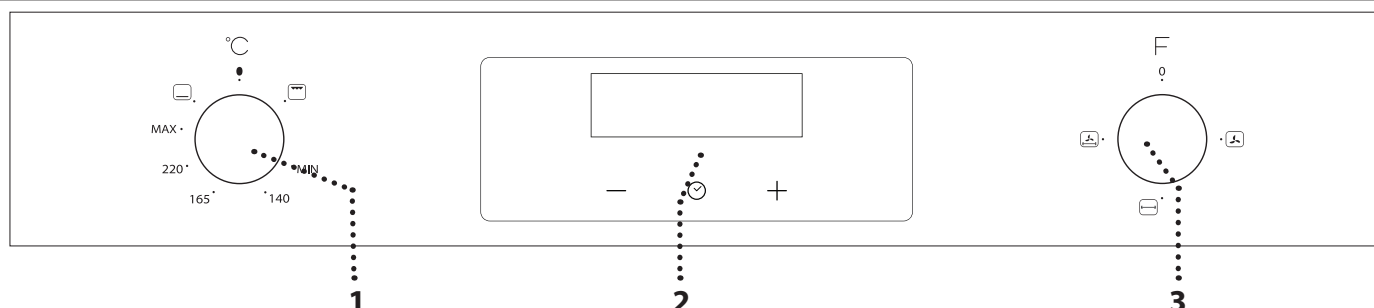
| Burner Specifications | G20,20 mbar G25,25 mbar | | | G20,25 mbar | | G30,28-30 mbar G31,37 mbar | | G30,37 mbar | | G30,50 mbar | |
|--------------------------|----------------------------|-------|-------------------|-------------|-------------------|-------------------------------|-----|-------------|-----|-------------|-----|
| | Gas natural | | | Gas natural | | LPG | | LPG | | LPG | |
| Grill burner | Injector | 1,20 | mm | 1,20 | mm | 0,85 | mm | 0,85 | mm | 0,70 | mm |
| | Gas flow | 0,257 | m ³ /h | 0,257 | m ³ /h | 196 | g/h | 196 | g/h | 196 | g/h |
| | Power | 2,70 | kW | 2,70 | kW | 2,70 | kW | 2,70 | kW | 196 | kW |
| Oven burner | Injector | 1,35 | mm | 1,30 | mm | 0,92 | mm | 0,92 | mm | 0,75 | mm |
| | Gas flow | 0,333 | m ³ /h | 0,333 | m ³ /h | 254,5 | g/h | 254,5 | g/h | 254,5 | g/h |
| | Power | 3,50 | kW | 3,50 | kW | 3,50 | kW | 3,50 | kW | 3,50 | kW |

PRODUCT DESCRIPTION



1. Control panel
2. Shelf guides
(the level is indicated on the wall of the cooking compartment)
3. Recess for roasting spit
(if present)
4. Door
5. Gas grill
6. Light
7. Identification plate
(do not remove)
8. Burner
(not visible)

CONTROL PANEL



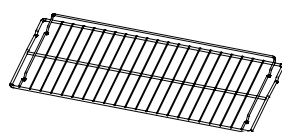
1. Thermostat and grill selection knob

2. Minute minder

3. Turnspit and fan knob

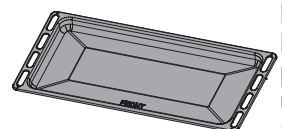
ACCESSORIES

The number and type of accessories may vary depending on which model is purchased. Other accessories that are not supplied can be purchased separately from the After-sales Service.



WIRE SHELF

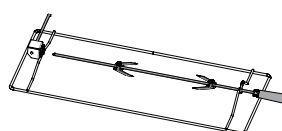
The wire shelf can be used to grill food or as a support for pans, cake tins and other oven-proof cooking receptacles.



DRIP TRAY

Designed to collect fat and food particles when it is positioned under the grid or as a plate, such as when cooking meat, chicken

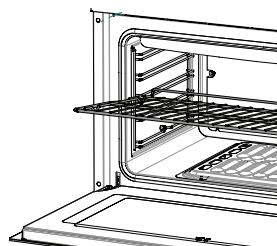
and fish with or without vegetables. Pour a little of drinking water into the drip tray to prevent spatters of fat or oil and smoke.



