

**Instructions for Use
and Installation
for the
AKG668**

Double Electric Oven & Grill



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Congratulations on the purchase of your new Whirlpool Built-In double oven and grill, from the World's Largest Major Appliance Manufacturer.

This appliance represents the latest in design and function. For this reason it is suggested that this instruction book is read thoroughly before attempting to use the oven for the first time, and then kept in a safe place for future reference.

INSTALLATION

SITING THE OVEN

The AKG668 is designed to be installed either into a housing unit, or between base units.

ELECTRICAL CONNECTION

The appliance must be installed by a competent electrician and connected to I.E.E. wiring regulations, to a cooker control unit of 30 amp minimum capacity, incorporating a double pole switch having contact separation of at least 3mm at all poles. It is wired for single phase operation and must be earthed. Access to the mains terminal connections is gained by removing the panel at the left hand rear of the appliance. Connect the cable to the terminal block, then position the cover plate in the rear panel, and tighten the cable clamp screw before securing the cover.

IMPORTANT

The wires of the mains lead for this appliance must be connected in accordance with the following code:

As the colours of the wires in the mains lead you may use to connect this appliance may not correspond with the markings on the terminals, please proceed as follows.

Brown (or Red) = Live

Blue (or Black) = Neutral

Green/Yellow (or Green) = Earth

If you are in any doubt as to the correct connections, consult a qualified electrician.

Before using the oven remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering, of oil.

IN THE EVENT OF A POWER CUT

1. **SWITCH OFF** the electricity supply to the appliance.
2. When the power returns you **MUST** reset the-programmer to show the time of day, see page 7, until this is done the oven and the grill **CANNOT** be used.

CLEANING

ALL parts of the oven can be safely cleaned with a clean cloth wrung out in **hot soapy water** but let the oven cool before cleaning. To avoid damaging the surfaces when removing stubborn marks, we recommend the following:

GLASS PARTS (Facia control panel, Door panel)

DO NOT use abrasive cleaners or polishes. Use a mild cream cleaner rinse thoroughly and dry with a soft cloth.

CAUSTIC PASTE, ABRASIVE POWDERS, COARSE WIRE WOOL AND HARD TOOLS; WILL DAMAGE THE SURFACE.

IMPORTANT:

The inner oven door glass panel can be removed for cleaning.

To remove the glass panel, open the door wide, hold the top and bottom edges and slide out.

When refitting, take care that the glass is held level and straight with the grooves in the door trims before sliding back.

PAINTED PARTS (Door frame, Door handle, Outer frame trim)
ONLY use a clean cloth wrung out in hot soapy water.

VITREOUS ENAMEL PARTS (Grill pan / Grill compartment)

Use a mild cream cleaner. Look for one which has the VITREOUS ENAMEL COUNCIL'S seal of approval.

SELF CLEAN SURFACES (Oven compartment)

MOST TYPES OF CLEANING AGENT WILL DAMAGE THESE SURFACES. Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in the hot soapy water, or when large splashes of fat do not readily disappear scrub the area with a nylon brush or nylon pan scourer, rinse well and heat the oven to dry the linings.

NOTE:

If you do a lot of open roasting you may feel these surfaces need and occasional wipe.

CHROME PLATED PARTS (Oven shelves, Oven shelf runners)

DO NOT use abrasives or polishes. Use a moist soap pad eg: Brillo. Oven shelf runners can be removed for cleaning.

1. Lift the bottom edge away from the oven side.
2. Ease the runners from the hanging holes.

HOW TO USE THE PROGRAMMER / CLOCK

FUNCTIONS

Cooking duration, cooking end time, time of day, minute minder up to **23 hours 59 minutes**.

DISPLAYS

A = Automatic programme

Cookpot symbol = Duration and manual mode

Bell symbol = Minute minder

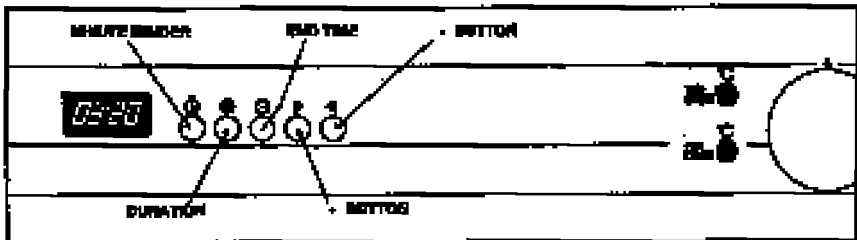
THE PROGRAMMER ENABLES YOU TO:

1. Set the time of day.
2. Set the minute minder for an alarm tone to sound.
3. Set the main oven to **SWITCH OFF** when the meal or dish is ready ie. semi automatic.
4. Cancel the automatic operation (**at anytime**) by selecting the manual function. After a programme which has been set comes to an end, it is automatically cancelled.

