

EN

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INSTALLATION, QUICK START  
INSTALACIÓN, GUÍA RÁPIDA



INSTALAÇÃO, INÍCIO RÁPIDO  
INSTALLATION, QUICK START



  
SENSING THE DIFFERENCE

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## IMPORTANT SAFETY INSTRUCTIONS



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THESE INSTRUCTIONS are also available on the website:

[www.whirlpool.eu](http://www.whirlpool.eu)

### **YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT**

This manual and the appliance itself provide important safety warnings, to be read and observed at all times.



This is the danger symbol, pertaining to safety, which alerts users to potential risks to themselves and others. All safety warnings are preceded by the danger symbol and the following terms:



**DANGER**

**Indicates a hazardous situation which, if not avoided, will cause serious injury.**



**WARNING**

**Indicates a hazardous situation which, if not avoided, could cause serious injury.**

All safety warnings give specific details of the potential risk present and indicate how to reduce risk of injury, damage and electric shock resulting from improper use of the appliance. Carefully observe the following instructions:

- Keep these instructions close at hand for future reference.
- Use protective gloves to perform all unpacking and installation operations.
- The appliance must be handled and installed by two or more persons.
- The appliance must be disconnected from the power supply before carrying out any installation work.
- Installation and maintenance must be carried out by a qualified technician, in compliance with the manufacturer's instructions and local safety regulations. Do not repair or replace any part of the appliance unless specifically stated in the user manual.

- Power cable replacement must be carried out by a qualified electrician. Contact an authorised service centre.
- Regulations require that the appliance is earthed.
- Once the appliance is fitted in its housing, the power cable must be long enough to connect the appliance to the main power supply.
- For installation to comply with current safety regulations, an omnipolar switch with minimum contact gap of 3 mm must be used.
- Do not use extension leads, multiple socket adapters.
- Do not connect the appliance to a socket which can be operated by remote control or timer.
- Do not pull the power supply cable.
- The electrical components must not be accessible to the user after installation.
- Do not touch the appliance with any wet part of the body and do not operate it when barefoot.
- This appliance is designed solely for use as a domestic appliance for cooking food. No other type of use is permitted (e.g.: heating rooms). The Manufacturer declines any liability for injury to persons or animals or damage to property if these advices and precautions are not respected.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.
- Very young (0-3 years) and young children (3-8 years) shall be kept away unless continuously supervised.
- Children of 8 years 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 appliance use and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children without supervision.

- During and after use, do not touch the heating elements or interior surfaces of the appliance – risk of burns. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled down completely.
- At the end of cooking, exercise caution when opening the appliance door, letting the hot air or steam exit gradually before accessing the oven. When the appliance door is shut, hot air is vented from the aperture above the control panel. Do not obstruct the vent apertures.
- Use oven gloves to remove pans and accessories, taking care not to touch the heating elements.
- Do not place flammable materials in or near the appliance: a fire may break out if the appliance is inadvertently switched on.
- Do not heat or cook sealed jars or containers in the appliance. The pressure that builds up inside might cause the jar to explode, damaging the appliance.
- Do not use containers made of synthetic materials.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat and oil.
- Never leave the appliance unattended during food drying.
- If alcoholic beverages are used when cooking foods (e.g. rum, cognac, wine), remember that alcohol evaporates at high temperatures. As a result, there is a risk that vapours released by the alcohol may catch fire upon coming into contact with the electrical heating element.
- Overheated oils and fats catch fire easily. Always remain vigilant when cooking foods rich in fat, oil or alcohol (e.g. rum, cognac, wine).
- Never use steam cleaning equipment.
- Use only the temperature probe recommended for this oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as they can scratch the surface, which may result in the glass shattering.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

## SCRAPPING OF HOUSEHOLD APPLIANCES

- This appliance is manufactured with recyclable or reusable materials. Scrap the appliance in accordance with local regulations on waste disposal. Before scrapping, cut off the power cords so that the appliances cannot be connected to the mains.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact a competent local authority, the collection service for household waste or the store where the appliance is purchased.

### DECLARATION OF CONFORMITY

**THIS OVEN**, which is intended to come into contact with foodstuffs, complies with European Regulation () n. 1935/2004 and has been designed, manufactured and sold in conformity with the safety requirements of the "Low Voltage" directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments), the protection requirements of "EMC" 2004/108/CE.

**THIS APPLIANCE MEETS** the eco design requirements of European regulations n. 65/2014 and n. 66/2014 in conformity to the European standard EN 60350-1.

### SAFEGUARDING THE ENVIRONMENT

#### DISPOSAL OF PACKAGING MATERIALS

The packaging material is 100% recyclable and is marked with the recycle symbol (.

The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

#### ENERGY SAVING TIPS

- Only pre-heat the microwave oven if specified in the cooking table or recipe.
- Use dark lacquered or enameled baking moulds as they absorb heat far better.
- Switch the appliance off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the appliance is switched off.

#### SCRAPPING THE PRODUCT

- This appliance is marked in conformity with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
- 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.

## INSTALLATION

**AFTER UNPACKING THE APPLIANCE**, make sure that it has not been damaged during transport and that the appliance door closes properly.

**IN THE EVENT OF PROBLEMS**, contact the dealer or the nearest After-sales Service.

**TO PREVENT ANY DAMAGE**, only remove the appliance from its polystyrene foam base at the time of installation.

**CHILDREN SHOULD NOT** perform installation operations. Keep children away during installation of the appliance. Keep the packaging materials (plastic bags, polystyrene parts, etc.) out of reach of children, during and after the installation of the appliance.

### MOUNTING THE APPLIANCE

**FOLLOW THE SUPPLIED SEPARATE MOUNTING INSTRUCTIONS** when installing the appliance.

### PRIOR TO CONNECTING

**CHECK THAT THE VOLTAGE** on the rating plate corresponds to the voltage in the home.

**ENSURE THE APPLIANCE** oven cavity is empty before mounting.

**ENSURE THAT THE APPLIANCE IS NOT DAMAGED**. Check that the appliance door closes firmly against the door support and that the internal door seal is not damaged. Empty the appliance oven and clean the interior with a soft, damp cloth.

**DO NOT OPERATE** this appliance if it has a damaged mains cord, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

**IF THE POWER CABLE** is too short or damaged it must be replaced. The power cable must only be replaced by a qualified technician in compliance with the manufacturer instruction and current safety regulations. Contact an authorized service center.

**THE POWER SUPPLY CORD** must be long enough for connecting the appliance, once fitting in its housing, to the main power supply.

**FOR INSTALLATION** to comply with current safety regulations, an omnipolar disconnect switch with minimum contact gap of 3 mm must be utilized.

### AFTER CONNECTING

**THE APPLIANCE** can be operated only if the appliance door is firmly closed.

**THE EARTHING OF THIS APPLIANCE IS COMPULSORY**. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

**THE MANUFACTURERS** are not liable for any problems caused by the user's failure to observe these instructions.



## BEFORE FIRST USE



- 1 **OPEN THE DOOR**, remove the accessories and ensure the oven is empty.  
**RINSE THE WATER CONTAINER** with tap water (no detergents) and then fill it to the "MAX" mark.  
**SLIDE THE WATER CONTAINER** into it's socket until it engages the contact point and sits firmly in place.
- 2 **RUN THE CALIBRATION FUNCTION** and follow on screen instructions.