TURNSPIT. For grilling poultry and roasts.

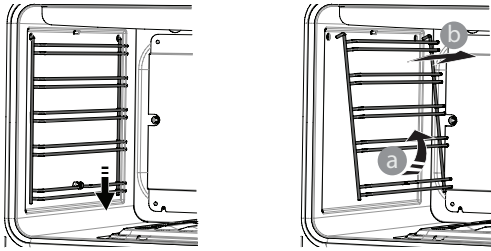
INSERTING WIRE SHELVES AND OTHER ACCESSORIES

Insert the wire shelf onto the level you require by holding it tilted slightly upwards and resting the raised rear side (pointing upwards) down first. Then slide it horizontally along the runners as far as possible. The other accessories, such as the baking tray, are inserted horizontally by sliding them along the runners.



REMOVE THE LATERAL GRILLES

To remove the side grilles, press down the grilles and lift them up as shown. Then, extract the grilles from their seats.



To refit the grilles, insert the top support, then slide them to be fitted close to the cavity and push them up to fix in their original position.

BEFORE USE

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 the maximum temperature for about 20 minutes. 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



START THE GAS OVEN

Gently press the thermostat knob and turn it anti-clockwise to the **MAX** position: to light the burner hold the knob pressed in for 5-10 seconds. After that, turn the thermostat knob to the desired temperature (The **MIN** position corresponds to an oven temperature of 130° C, the **MAX** to an oven temperature of 250° C).


The thermostat knob must not be pressed and held for more than 15 seconds.

When the oven is in operation the gas oven indicator light switches on. To interrupt the cooking at any time, switching the oven off, turn the thermostat knob to the **●** position.

If the oven fails to switch on or it switches off accidentally, turn the thermostat knob back to the **● position, open the oven door and wait at least one minute before attempting to switch the oven on again.**




USING THE GAS GRILL

Place the food to be grilled on the turnspit or on the wire shelf. When placing the food directly on the wire shelf, place the drip tray with some drinking water under the food. Turn the thermostat and grill selection knob clockwise to the grill position  and hold it pressed for a few seconds to activate the grill. Then, turn the thermostat knob to the desired temperature. While using the wire shelf, it is suggested to turn over the food about half way through the cooking.

Please note: The grill will not operate when the oven gas is on.



FAN

It is possible activate the fan in order to help the air circulation into the oven. Turn the relative knob on the  icon: You will feel a "click".

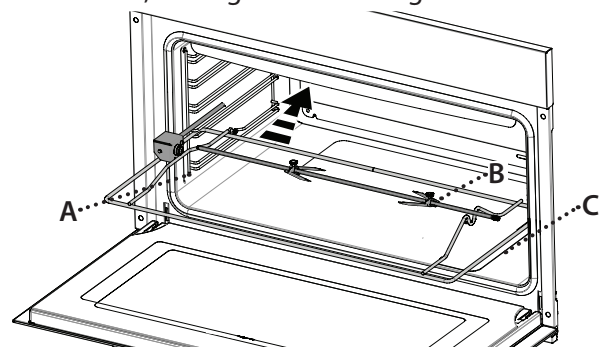
Please note: The simultaneous activation of the fan and grill is not allowed.





USING THE TURNSPIT

Some ovens may be equipped with an electric motor, spit and skewers for roasting poultry or meat. Skewer the meat and secure it in place using the two forks. Put turnspit rod into the drive unit (A) and the groove into the bend (B). Turn the plastic handle (C) anticlockwise. Slide the shelf into the oven runners ensuring that the rod slots into hole. The turnspit shelf must always be fitted in the middle of the oven (second position from bottom).

Place the tray to collect the cooking juices: position it on the bottom level, adding some drinking water.



To operate the turnspit, turn the relative knob to the  icon. When the turnspit is in operation, the electrical indicator light and the oven interior light will be switched on. To switch off the turnspit turn back the relative knob to the  icon, then turn it to the **O** position. We suggest to preheat the oven for 5 minutes. At the end of cooking take the turnspit out of the oven only by using its handle and oven gloves.

SET 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 ⌚ 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 ⌚ remains lit, confirming the timer has been set (2).

At the end, long press the time button to deactivate the alarm.