5. Set the main oven to **SWITCH ON** and **OFF** for delayed cooking. ie. fully automatic.

SETTING

After pressing a function button the time required can be set with the plus (+) and minus (-) buttons. The counting up and down speed increases when the buttons are held down. If a function button is just briefly touched and released, the selected function is displayed for 5 seconds. Within this time setting may be commenced (one hand setting). Five seconds after releasing the function button or after setting is completed, the display reverts to the time of day. When programme has been set, it automatically starts immediately. Selection of a function is accompanied by an audible signal.



Timer Display and Control Panel

1. SET THE TIME OF DAY

Select time of day function by pressing duration and end time button simultaneously and set time of day with the plus (+) and minus (-) buttons. Any programme which has been set is cancelled.

2. MINUTE MINDER

Press the minute minder button and set required time with the plus (+) and minus (-) buttons.

As the time set elapses the symbol is illuminated.

After the time set has elapsed, the audible signal sounds.

The audible signal sounds at the end of minute minder cycle or of a cooking programme for a period of 7 minutes. The signal can be cancelled by pressing any function button.

3. SEMI AUTOMATIC WITH COOKING DURATION

Press cooking duration button and set required duration with the plus (+) and minus (-) buttons. The "A" and "Cookpot" symbols appear. If time of day is equal to the cooking end time, the "Cookpot" symbol is switched off, the audible signal sounds and "A" blinks.

4. SEMI AUTOMATIC WITH COOKING END TIME

Press cooking end time button and set required end time with the plus (+) and minus (-) buttons. The "A" and "Cookpot" symbols are illuminated.

If the cooking end time is equal to the time of day the cookpot symbol is switched off, the audible signal sounds and "A" blinks.

5. FULLY AUTOMATIC

Press the cooking duration button and set required duration with the plus (+) and minus (-) buttons. The "A" symbol and the cookpot symbol appear.

Select cooking end time function and the earliest possible end time are displayed.

Set the required end time with the plus (+) and minus (-) buttons.

The "Cookpot" symbol is switched off.

The "Cookpot" symbol appears again when the time of day is equal to the calculated start time. After the automatic programme is ended, the symbol "A" blinks.

The audible signal is on, and the "Cookpot" symbol is switched off.

SETTING ERROR

The setting is incorrect if the time of day is in between the calculated cooking time and end times.

This will be indicated by an audible signal and by the flashing “**A**” symbol. The faulty setting can be corrected by re-setting either cook time or end time.

RETURN DISPLAY TO TIME OF DAY

To return the display to show the time of day, press the duration and the end time buttons simultaneously

IMPORTANT

The programmer must be set to the time of day before the oven or grill can be used.

AUTOMATIC COOKING IN MAIN OVEN

The automatic cooking facility is controlled by the programmer (See Pages 6 to 8) and allows complete meals, or individual dishes, to be cooked while you are out of the house, to be ready when you return.

NOTE:

The “**READY TIME**” should be set as close as possible to, or just after your anticipated return, so food is not left standing in a warm oven.

DO

1. Select foods which are as fresh as possible, and as cold as possible i.e. preferably straight from the refrigerator.
2. Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours, e.g. a wet filling on a pastry base.
3. Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven. This applies also to rolled joints of meat, which can be more

susceptible to the growth of food poisoning organisms.

4. Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination. The food can be uncovered towards the end of cooking to crisp and brown.