### NOTE

**THE WATERPUMP** responsible for filling and draining the steam boiler is now activated. It will initially sound louder during airpumping and lower when water is filling the pump again.

**THIS IS NORMAL** and no concern for alarm.

**AFTER CALIBRATION**, let the oven cool to room temperature and then wipe dry any damp areas if present.

**EMPTY THE WATER CONTAINER** and dry it off before further use.

### PUSH - PUSH KNOBS

**THE KNOBS OF THIS OVEN** are aligned with the buttons on the panel, at delivery.

The knobs will slide out if pushed and their various functions can be accessed. It is not necessary to have them protruding from the panel during operation.

Simply push them back into the panel when you are done with the setting and continue to operate the oven.





## ACCESSORIES



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### GENERAL

**THERE ARE** a number of accessories available on the market. Before you buy, ensure they are suitable for cooking with steam.

**ENSURE THAT THERE IS** a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam entrance to the container.

### CHOOSING COOKING CONTAINER

**USE PERFORATED COOKING** containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.

**STEAM EASILY REACHES** into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.

**MORE COMPACT DISHES** such as casseroles or bakes, or food such as peas or asparagus spears, which have very small / no space between them will take longer to cook because the steam has less space to work in.

### SPONGE

**THE SUPPLIED SPONGE** is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.



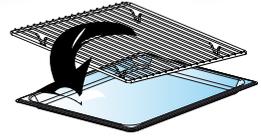
### WIRE SHELF

**THE WIRE SHELF** allows hot air circulation around the food. Put food directly on it or use it as support for pots, cake tins and other cooking receptacles. When you put food directly on the Wire shelf, place the Baking & Drip tray under it.



### BAKING & DRIP TRAY

**USE THE BAKING & DRIP TRAY** beneath the Wire Shelf and Steam tray. It may also be used as a cooking utensil or as a baking tray.



**THE BAKING & DRIP TRAY** is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Avoid placing vessels directly on the oven bottom.

### STEAM TRAY

**USE THE STEAM TRAY** for foods such as fish, vegetables and potatoes.



**USE THE OVEN WITHOUT THE STEAM TRAY** for foods such as rice, and grains.

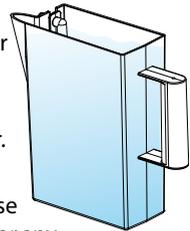
### WATER CONTAINER

**THE WATER CONTAINER IS LOCATED** behind the door and is accessible as soon as the door is opened.

**ALL COOKING FUNCTIONS** require the water container to be full.

**FILL WATER CONTAINER** to the "MAX" mark with tap water.

**USE ONLY** fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.

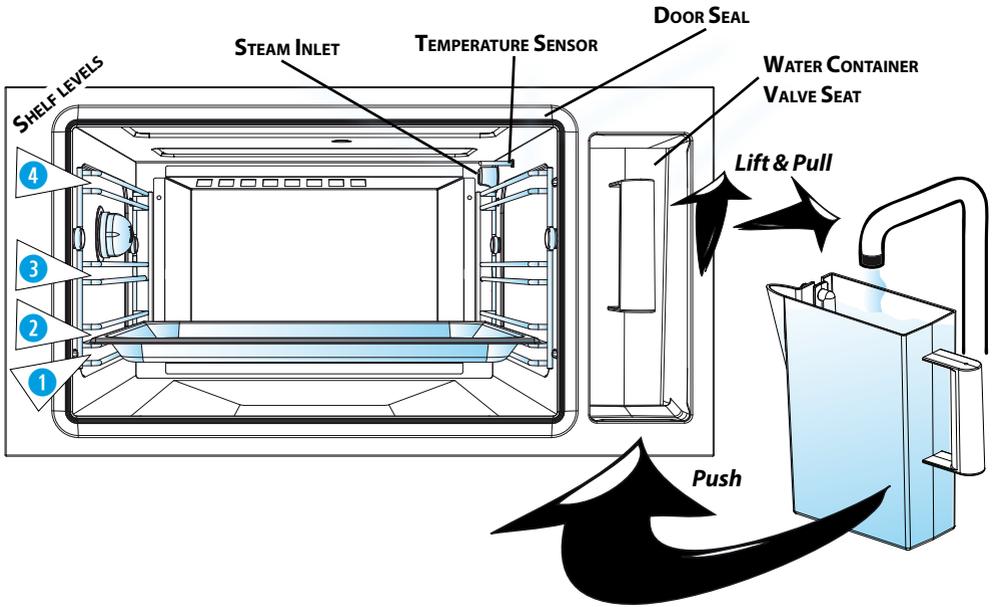


**IT IS IMPORTANT TO EMPTY THE WATER CONTAINER AFTER EACH USE.** This is for hygienic reasons. It also prevents condensate from building up inside the appliance.

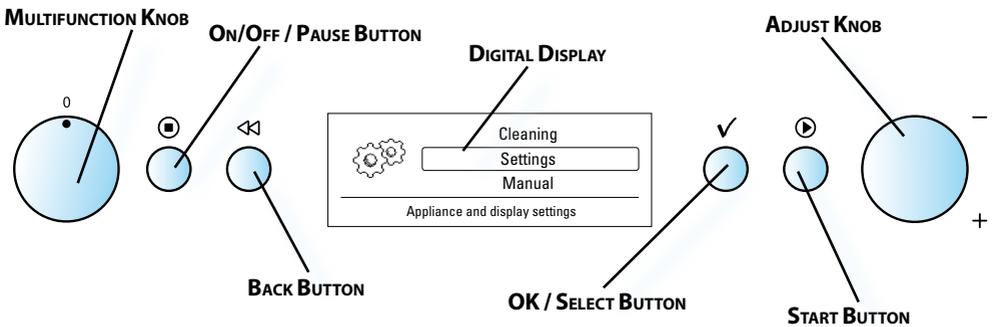
**CAREFULLY** (slowly not to spill) pull the water container out of its compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.

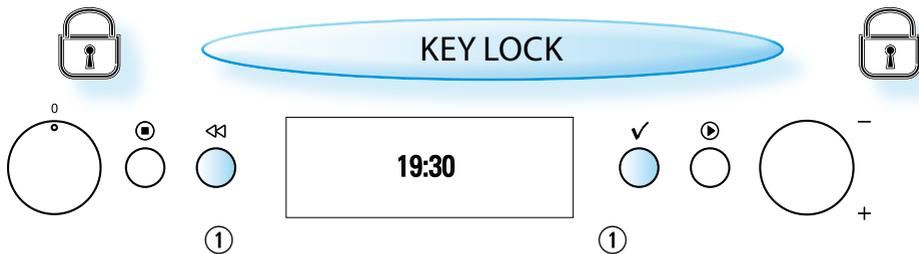


# APPLIANCE FEATURES



# CONTROL PANEL





- 1 **PRESS THE BACK AND OK / SELECT BUTTONS SIMULTANEOUSLY AND KEEP PRESSED UNTIL TWO BEEPS ARE HEARD (3 SECONDS).**

**USE THIS FUNCTION** to hinder children from using the oven unattended.

**WHEN THE LOCK IS ACTIVE**, all buttons are non-responsive.

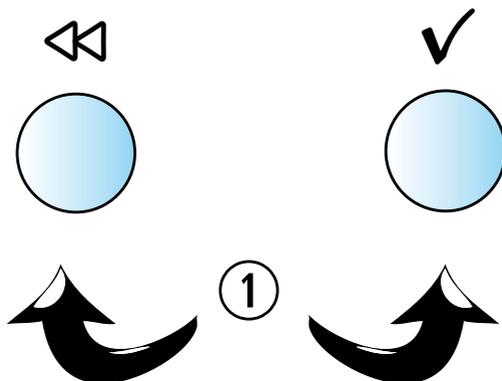
**PLEASE NOTE:** these buttons only work in conjunction when the oven is turned OFF.