Please note: To view the countdown and change it if necessary, press the time button 2 seconds again.

TIME OF THE DAY ADJUSTMENT

Press the ⌚ button. The ● icon between hours and minutes will start to flash.

Using the + and — buttons, you can adjust the current time of day.

CANCELLING THE ALARM SOUND

When the countdown of the minute minder is completed, the screen will return to displaying the current time of the day. The ⌚ symbol will start to flash and a buzzer alarm will sound, if not stopped, 5 minutes long. Press any button to cancel the sound.

OPTIONS

ALARM TONE

To set the alarm tone, long press button —.

To select the desired tone, press buttons + or —, the last sound heard will be your adjusted one.

Press the time button to confirm.

BRIGHTNESS

To set the brightness of display, long press button +.































To select the desired level, press buttons + or —, then press the time button to confirm.

Note: After prolonged blackouts all functions will default to their factory settings and require reprogramming.

KEY LOCK

The key lock will be active within 30 seconds after the last button pression. The 🔒 icon will appear on display. To deactivate it, long press the time button.

COOKING TABLE

| RECIPE | FUNCTION | TEMPERATURE (°C) | DURATION (MIN) | LEVEL AND ACCESSORIES |
|--------------------|---|------------------|----------------|---|
| Cake |  | 180 | 70 | 3  |
| Small cake |  | 180 | 40 | 3  |
| Pie |  | 200 | 70 | 3  |
| Pastry |  | 180 - 200 | 20 - 25 | 3  |
| Cookies |  | 170 - 180 | 20 | 3  |
| Apple pie |  | 180 - 190 | 150 | 3  |
| Sponge cake |  | 175 | 45 - 50 | 3  |
| Meringues |  | 100 | 60 | 3  |
| Pizza |  | 180 - 200 | 25 | 3  |
| Lasagne |  | 180 - 200 | 50 - 60 | 3  |
| Grilled chicken** |  | 220 | 25 - 35 | 3  |
| Grilled fish** |  | 220 | 35 - 40 | 3  |
| Calf steak** |  | max | 30 | 4  3  |
| Grilled meatball** |  | max | 40 | 4  3  |

| ACCESSORIES |  Wire shelf |  Baking dish or cake tin on the wire shelf |  Tray |  Tray with 200 ml of water |
|-------------|--|---|---|---|
|-------------|--|---|---|---|

*Do not preheat. First half of cooking time is recommended to be at 200 °C and the other half at 150 °C.

**Food must be turned after half of the cooking time.

CLEANING AND MAINTENANCE

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

Do not use steam cleaners.

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

Wear protective gloves.

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

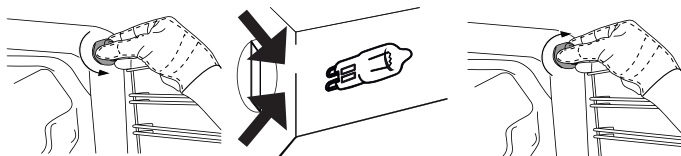
- After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with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

REPLACING THE LAMP

- Disconnect the oven from the power supply.
- Unscrew the cover from the lamp, replace the bulb and screw the cover back on the lamp.
- Reconnect the oven to the power supply.



Please note: Only use 15-25 W/220-240 V type G9, T300°C halogen bulbs. The bulb used in the product is specifically designed for domestic appliances and is not suitable for general room lighting within the home (EC Regulation 244/2009).

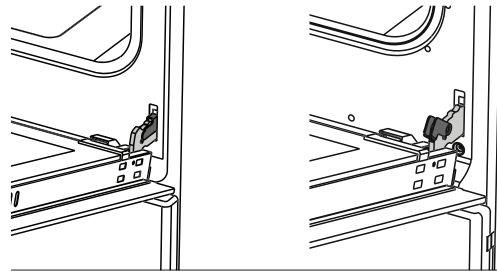
Light bulbs are available from our After-Sales Service.

When using halogen bulbs, do not handle them with your bare hands as your fingerprints could cause damage. Do not use the oven until the lamp cover has been refitted.

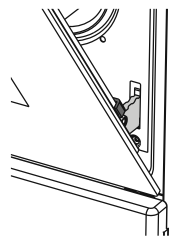
REMOVING AND REFITTING THE DOOR

To remove the door, open it fully and lower the catches until they are in the unlock position.