DO NOT

1. Warm food should never be placed in the oven if there is a delay period e.g. stews prepared by frying the meat and vegetables first, should be cooked as soon as possible, or refrigerated prior to placing them in the oven.
 2. Some dishes are **NOT SUITABLE** for cooking on automatic, e.g. dishes containing left over cooked meat or poultry, dishes containing eggs, cooked rice, or seafood.
 3. Do not put food items (intended for automatic cooking) into a warm oven allow the oven to cool before setting for automatic cooking.
 4. Do not over fill dishes containing liquids as they might boil over.
-

5. NEVER leave food in the oven to cool slowly after cooking, serve immediately or refrigerate.

6. NEVER use the automatic facility to reheat cook chill foods, as they should go straight from the refrigerator into a preheated oven.

Meat can be brushed with oil to prevent it from drying.

Lemon juice can be added to certain fruit and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

IMPORTANT:

Food is more susceptible to the growth of food poisoning organisms in warm conditions. if the weather is hot, either, take extra care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

HINTS

Food is placed in a cold oven so you will need to add about 10-15 minutes onto the cooking time to allow for the oven to reach the selected temperature.

Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

Potatoes should be part boiled or brushed with oil to prevent discolouration during the delay period.

FAN ASSISTED MAIN OVEN

If you are used to cooking with a conventional oven you will find a number of differences to cooking with a fan oven which will require a different approach.

temperatures may have to be reduced, and the following chart will give you a guide.

TEMPERATURE

The fan oven may cook foods at a lower temperature (between 10°C and 25°C lower) than a conventional oven, so conventional recipe

NOTE:

Different appliances and temperature testing equipment will vary slightly, and this conversion chart is only intended as an approximate guide for anyone changing fuels.

Conventional Cooking	Gas	°F	°C	°C Fan Oven
Cool	½	225	110	100
Very Slow	1	250	125	115
Slow	2	275	140	125
Slow	3	300	150	135
Very Moderate	3½	325	160	145
Very Moderate	4	350	180	160
Moderate	4½	375	190	170
Moderately Hot	5	400	200	180
Hot	6	425	220	200
Very Hot	7	450	230	210
Very Hot	8	475	240	215
Very Hot	9	500	250	225

The fan comes on when the oven is switched on, and circulates the air around the oven to give a fairly even temperature throughout the oven. This makes it ideal for batch baking as all the items will be cooked within the same length of time.

To help the air circulate freely:

(i) Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.

(ii) If more than one cooking dish / baking tray is to be used on a shelf, leave a gap of at least 25mm (1 inch) between the items themselves and the oven interior.

(iii) Allow enough space between the shelves for foods that will rise during cooking.

IMPORTANT

DO NOT place items on the oven base as this will prevent air circulating freely.

TRANSFER OF FLAVOURS

There is no transference of flavour in a fan oven, which means you can cook strong smelling foods such as fish, at the same time as mild foods eg. milk puddings.

SAFETY NOTE:

(i) When opening the oven door take care to avoid skin contact with any steam which may escape from the cooking.

(ii) Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

MANUAL OPERATION

(i) The oven cannot be used manually when the programmer is set for automatic cooking, and the “**A**” symbol is on the display, press the plus (+) and minus (-) buttons simultaneously to cancel the automatic operation.

(ii) Turn the fan oven control knob anticlockwise to the selected temperature.

(iii) To switch off, return the control knob to the **OFF** position.

AUTOMATIC OPERATION

See programmer section on page 6.

NOTE:

When the oven is switched on, you will hear the cooling fan come on, this keeps the exterior of the appliance cool during cooking, and will continue to operate to cool the appliance for up to 15 minutes after the last control has been switched off.

COOKING TIMES

The cooking times in the following guides are based on a preheated oven, if you don't preheat the oven the cooking times may need to be extended. Cooking dish sizes will also influence cooking times as will personal preference. Because the fan oven has an even temperature throughout the oven, no shelf positions have been given.

PREHEATING

We recommend the oven is preheated for frozen or chilled food and also for souffles, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time, this will take between 5

to 15 minutes depending on the temperature selected.

REPLACING AN OVEN LIGHT

CAUTION: Disconnect the appliance from the electricity supply, before changing an oven light bulb.

Wait until the oven is cool before removing the oven shelves.

The lens cover on the light can be removed by grasping the lens cover and pulling away from the side of the oven, then unscrew the bulb. Please note that the oven light bulbs are not covered by the appliance guarantee.