**A CONFIRMATION MESSAGE** is displayed for 3 seconds before returning to the previous view.



**THE KEY LOCK IS DEACTIVATED** the same way it was activated.





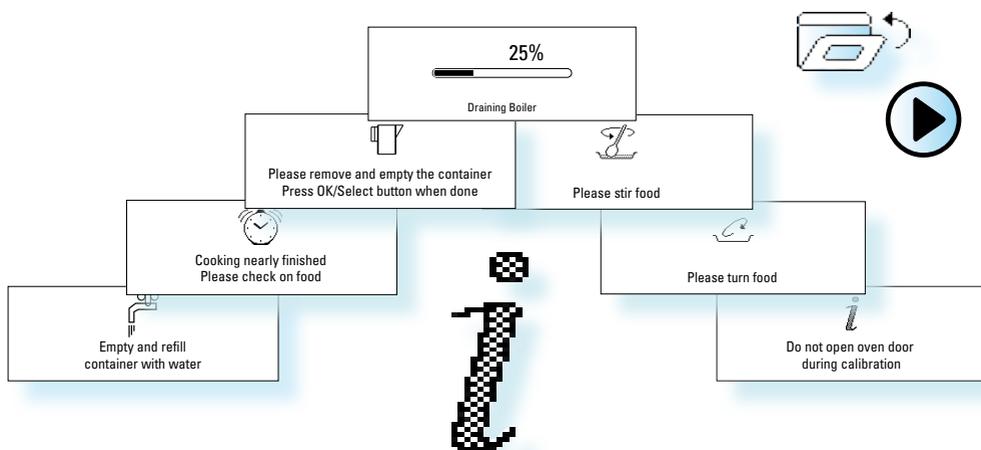
## MESSAGES

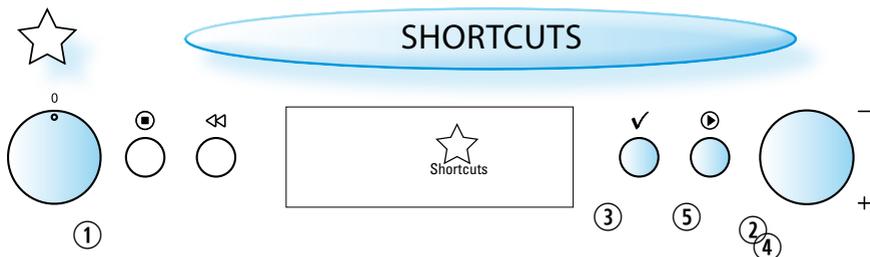


**WHEN USING SOME OF THE FUNCTIONS** the oven may stop and prompt you to perform an action or simply advice on which accessory to use.

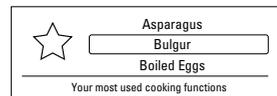
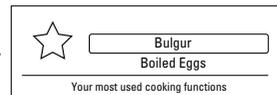
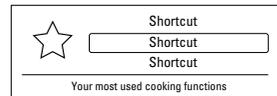
**WHEN A MESSAGE APPEAR:**

- 🔄 Open the door (if needed).
- 🔄 Perform the action (if needed).
- 🔄 Close the door and restart by pressing the Start button.





- 1 **TURN THE MULTIFUNCTION KNOB** until Shortcut is displayed.
- 2 **TURN THE ADJUST KNOB** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3 **PRESS THE OK BUTTON** to confirm your selection.
- 4 **TURN THE ADJUST KNOB / OK BUTTON** to make the needed adjustments.
- 5 **PRESS THE START BUTTON.**



**TO FAVOR THE EASE OF USE**, the oven automatically compiles a list of your favorite shortcuts for you to use.

**WHEN YOU BEGIN** using your oven, the list consists of 10 empty positions marked "shortcut". As you use the oven over time, it will automatically fill in the list with shortcuts to your most frequently used functions.

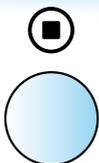
**WHEN YOU ENTER THE SHORTCUT MENU**, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

**NOTE:** the order of functions presented in the shortcut menu will automatically change according to your cooking habits.

## ON / OFF / PAUSE

THE APPLIANCE IS TURNED **ON/OFF** OR **PAUSED** using the On/Off button.

WHEN THE APPLIANCE IS TURNED **ON**, all buttons function normally and the 24 hour clock is not displayed.

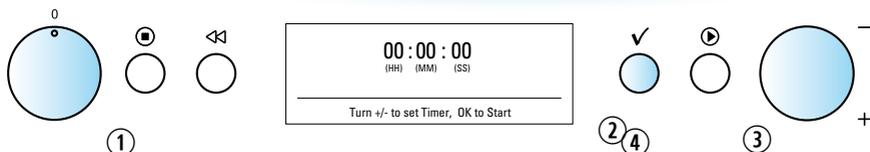


WHEN THE APPLIANCE IS TURNED **OFF**, all but one button are non-responsive. Only the OK button (see Kitchen Timer) will work. The 24 hour clock is displayed.

**NOTE:** the oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

**THE DESCRIPTIONS IN THIS IFU** assume that the oven is turned ON.

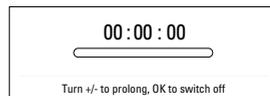
## KITCHEN TIMER



- 1 **TURN THE OVEN OFF** by turning the Multifunction Knob to the Zero position or pressing the On / Off button.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to set the desired length of the timer.
- 4 **PRESS THE OK BUTTON** to start the timer countdown.

**USE THIS FUNCTION** when you need a kitchen timer to measure exact time for various purposes such as standing times for roasts and cooking on cook top.

**THIS FUNCTION IS ONLY AVAILABLE** when the oven is switched off or in standby mode.



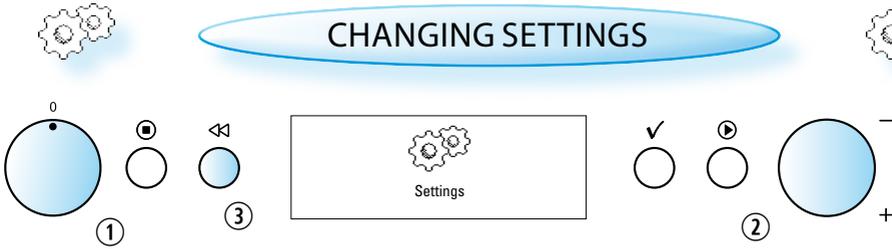
**AN ACOUSTIC SIGNAL** will be heard when the timer has finished to count down.