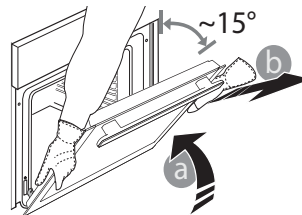
Set the hinge lock to the widest angle. Adjust both hinges connecting oven door to the oven to the same position.



Later, close the opened oven door so that it will be in a position to contact with hinge lock.



Take a firm hold of the door with both hands – do not hold it by the handle. Simply remove the door by continuing to close it while pulling it upwards at the same time until it is released from its seating.



Put the door to one side, resting it on a soft surface. Reversely perform respectively what you did while opening door to **reinstall oven door back**.

TROUBLESHOOTING

| Problem | Possible cause | Solution |
|---|---|--|
| The oven will not switch on | Power cut. Disconnection from the mains electricity. | Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Wait at least one minute, then try to switch the oven on again and see if the problem persists. |
| | Switch-on procedure carried out incorrectly. | Wait at least one minute and then repeat the steps described in the "How to operate the oven" section. |
| The cooling fan continue to operate after cooking is finished | The fan operates for a certain period for ventilation of internal cavity of the oven. | This is not a fault of the appliance, but the normal operating mode. |
| Oven does not heat | Oven door is open. Oven controls are not correctly adjusted. | Close the door and restart. Read the section about the oven operations and reset the oven. |
| Oven does not cook well | Oven door is opened frequently during cooking. | Do not open the oven door frequently, if your recipe doesn't require turning. The cooking result is influenced by the decreasing temperature. |
| In the event of problems, turn the adjustment knob back to the 0 position and open the oven door. | | |

AFTER SALES SERVICE

Before calling the After-Sales Service:
See if you can solve the problem yourself with the help of the suggestions given in the "Troubleshooting".
If after the above checks the fault still occurs, get in touch with the nearest After-sales Service.
Always specify:

- a brief description of the fault;
- the type and exact model of the oven;
- the service number (number after the word Service on