BAKING GUIDE

Item(s) to be baked	Temperature °C	Cooking Time (Approx.) Preheated Oven
Small Cakes	170 - 180	20 - 25 mins
Whisked Sponge	170	15 - 20 mins
Swiss Roll	190	8 - 12 mins
Victoria Sandwich 2 x 180mm/8"	170	25 - 35 mins
Semi-Rich Fruit Cake 230mm/9"	140	2½ - 3½ hours
Scones	210 - 220	10 - 15 mins
Meringues	110	2 - 3 hours
Cooking times for pastry dishes depend on the size and type of the dish and also the filling.		
Pastry		
Shortcrust	200	20 - 25 mins
Flaky/Puff	210	20 - 25 mins
Choux	200	20 - 40 mins
Biscuits	160 - 200	10 - 20 mins
Bread 500g (1lb) Loaf	210	20 - 30 mins
Sponge Pudding	150	45 - 1 hour
Milk Pudding	150	1½ - 1¾ hours

The cooking times given above are only approximate because the size and type of cooking dish will influence cooking times, as will personal preference. Because a fan oven has an even temperature throughout the oven, no shelf positions have been given.

SLOW COOKING, DEFROSTING AND COOLING

Make sure that frozen foods are thoroughly **THAWED** before cooking.

IMPORTANT

DO NOT slow cook joints of meat or poultry weighing more than 2¼kg (4½ lb).

For roasting joints of meat or poultry and for pot roasts preheat the oven to 190°C and cook for 30 minutes, then adjust the oven control to 120°C for the remainder of the cooking time.

COOKING TIMES

Slow cooking times will be about **THREE** times as long as conventional cooking.

DEFROSTING AND COOLING

To defrost frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and **CLOSE** the door.

To cool foods after cooking prior to refrigerating or freezing, turn the oven control to the defrost position, and **OPEN** the door.

SAFETY NOTES:

DO NOT defrost stuffed poultry using this method.

DO NOT defrost larger joints of meat or poultry over 2kg (41b), using this method.

NEVER place uncooked food which is to be defrosted next to cooked food which is to be cooled, as this can lead to contamination .

Defrosting meat, poultry and fish can be accelerated using this method but make sure they are completely thawed before cooking thoroughly. Place meat and poultry on a trivet in a meat tin.

DEFROSTING TIMES

Small or thin pieces of frozen fish or meat e.g. fish fillets, prawns, and mince will take approximately 1 to 2 hours. Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 to 4 hours

A 1½kg (3lb) oven ready chicken will take approximately 5 hours. Remove the giblets as soon as possible.

ROASTING GUIDE

Type of Meat	Preference	Approximate Cooking Time
BEEF	Rare	20 mins per 450g (1lb) plus 20 mins.
	Medium	25 mins per 450g (1lb) plus 25 mins.
	Well Done	30 mins per 450g (1lb) plus 30 mins.
LAMB	Medium	25 mins per 450g (1lb) plus 25 mins.
	Well Done	25 mins per 450g (1lb) plus 25 mins.
PORK		35 mins per 450g (1lb) plus 35 mins.
FOWL		20 mins per 450g (1lb) plus 20 mins.

NOTES:

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking, the time required depends on the size of the bird eg. a large turkey may take up to 48 hours to thaw.

When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus stuffing.

For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.

Smaller joints weighing less than 1.25kg (2 1/2 lb) may require 5 minutes per 450g (lb) extra cooking time.

COOKING TIMES

The above cooking times in the guide are based on a preheated oven, if you don't preheat the oven the cooking time may need to be extended. Cooking dish sizes, the shape of the joint, and the proportion of bone will also influence cooking times as will personal preference.

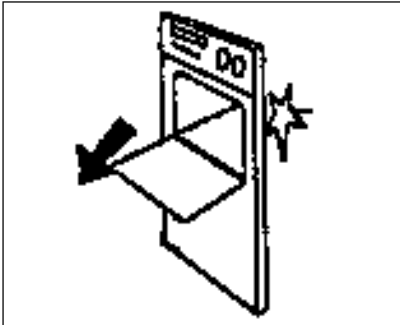
Because the fan oven has an even temperature throughout the oven, no shelf positions have been given

USING THE GRILL

1. Turn the top oven selector fully clockwise past the oven temperature markings to the grill setting.
2. Then turn the grill control on.

IMPORTANT:

The door must be open when the grill is used.



The grill door must be open

CAUTION:

Accessible parts may be hot when the grill is used. young children should be kept away.