**PRESSING THE STOP** button before the timer has finished will switch the timer off.



## CHANGING SETTINGS



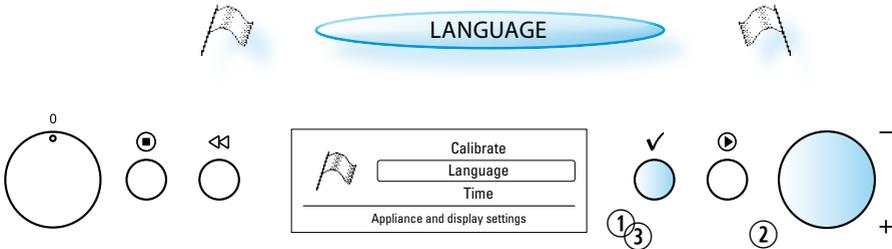
- 1 **TURN THE MULTIFUNCTION KNOB** until Settings is shown.
- 2 **TURN THE ADJUST KNOB** to choose one of the settings to adjust.

**WHEN THE APPLIANCE IS FIRST PLUGGED IN** it will ask you to set the Language and 24 hour Clock.

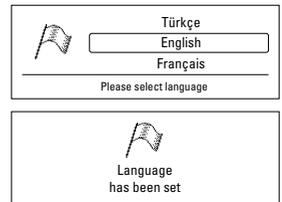
**AFTER A POWER FAILURE** the Clock will flash and needs to be reset.

**YOUR OVEN HAS** a number of functions which can be adjusted to your personal taste.

## LANGUAGE



- 1 **PRESS THE OK BUTTON.**
- 2 **TURN THE ADJUST KNOB** to choose one of the available languages.
- 3 **PRESS THE OK BUTTON** again to confirm the change.

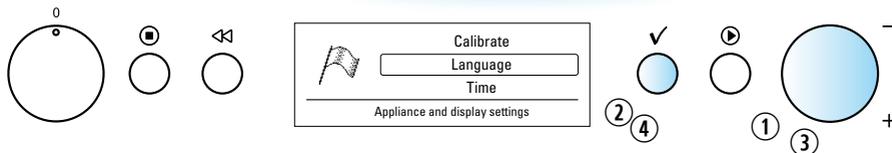




# CHANGING SETTINGS



## CLOCK SETTING



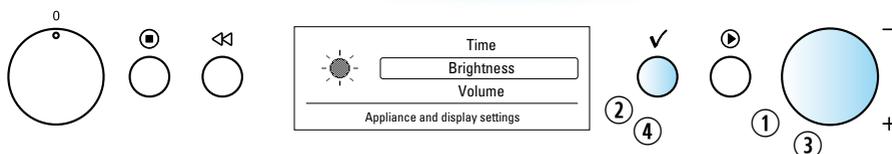
- 1 **TURN THE ADJUST KNOB** until Time is displayed.
- 2 **PRESS THE OK BUTTON** (the digits flicker).
- 3 **TURN THE ADJUST KNOB** to set the 24 hour clock.
- 4 **PRESS THE OK BUTTON** again to confirm the change.



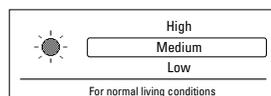
**THE CLOCK IS SET AND IN OPERATION.**



## BRIGHTNESS



- 1 **TURN THE ADJUST KNOB** until Brightness is displayed.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to set the level of brightness suitable to your preference.
- 4 **PRESS THE OK BUTTON** again to confirm your selection.

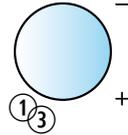
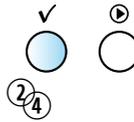
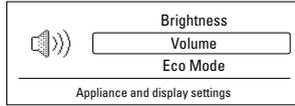
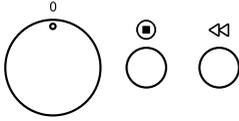




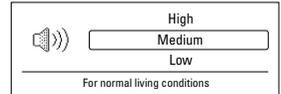
# CHANGING SETTINGS



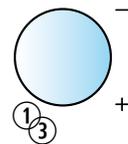
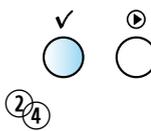
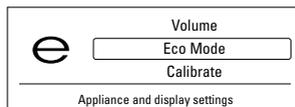
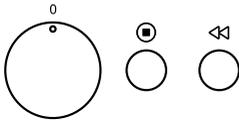
## VOLUME



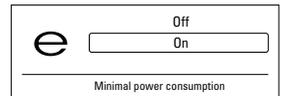
- 1 **TURN THE ADJUST KNOB** until Volume is displayed.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to set the volume on high, medium, low or mute.
- 4 **PRESS THE OK BUTTON** again to confirm the change.



## ECO



- 1 **TURN THE ADJUST KNOB** until Eco Mode is displayed.
- 2 **PRESS THE OK BUTTON.**
- 3 **TURN THE ADJUST KNOB** to turn the ECO setting ON or OFF.
- 4 **PRESS THE OK BUTTON** again to confirm the change.



**WHEN ECO IS ON**, the display will automatically dim down after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

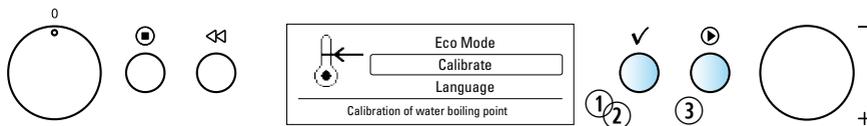
**WHEN OFF IS SET**, the display will not turn off and the 24 h clock will always be visible.



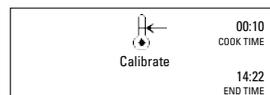
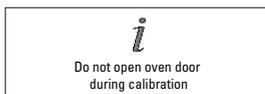
## CHANGING SETTINGS



### CALIBRATE



- 1 **PRESS THE OK / SELECT BUTTON.** It is important that you do not open the door until the entire process is complete.
- 2 **PRESS THE OK / SELECT BUTTON.**
- 3 **PRESS THE START BUTTON.**



#### BEFORE USING THIS FUNCTION

**ENSURE** the water container is filled with fresh tap water.

#### CALIBRATION

**THE BOILING TEMPERATURE OF WATER** is air pressure dependent. It boils easier at high altitudes than at sea level.

**DURING THE CALIBRATION** the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual - It is normal.

#### AFTER CALIBRATION

**LET THE OVEN COOL OFF** and wipe dry the damp parts.

#### RECALIBRATION

**USUALLY** the calibration is carried out once and should be enough if the oven is permanently installed in a house.

**HOWEVER**, if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.



# CHANGING SETTINGS

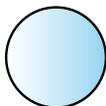


## DURING COOKING

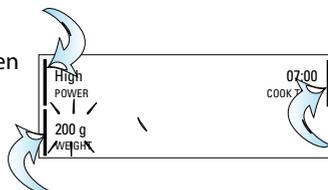


### ONCE THE COOKING PROCESS HAS BEEN STARTED:

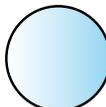
The time can easily be increased in 1 minute steps by pressing the Start button. *Each press* increases the time.