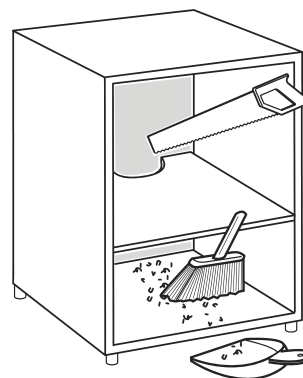
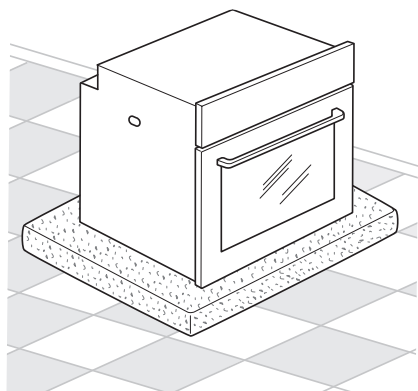
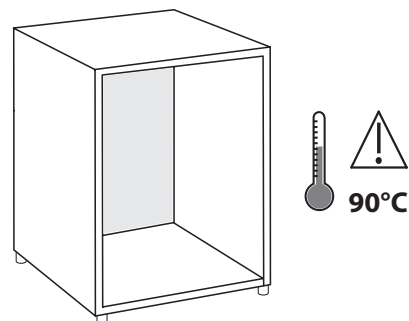
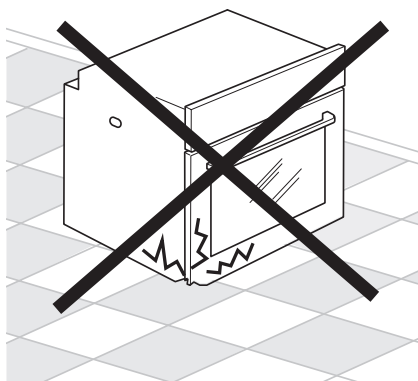
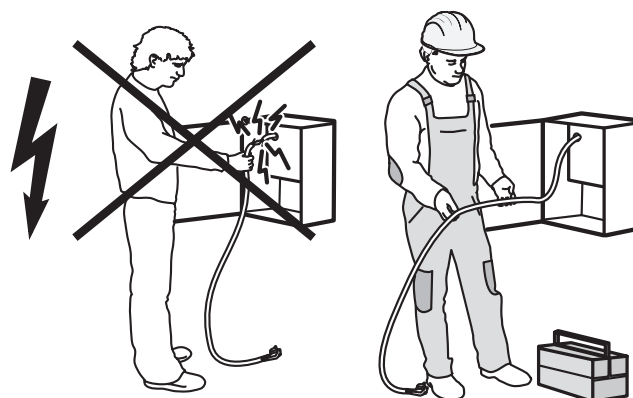
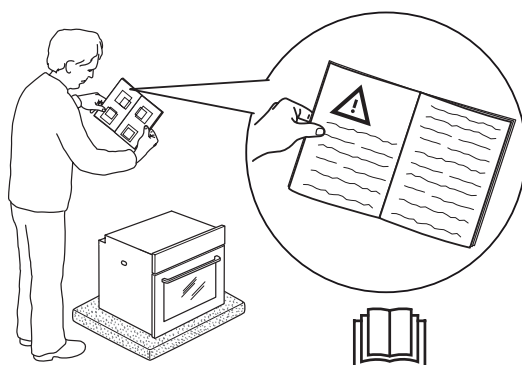
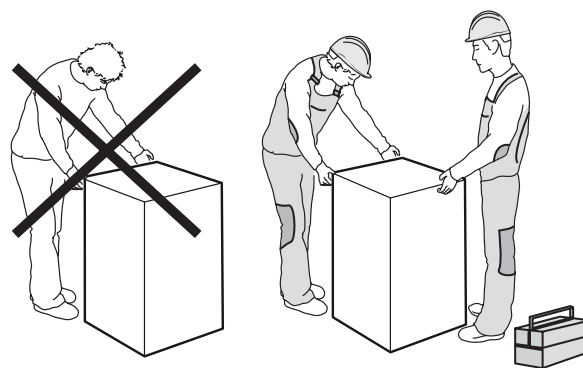
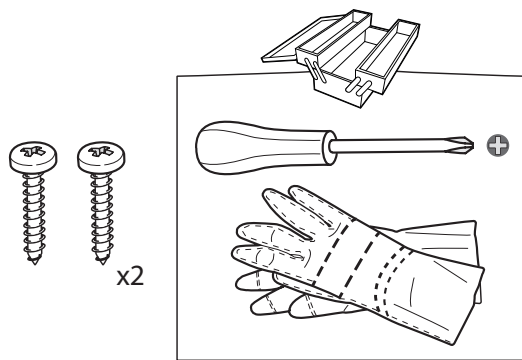
the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open).
The service number is also indicated on the guarantee booklet;