Never cover the grill pan or grid with cooking foil, or allow fat to build up in the grill pan, as this creates a fire hazard.

NOTE:

• When the grill is switched on you will hear the fan come on, this keeps the exterior of the appliance cool during cooking and will continue to operate to cool the appliance for about 15 minutes after the last control has been switched off.

DETACHABLE HANDLE(s)

Place the handle (shield uppermost over the edge of the grill pan at the recess and position centrally between the locators. If you prefer to use **TWO** handles, another handle can be bought from your supplier. When using two handles position between the outer locators.

TOP OVEN

SAFETY

**WHEN YOU ARE COOKING
KEEP CHILDREN AWAY FROM
THE VICINITY OF THE OVEN.**

NOTES:

The top oven element gets extremely hot when in use, please take extra care to avoid touching it.

Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf .

The top oven offers the advantage that it can be used with bottom heat only, or top heat only, which are fixed heat settings, turn the top oven selector past the oven temperature markings to the bottom heat or top heat symbol.

Use the **bottom heat** only to finish cooking pastry bases, pies, pizzas etc.

Use **top heat** only to brown the top of dishes such as cauliflower cheese or baked Alaska etc.

MANUAL OPERATION

Turn the top oven control knob to the selected temperature.

The red thermostat indicator will come on until the selected temperature is reached and then go off, it will turn on and off periodically as the thermostat operates to maintain the selected temperature.

To switch off, return the control to the **OFF** position.

NOTE:

When the oven is switched on you will hear the cooling fan come on, this keeps the exterior of the appliance cool during cooking and will continue to operate to cool the appliance for about 15 minutes after the last control has been switched off.

COOKING TEMPERATURES

Because the top oven is more compact it may be necessary to reduce cooking temperatures specified in recipes by up to 20°C. Use the following guide as a reference for determining temperatures to use.

SHELF POSITION

There are 4 shelf positions which are counted from the bottom of the oven upwards, so that shelf 1 is the lowest.

COOKING TIMES

The cooking times in the following guide are approximate and are based on a preheated oven, if you do not preheat the oven the cooking times may need to be extended.

PREHEATING

We recommend preheating the oven for frozen or chilled food, and also for souffles, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time, this will take between 5 to 15 minutes, depending on the temperature selected.

PREHEATING

Always preheat the top oven for 15 minutes

The cooking times in the following cooking guide are based on a preheated oven; if you do not preheat the oven the cooking time may need to be extended.

Place food on the centre of the shelf and leave 3 clear shelf positions between shelves to allow clearance for the shelf deflector.

BAKING GUIDE FOR TOP OVEN

Item(s) to be baked	Temperature °C	Shelf Position	Cooking Time (Approx.) Preheated Oven
Small Cakes	180	2	15 - 20 mins
Victoria Sandwich 2 x 180mm/7"	160	2	20 - 25 mins
Swiss Roll	200	2	8 - 12 mins
Semi-Rich Fruit Cake 180mm/7"	140	1	2½ - 3½ hours
Scones	215	3	10 - 15 mins
Meringues	110	1	2 - 3 hours
Shortcrust	200 - 210	2	See Recipe
Flaky/Puff	200 - 210	2	See Recipe
Choux	200 - 210	2	See Recipe
Biscuits	160 - 200	3	10 - 20 mins
Sponge Pudding	150	2	30 - 45 mins
Milk Pudding	140	1	2 - 2½ hours
Cooking times for pastry dishes depend on the size and type of the dish and also the filling.			

TECHNICAL INFORMATION

Power Supply

Voltage 240V 50 Hz

Maximum Load 4425 Watts

Element Ratings

Grill 1800 Watts

Top Oven (Base) 700 Watts

Top Oven (Grill) 642 Watts

Main Oven (Automatic Cooking) 2500 Watts

BEFORE YOU START

INSTALLATION INSTRUCTIONS

This appliance is designed for installing **ONLY** at a low level, i.e. under a worktop, and it should not be installed at a high level.

There are three methods for installing the AKG668.

METHOD 1

Into a space between two base units, i.e. **WITHOUT** a housing unit.

METHOD 2

Into a housing unit, with an internal height of **LESS** than 710mm which can be modified to obtain the required dimensions.