**BY TURNING THE ADJUST KNOB**, you may toggle between the parameters to select which you wish to alter.

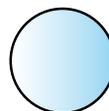


**PRESSING THE OK / SELECT BUTTON** selects and enables it to be changed (it flashes). Use the up / down buttons to alter your setting.



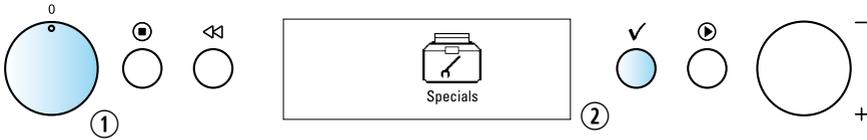
**PRESS THE OK / SELECT BUTTON AGAIN** to confirm your selection. The oven continues automatically with the new setting.

**BY PRESSING THE BACK BUTTON** you may return directly to the last parameter you changed.





## SPECIALS



- 1 **TURN THE MULTIFUNCTION KNOB** until Specials is shown.
- 2 **TURN THE ADJUST KNOB** to choose one of the special functions. Follow instructions in the separate function chapter (example; Dough proving).

SPECIAL FUNCTIONS	
FUNCTION	SUGGESTED USE:
DOUGH PROVING	<b>USE TO PROVE</b> the dough inside the oven at a constant temperature of 40°C
DESCALE	<b>USE TO DESCALE</b> the boiler.
DRAIN	<b>MANUAL DRAINING</b> of the boiler
DISINFECTION	<b>FOR DISINFECTION</b> of baby bottles or jars
YOGHURT	<b>FOR MAKING OF YOGHURT</b>
PRESERVATION	<b>FOR PRESERVATION</b> of food such as fruit and vegetables



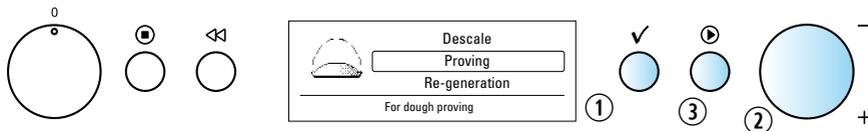
## SPECIALS



EN



## DOUGH PROVING



- 1 **PRESS THE OK / SELECT BUTTON.**
- 2 **TURN THE ADJUST KNOB to set the time.**
- 3 **PRESS THE START BUTTON.**

40°C TEMPERATURE	 Proving	00:20 COOK TIME
		13:35 END TIME

**THE PROVING FUNCTION** is used to let dough prove. Much faster than at room temperature.

### 1:ST PROVING

**PLACE BOWL** with dough on Drip tray on shelf level 1 or 2. Cover with baking cloth.

**SHORTEN THE PROVING TIME** by a  $\frac{1}{3}$  compared to a traditional recipe.

**SHORTENING THE PROVING TIMES** is recommended because the ambient temperature is more optimal inside than outside the oven I.E. room temperature.

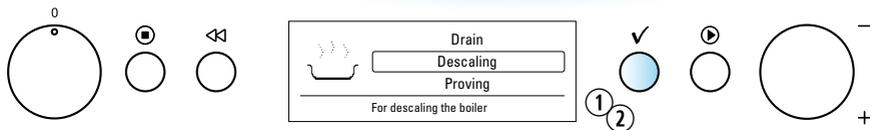
Therefore it is necessary to stop the proving prematurely. Else it will continue and prove too much.



# SPECIALS



## DESCALING



- 1 **PRESS THE OK / SELECT BUTTON** (oven now prepares for descaling)
- 2 **PRESS THE OK / SELECT BUTTON** after placing the water container with descaler in its place. Follow on screen guides. Do not interrupt the process until it has finished.

**THE APPLIANCE HAS A SYSTEM** that indicates when oven descaling is necessary. Carry out descaling when the message "Descale needed" appears on the display. Before carrying out descaling, make sure you have enough descaling liquid available. We recommend that you use "Wpro active'clean" descaler suitable for coffee / espresso machines and kettles.

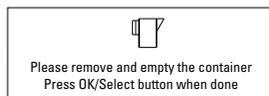
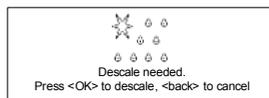
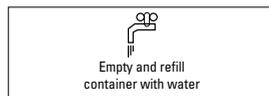
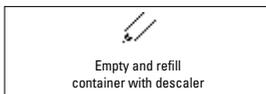
**DESCALING LASTS** about ½ hour, during which no cooking function can be activated. A message ("Please remove...") indicates the end of the operation.

**AFTER EMPTYING** the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.

**NOTE:** once started, the descaling procedure must always be completed.

### DESCALER AMOUNT

**Mix** 1 liter of water with all of the content in one full bottle (250 ml) "Wpro active'clean" descaler. If "Wpro active'clean" descaler is unavailable, use only white vinegar.





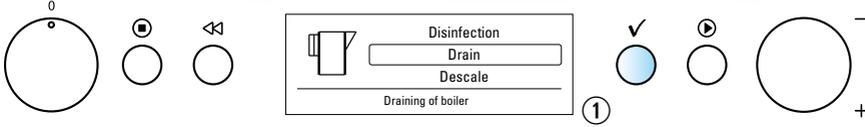
# SPECIALS



EN



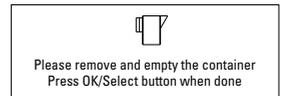
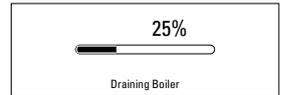
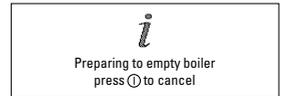
## DRAIN



### 1 PRESS THE OK / SELECT BUTTON.

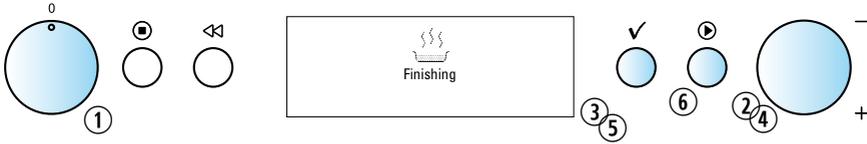
**MANUAL DRAINING** of the boiler can be performed to ensure no residual water is left behind during some period.

**IF TEMPERATURE** in the boiler is too high, the oven will not start the draining procedure until the temperature has chilled to under 60°C. Once it has chilled enough it will start automatically.





## FINISHING

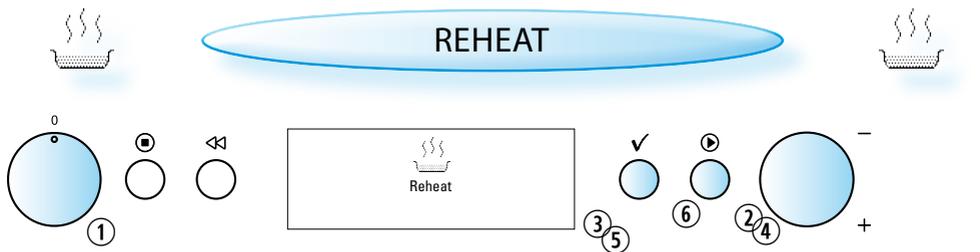


- 1 **TURN THE MULTIFUNCTION KNOB** until Finishing is displayed.
- 2 **TURN THE ADJUST KNOB** to select which setting to edit.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **TURN THE ADJUST KNOB** to change the setting.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm (repeat step 2 & 4 if needed).
- 6 **PRESS THE START BUTTON.**

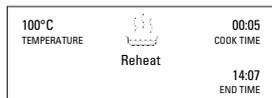


**USE THIS FUNCTION** for reheating and finish cooking of ready made meals, such as roasts, fish, and gratins.

**PLACE THE FOOD TO BE FINISHED** on the steam tray on level 3 and the Drip tray beneath it. Set the temperature in line with the desired end temperature of the food.