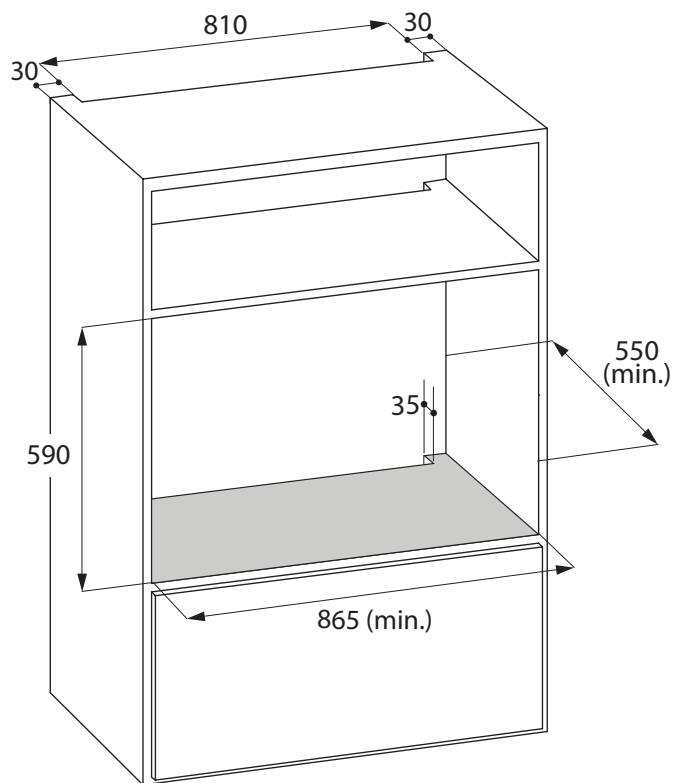
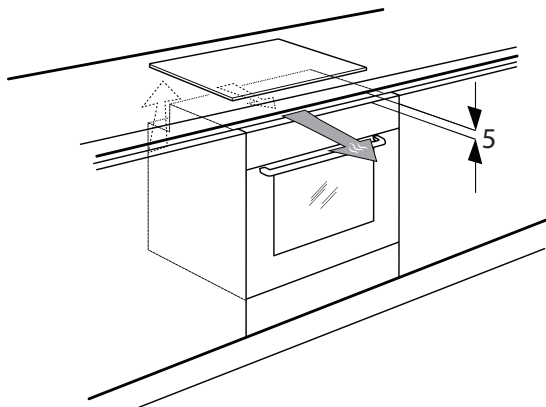
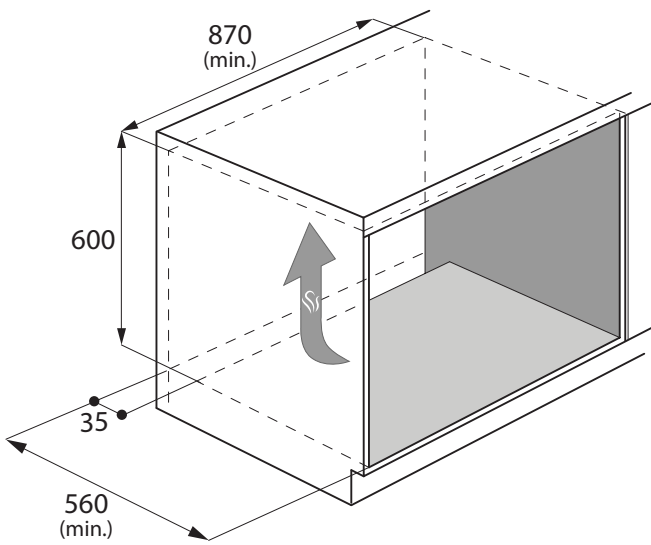