METHOD 3

Into a housing unit, with an

internal height of 710mm or more. Look at the different ways the appliance can be installed, on the following pages, and plan the installation to suit your situation.

Leave the appliance in the base tray packaging until you are ready to install it. Be careful, when you remove the appliance from the base tray packaging, not to damage the outer frame trim.

FIXING SCREWS

The fixing screws are in a polythene bag in the oven pack. Depending on the method of installation, some of the screws may not be needed.

Quantity	Colour	Description	For Fixing
6	Silver	No 8 x 12mm Self Tapping Screw	Runners to Appliance
12	Black	No 8 x 12mm Chipboard Screw	Runners and Side Trims to Cabinet or
2	Silver	No 8 x 25mm Chipboard	Appliance to Cabinet
2	Silver	No 8 x 12mm Self Tapping Screw	Appliance to Side Trims

INSTALLATION METHOD 1

METHOD 1 Without housing unit
(Between 2 base units)

BEFORE installing the appliance, check the internal dimensions as shown in the illustration. The space for the appliance must be clear of obstructions, and there must be enough space at the back of the oven to obtain the 550mm minimum depth.

The **FIXING KIT** is packed onto the oven under the polystyrene packaging. You will find 2 side trims 692mm long and 4 runners 420mm. Long. The fixing screws are in a polythene bag in the oven pack.

1. REMOVE the 6 screws (3 each side) from the lower sides of the oven. Take 4 of the No. 8 x 12mm (Silver) self tapping screws from the polythene bag, and use them to fit one runner to each side, of the appliance.

2. Make sure they are the **RIGHT WAY** up as shown.

3. Take one of the side trims, hold it against the side of the base unit, and mark off 692mm from the top edge of the base unit, to the top edge for the runner.

NOTE:

This ensures a 5mm to 8mm clearance from the underside of the worktop to the top of the appliance.

4. Measure 50mm from the front edge of the base units, to mark the front edge, of the runners.

5. Take 6 of the No.8 x 12mm. (Black) chipboard screws and screw the runners into position the **RIGHT WAY** up as shown.

6. Fit the side trims to be **FLUSH** to the top and front edges of the base units, using the remaining 6 No. 8 x 12mm. (Black) chipboard screws,

CONNECTION TO THE ELECTRICITY SUPPLY

See page 3.

Insert the appliance between the base units. **CARE** must be taken to ensure the appliance runners are sufficiently engaged over the top of the runners on the base units.

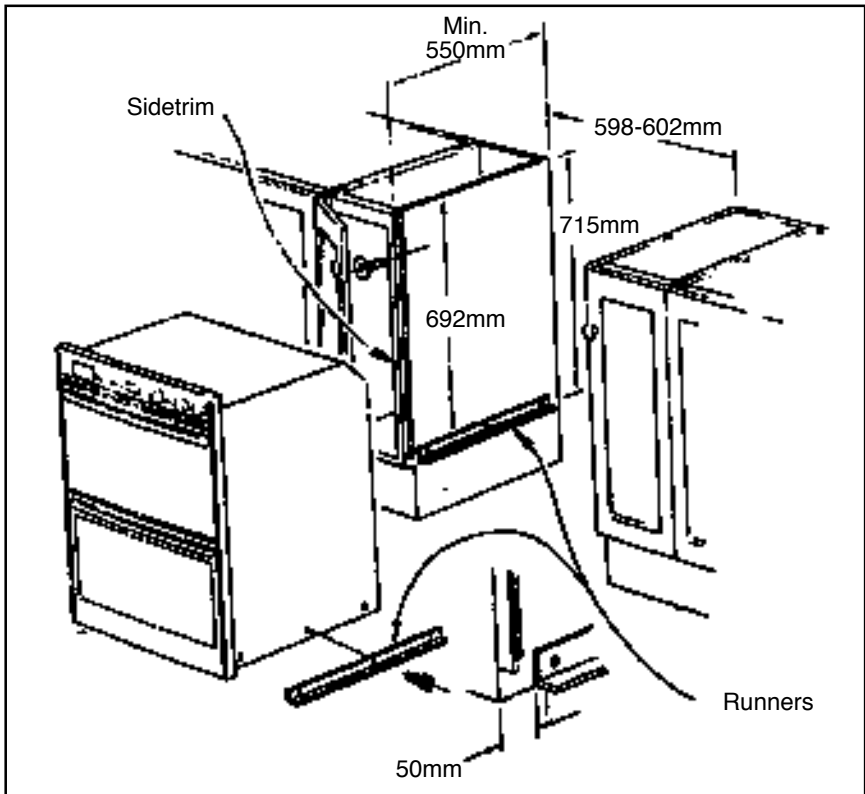
SECURING APPLIANCE INTO POSITION

1. To ensure the outer frame trim is not damaged by the drill, remove it from the appliance before drilling the side trims.
2. Make sure the appliance is **CENTRALLY** located between the base units.
3. Open the grill door and you will