- 1 **TURN THE MULTIFUNCTION KNOB** until Reheating is displayed.
- 2 **TURN THE ADJUST KNOB** to select which setting to edit.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **TURN THE ADJUST KNOB** to change the setting.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm (repeat step 2 & 4 if needed).
- 6 **PRESS THE START BUTTON.**



**USE THIS FUNCTION** when reheating 1 - 2 portions of chilled or room tempered food.

**WHEN YOU ARE SAVING** a meal in the refrigerator or “plating” a meal for reheating, arrange the thicker, denser food to the outside of the tray and the thinner or less dense food in the middle.

**SOME MINUTES STANDING TIME ALWAYS IMPROVES** the result.

**ALWAYS COVER FOOD** when using this function.

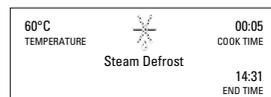
CHILLED FOOD	SERVINGS	REHEAT TIME	TEMPERATURE	HINTS
DINNER PLATE	1 - 2	18 - 25 MIN.	100°C	<p><b>PLACE THE FOOD COVERED</b> with lid or heat resistant plastic wrap, into the steam tray on level 3.</p> <p><b>PLACE THE DRIP TRAY</b> beneath to collect the water.</p>
SOUP		20 - 25 MIN.		
VEGETABLES		20 - 25 MIN.		
RICE & PASTA		15 - 20 MIN.		
POTATOES IN PIECES		20 - 25 MIN.		
MEAT IN SLICES		15 - 20 MIN.		
MEAT IN SAUCE		25 - 30 MIN.		
FISH FILLETS		10 - 15 MIN.		



## STEAM DEFROST



- 1 **TURN THE MULTIFUNCTION KNOB** until Steam defrost is displayed.
- 2 **TURN THE ADJUST KNOB** to select which setting to edit.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **TURN THE ADJUST KNOB** to change the setting.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm (repeat step 2 & 4 if needed).
- 6 **PRESS THE START BUTTON.**



**USE THIS FUNCTION** for defrosting Meat, Poultry, Fish, Vegetables Bread and fruit.

**WHEN DEFROSTING** it is better to under-thaw the food slightly and allow the process to finish during standing time.

**STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES** the result since the temperature will then be evenly distributed throughout the food.

**PLACE BREAD** with wrapping on to avoid it becoming soggy.

**PLACE THE FOODS SUCH AS MEAT & FISH** without package / wrappings, into the steam tray on level 3. Place the Drip tray beneath on level 1 to collect the thawing water.



**PLEASE TURN THE FOOD HALFWAY THRU DEFROSTING**, rearrange and separate already thawed pieces.

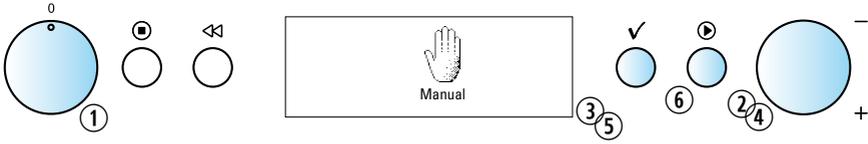


## STEAM DEFROST


**EN**

FOOD		WEIGHT	DEFROST TIME	STANDING TIME	TEMPERATURE
MEAT	<b>MINCED</b>	500 G	25 - 30 MIN.	30 - 35 MIN.	60°C
	<b>SLICED</b>			20 - 25 MIN.	
	<b>BRATWURST</b>	450 G	10 - 15 MIN.	10 - 15 MIN.	
POULTRY	<b>WHOLE</b>	1000 G	60 - 70 MIN.	40 - 50 MIN.	
	<b>FILLETS</b>	500 G	25 - 30 MIN.	20 - 25 MIN.	
	<b>LEGS</b>		30 - 35 MIN.	25 - 30 MIN.	
FISH	<b>WHOLE</b>	600 G	30 - 40 MIN.	25 - 30 MIN.	
	<b>FILLETS</b>	300 G	10 - 15 MIN.	10 - 15 MIN.	
	<b>BLOCK</b>	400 G	20 - 25 MIN.	20 - 25 MIN.	
VEGETABLES	<b>BLOCK</b>	300 G	25 - 30 MIN.	20 - 25 MIN.	
	<b>PIECES</b>	400 G	10 - 15 MIN.	5 - 10 MIN.	
BREAD	<b>LOAF</b>	500 G	15 - 20 MIN.	25 - 30 MIN.	
	<b>SLICES</b>	250 G	8 - 12 MIN.	5 - 10 MIN.	
	<b>ROLLS &amp; BUNS</b>		10 - 12 MIN.	5 - 10 MIN.	
	<b>CAKE</b>	400 G	8 - 10 MIN.	15 - 20 MIN.	
FRUIT	<b>MIXED</b>	400 G	10 - 15 MIN.	5 - 10 MIN.	
	<b>BERRIES</b>	250 G	5 - 8 MIN.	3 - 5 MIN.	

# MANUAL



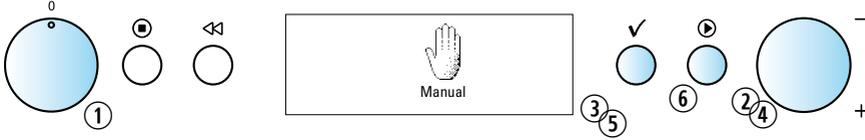
To use a Manual Function follow these instructions.

- 1 **TURN THE MULTIFUNCTION KNOB** until Manual is displayed.
- 2 **TURN THE ADJUST KNOB** to select which setting to edit.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **USE THE UP / DOWN BUTTONS** to choose one of the Manual functions. Follow instructions in the separate function chapter.

MANUAL FUNCTIONS	
FUNCTION	SUGGESTED USE:
<b>STEAM</b>	<b>FOR COOKING</b> with steam
<b>FORCED AIR + STEAM</b>	<b>TO COOK</b> poultry, roasts, meat and baked fish
<b>FORCED AIR</b>	<b>TO COOK</b> pastry, cakes and pies

# MANUAL

## STEAM



- 1 TURN THE MULTIFUNCTION KNOB until Steam is displayed.
- 2 TURN THE ADJUST KNOB to select which setting to edit.
- 3 PRESS THE OK / SELECT BUTTON to confirm.
- 4 TURN THE ADJUST KNOB to change the setting.
- 5 PRESS THE OK / SELECT BUTTON to confirm (repeat step 2 & 4 if needed).
- 6 PRESS THE START BUTTON.