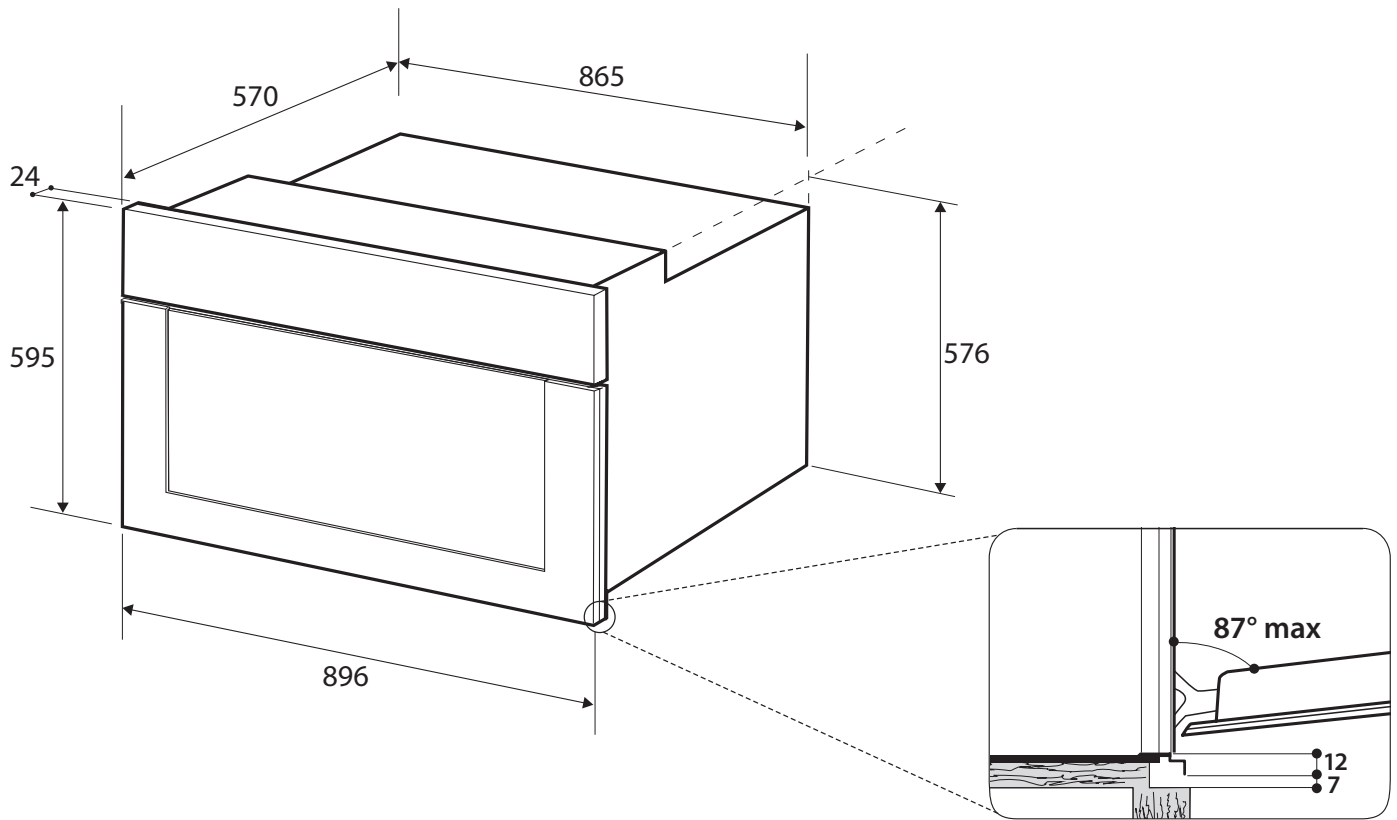
- your full address;
- your telephone number.