see the 2 fixing holes at the top sides of the front frame.

4. Drill through the fixing holes into the side trims with a 3.2mm ($\frac{1}{8}$ ") diameter drill.

5. Secure the appliance to the side trims with the 2 remaining No. 8 x 12mm (Silver) self tapping screws.



Method 1 Without Housing Unit

METHOD 2 Housing unit (internal height less than 710mm)

NOTE:

You will **NOT** need the 2 side trims (692mm long) or the appliance runners for this installation.

BEFORE YOU START

Make sure before removing the bottom support shelf, or modifying the housing unit that it will remain structurally sound, e.g. by fixing to adjacent cabinets, floor, or worktop.

You may have to cut into or move, any rear cross members of the cabinet to obtain the **550mm** minimum **DEPTH**.

To obtain the required **715mm HEIGHT**, you may have to lower or remove the bottom support shelf, remove any cross rails, and reposition brackets.

FIX THE RUNNERS:

1. Take one of the side trims, hold it against the side of the housing unit, and use it to mark off 692mm from the top edge of the side unit, to the **TOP EDGE** for the runner.

NOTE:

This ensures a 5mm to 8mm clearance from the underside of the worktop to the top of the appliance.

2. Measure 50mm from the front edges of the base unit, to mark the front edge for the runners.

3. Take 6 of the No.8 x 12mm (Black) chipboard screws and screw the runners into position the **RIGHT WAY** up as shown.

4. If necessary, adjust the height of the plinth to just below the bottom edge of the runners.

CONNECTION TO THE ELECTRICITY SUPPLIES

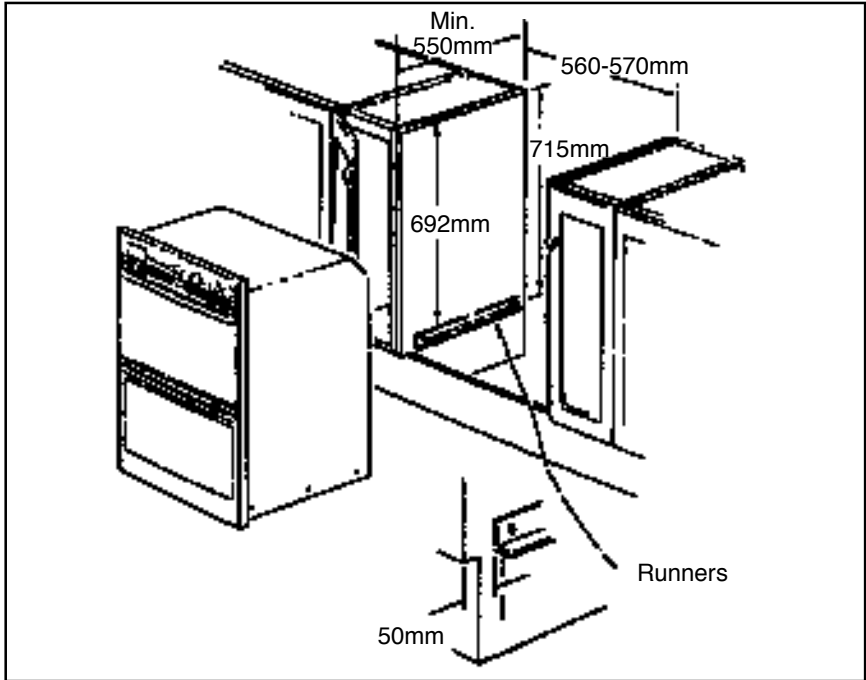
See page 3.

INSERT THE APPLIANCE

Ensure that appliance is engaged over the top of the side runners.