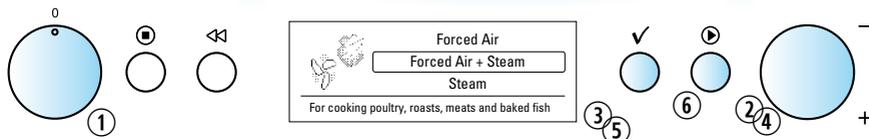
**USE THIS FUNCTION FOR** such food as vegetables, fish, juicing fruit and blanching.

**ENSURE** the oven has cooled below 100°C before using this function. Open the door and let cool off.

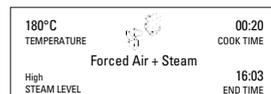
FOOD		TEMP °C	TIME	ACCESSORIES	HINTS
RED BEATS	<b>SMALL</b>	100°C	50 - 60 MIN.	<b>STEAM TRAY</b> on level 3 <b>DRIP TRAY</b> on level 1	
RED CABBAGE	<b>SLICED</b>		30 - 35 MIN.		
WHITE CABBAGE			25 - 30 MIN.		
WHITE BEANS	<b>SOAKED</b>		75 - 90 MIN.	<b>DRIP TRAY</b> on level 3	<b>ADD DOUBLE</b> amount of water.
FISH TERRINE		75 - 80°C	60 - 90 MIN.	<b>STEAM TRAY</b> on level 3	<b>COVER WITH LID</b> OR heat resistant plastic wrap.
BAKED EGGS		90°C	20 - 25 MIN.	<b>DRIP TRAY</b> on level 3	
GNOCHI		90 - 100°C	10 - 15 MIN.	<b>STEAM TRAY</b> on level 3 Drip tray on level 1	
<b>ALWAYS PLACE</b> the food without packaging / wrapping in oven unless else is stated.			<b>COOKING TIMES</b> are based on room tempered oven.		



## FORCED AIR + STEAM



- 1 **TURN THE MULTIFUNCTION KNOB** until Forced Air + Steam is displayed.
- 2 **TURN THE ADJUST KNOB** to select which setting to edit.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **TURN THE ADJUST KNOB** to change the setting.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm (repeat step 2 & 4 if needed).
- 6 **PRESS THE START BUTTON.**



USE THIS FUNCTION TO cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

FOOD	STEAM LEVEL	TEMP °C	TIME	ACCESSORIES	HINTS
RIBS	Low	160 - 170°C	80 - 90 Min.	WIRE SHELF on level 2	Start with bone side up and turn after 30 minutes.
TURKEY BREAST, BONELESS 1-1½KG	MEDIUM	200 - 210°C	50 - 60 Min.	DRIP TRAY on level 1	Center temperature should reach 72°C.
FISH GRATIN	Low	190 - 200°C	15 - 25 Min.	WIRE SHELF on level 2	
VEGETABLE GRATIN	MEDIUM - HIGH	200 - 210°C	20 - 30 Min.		
COURSE BREAD	Low - MEDIUM	180 - 190°C	35 - 40 Min.	BAKING TRAY on level 2	

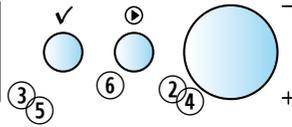
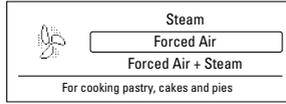
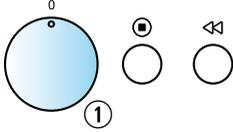
**COOKING TIMES** are based on preheated oven.



# MANUAL



## FORCED AIR



- 1 TURN THE MULTIFUNCTION KNOB until Forced Air is displayed.
- 2 TURN THE ADJUST KNOB to select which setting to edit.
- 3 PRESS THE OK / SELECT BUTTON to confirm.
- 4 TURN THE ADJUST KNOB to change the setting.
- 5 PRESS THE OK / SELECT BUTTON to confirm (repeat step 2 & 4 if needed).
- 6 PRESS THE START BUTTON.



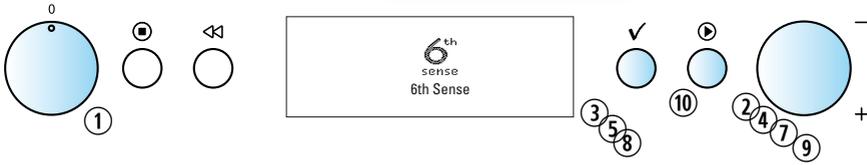
USE THIS FUNCTION TO cook meringues, pastry, sponge cakes, soufflés, poultry and roast meats.

ALWAYS USE THE WIRE SHELF to put food on to allow the air to circulate properly around the food.

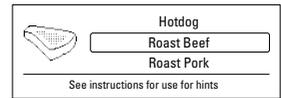
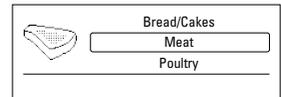
USE THE DRIP TRAY when baking small items like cookies or rolls.



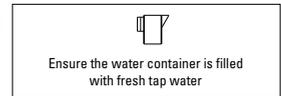
FOOD	TEMP °C	TIME	ACCESSORIES	HINTS
SWISS ROLL	230°C	7 - 8 MIN.	BAKING TRAY on level 2	ENSURE the oven is dry.
COOKIES	165 - 175°C	12 - 15 MIN.		
PETIT CHOUX	190 - 200°C	25 - 30 MIN.	WIRE SHELF on level 2	
BISCUIT CAKE	160°C	35 - 40 MIN.		
QUICHE	180 - 190°C	15 - 20 MIN.	BAKING TRAY on level 2	
PUFF PASTRY				
FROZEN CHICKEN WINGS (TO BE REHEATED)	190 - 200°C	15 - 18 MIN.		COVER the tray with baking paper.
<b>COOKING TIMES</b> are based on preheated oven.				



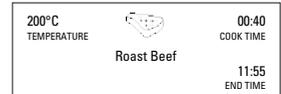
- 1 **TURN THE MULTIFUNCTION KNOB.**
- 2 **TURN THE ADJUST KNOB** until "Assisted Mode" is shown.
- 3 **PRESS THE OK / SELECT BUTTON.**
- 4 **TURN THE ADJUST KNOB** to select food.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm.



- 6 **FOLLOW** the on screen instructions concerning water container and other accessories.

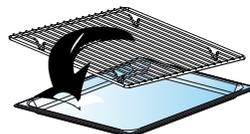
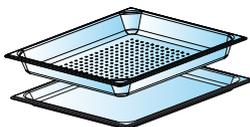


- 7 **TURN THE ADJUST KNOB** to select which setting to edit.
- 8 **PRESS THE OK / SELECT BUTTON** to confirm.
- 9 **TURN THE ADJUST KNOB** to change the setting.
- 10 **PRESS THE OK / SELECT BUTTON** to confirm (repeat step 9 & 12 if needed).
- 11 **PRESS THE START BUTTON.**



**ALWAYS USE THE WIRE SHELF** to put food on to allow the air to circulate properly around the food.

**PLACE THE DRIP TRAY** beneath the Wire shelf or Steam tray to collect any dripping water, fat and juices.





MEAT



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 MEAT	ROAST	BEEF	40 - 60 MIN.	WIRE SHELF on level 2 BAKING & DRIP TRAY on level 1 SEASON the roast and insert meat thermometer if desired. Place roast on wire shelf.
		PORK	60 - 80 MIN.	
		LAMB	1 - 1½ HOUR	
		VEAL	50 - 70 MIN.	
	(STEAMED)	HOT DOG	10 - 15 MIN.	STEAM TRAY on level 3 BAKING & DRIP TRAY on level 1 PLACE in one layer on the steam tray.
MEAT LOAF		35 - 45 MIN.	WIRE SHELF on level 2	Mix your favorite meat loaf recipe and shape into a loaf. Place in oven proof dish on wire shelf.