If any repairs are required, please contact an authorised After-sales Service (to guarantee that original spare parts will be used and repairs carried out correctly).

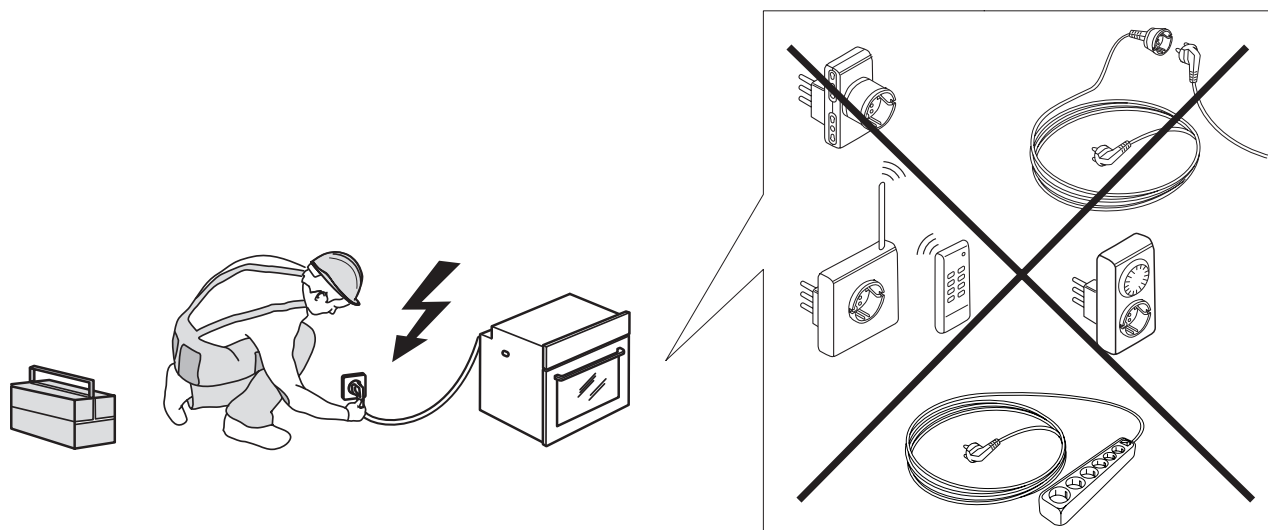
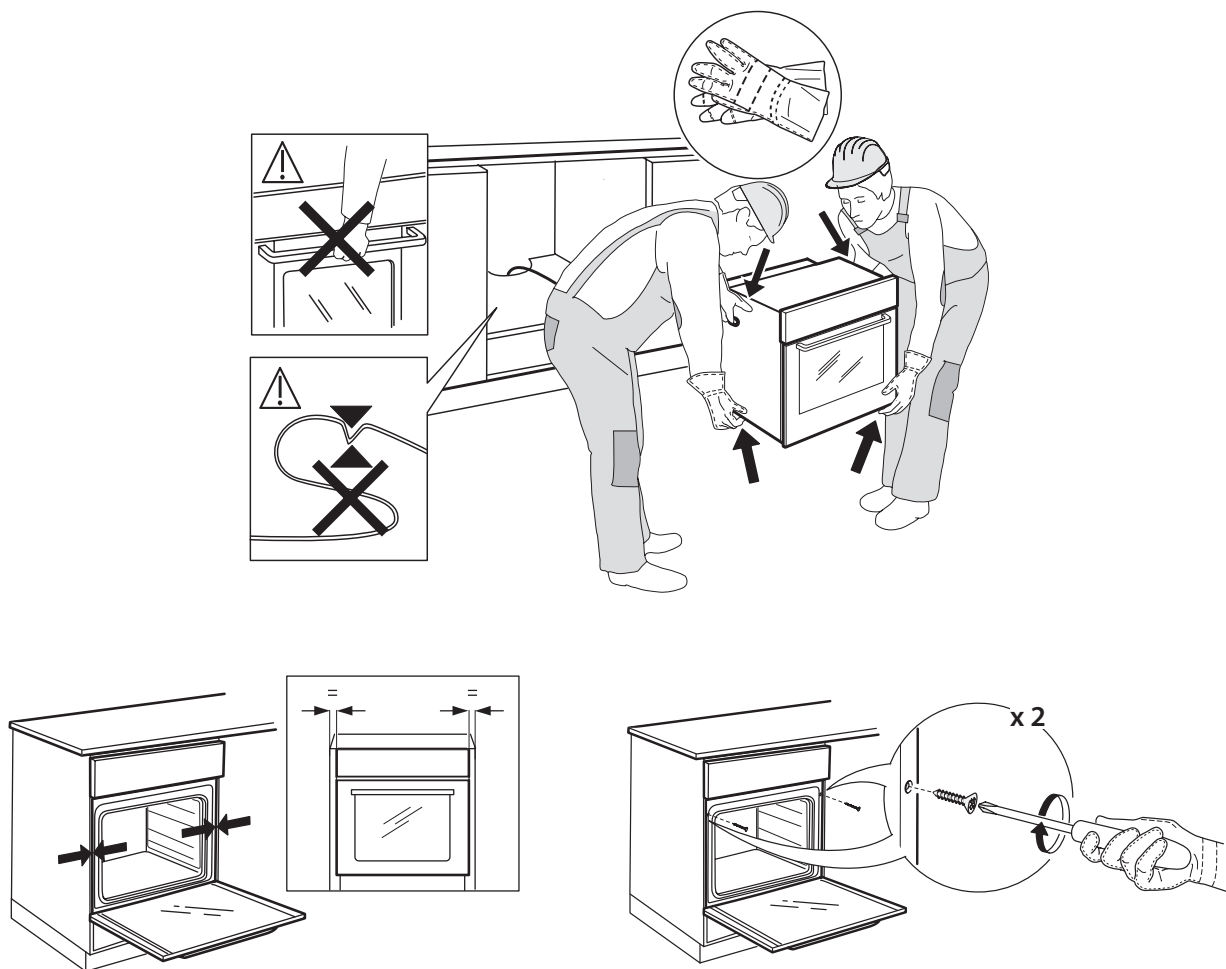
TECHNICAL SPECIFICATIONS

| | |
|----------------|-------------------------|
| Lamp power | 15 - 25 W |
| Thermostat | 100 - 250 °C max |
| Grill heater | 2700 W |
| Supply voltage | 220 - 240 V AC 50/60 Hz |





Whirlpool



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