SECURE APPLIANCE INTO POSITION

Open the grill door and secure appliance into position, using the 2 No.8 x 25mm (Silver) chipboard screws through the front frame, ensuring that the appliance is centrally located. Take care not to damage the outer frame trim on the appliance.



Method 2 With Housing Unit

METHOD 3. Housing unit
(Internal height 710mm or more.)

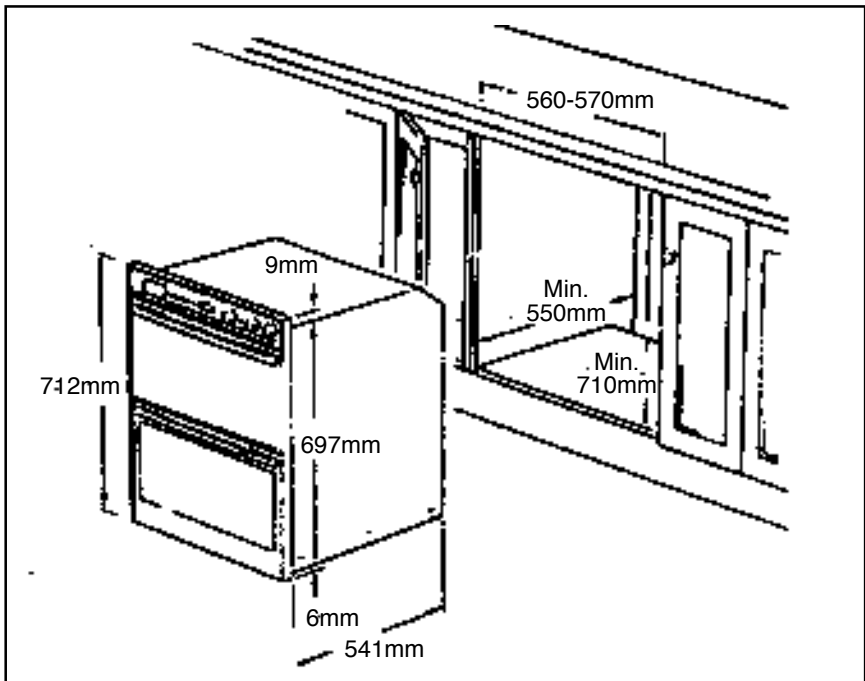
NOTE:

You will **NOT** need the 4 runners and 2 trims, that are packed with the oven for this installation.

Remove any fixings, that may prevent entry of the oven into housing. The cabinetry should be kept structurally sound by fixing to adjacent cabinets, floor, or worktop.

When installed in a typical 600mm deep, built in housing unit, the false back should be removed from the housing unit to provide the necessary depth for installation.

When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge of the support shelf and the wall of approximately 80mm. See illustration on next page.



Method 3 With Housing Unit

If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommended that a gap of **AT LEAST** 30mm is made by shortening the shelf.

INSERT THE APPLIANCE AND SECURE INTO POSITION

Open the grill door and secure appliance into position, using the 2 No.8 x 25mm (Silver) chipboard screws through the front frame, ensuring that the appliance is centrally located.

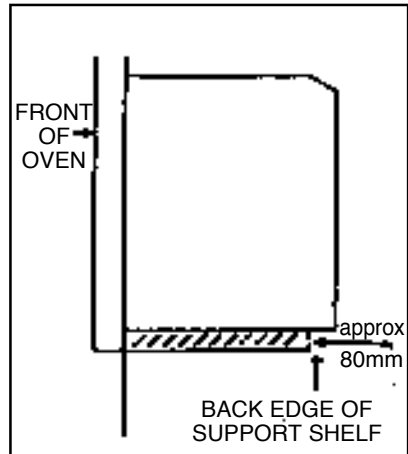
Take care not to damage the outer trim or the housing unit.

INSTALLING A WHIRLPOOL HOB ABOVE THE APPLIANCE

Please refer to the installation instructions with the hob.

If another manufacturers hob is to be fitted above this appliance, please refer to the manufacturer to ascertain whether it is suitable.

Whirlpool (UK) Limited will accept no liability for any damage caused, if the instructions in this booklet are not followed.



Gap must be as shown above

INSTALLING A GAS HOB ABOVE THE APPLIANCE.

You may need to fit the inlet connector adaptor kit (supplied with the oven) to ensure clearance.