## POULTRY



USE THIS FUNCTION TO COOK ITEMS LISTED IN THE TABLE BELOW.

FOOD		COOK TIME	ACCESSORIES	HINTS	
 POULTRY	CHICKEN	<b>FILLETS (STEAMED)</b>	25 - 30 MIN.	<b>STEAM TRAY</b> on level 3 <b>BAKING &amp; DRIP TRAY</b> on level 1 <b>SEASON</b> the fillets.	
		<b>PIECES (ROASTED)</b>	25 - 30 MIN.	<b>WIRE SHELF</b> on level 3 <b>BAKING &amp; DRIP TRAY</b> on level 1 <b>SEASON</b> and place with skin side up.	
		<b>WHOLE (ROAST)</b>	50 - 60 MIN.	<b>WIRE SHELF</b> on level 2 <b>BAKING &amp; DRIP TRAY</b> on level 1	<b>SEASON</b> and place with breast side up. Ensure the meat is well done by pricking with a tooth pick in the thickest parts. The meat juice should be non-colored.
		<b>DUCK</b>	1 - 1½ HOUR		<b>SEASON</b> and place with breast side up.



FISH / SHELLFISH



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 FISH	WHOLE FISH	BAKED	25 - 40 MIN. <b>WIRE SHELF</b> on level 2	<b>CUT SOME SCORES</b> in the skin and place fish in oven proof dish. Season and brush with butter or egg. Ev. sprinkle with bread crumbs.
		STEAMED	35 - 55 MIN. <b>STEAM TRAY</b> on level 3	<b>SEASON</b> the fish and fill the cavity with herbs if desired.
	FILLETS (STEAM)		12 - 18 MIN. <b>BAKING &amp; DRIP TRAY</b> on level 1	<b>SEASON</b> the fillets.
	CUTLETS	STEAM	15 - 20 MIN.	<b>SEASON</b> the cutlets.
	GRATIN	(FROZEN)	35 - 45 MIN. <b>WIRE SHELF</b> on level 2	<b>ENSURE</b> the food is placed in an ovenproof dish on top of the wire shelf.
SHELLFISH	MUSSELS	STEAMED	8 - 12 MIN. <b>STEAM TRAY</b> on level 3 <b>BAKING &amp; DRIP TRAY</b> on level 1	<b>PLACE</b> in an even layer on the Steam tray.
	SHRIMPS			



## POTATOES



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS	
 POTATOES	BOILED	WHOLE	30 - 40 MIN.	<b>STEAM TRAY</b> on level 3  <b>BAKING &amp; DRIP TRAY</b> on level 1	Use potatoes of similar size.
		PIECES	20 - 30 MIN.		Cut in pieces of similar size.
	BAKED	PIECES	45 - 55 MIN.	<b>WIRE SHELF</b> on level 2	PLACE in ovenproof dish or directly on Wire shelf.
	GRATIN		40 - 50 MIN.		SLICE raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream and milk. Sprinkle cheese on top.
	(FROZEN)	FRENCH FRIES	15 - 25 MIN.		ADD FOOD when oven is preheated. Stir when oven prompts. Sprinkle with salt after cooking.
	WEDGES		30 - 40 MIN.	<b>BAKING &amp; DRIP TRAY</b> on level 2	PEEL and cut in wedges. Season and drizzle with oil on top. Add food when oven is preheated. Stir when oven prompts.



VEGETABLES



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS		
VEGETABLES	<b>FROZEN</b>	<b>VEGETABLES</b>	12 - 20 MIN.	<b>STEAM TRAY</b> on level 3  <b>BAKING &amp; DRIP TRAY</b> on level 1	<b>PLACE IN STEAM TRAY.</b> Arrange an even layer.	
	<b>CARROTS</b>		20 - 30 MIN.		<b>CUT</b> in pieces of similar size.	
	<b>ASPARAGUS</b>		20 - 30 MIN.			
	<b>ARTICHOKES</b>		40 - 55 MIN.			
	<b>STEAMED</b>	<b>GREEN BEANS</b>			20 - 30 MIN.	
		<b>BROCCOLI</b>			15 - 25 MIN.	<b>DIVIDE</b> in pieces.
		<b>CAULI FLOWER</b>			20 - 30 MIN.	
		<b>BRUSSELS SPROUTS</b>			20 - 35 MIN.	
<b>FROZEN</b>	<b>GRATIN</b>	20 - 30 MIN.	<b>WIRE SHELF</b> on level 2	<b>ENSURE</b> the food is placed in an oven proof dish.		



FOOD		COOK TIME	ACCESSORIES	HINTS	
VEGETABLES	STEAMED	PEPPER	8 - 12 MIN.	STEAM TRAY on level 3	DIVIDE in pieces.
		SQUASH	5 - 10 MIN.		CUT in slices.
		CORN ON COB	20 - 30 MIN.	D RIP TRAY on level 1	
	STUFFED	TOMATOES	30 - 35 MIN.	WIRE SHELF on lever 2	MAKE A STUFFING of cooked ham and minced meat, scallops, garlic and spices. Cut top of tomatoes and remove seeds and pulp. Salt inside tomatoes and turn upside-down to drain. Cut pulp in small pieces and add to the stuffing. Stuff tomatoes and put on the tomato top. Place in oven proof dish and drop over some oil.
		PEPPERS	35 - 40 MIN.		CUT PEPPERS in halves horizontally and remove cores and seeds. Mix minced beef, onion, egg, bread crumbs, water or milk and spices. Stuff peppers and place in oven proof dish. Sprinkle with bread crumbs and lump some butter on top.
		SQUASH	20 - 30 MIN.		CUT SQUASH lengthwise in halves and scoop out the seeds. Fry mushrooms and leek and mix with chopped tomatoes and some crème fraiche. (or mix with ajvar relish) Season. Stuff the squash and sprinkle cheese on top.
		EGG PLANT	35 - 40 MIN.		CUT EGG PLANT lengthwise in halves and remove most of the pulp. Cut some of the pulp in small pieces and fry together with onion and mushrooms. Add minced meat, crushed tomatoes, spices and herbs and let simmer. Place the aubergines in an oven proof dish and stuff with the mixture. Sprinkle cheese on top.

RICE / GRAIN

USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 RICE	<b>BROWN</b>	20 - 60 MIN.	<b>BAKING &amp; DRIP TRAY</b> on level 3	<b>MIX RICE AND WATER</b> on the tray in proportion 300 ml rice and 500 ml water.
	<b>BASMATI</b>	25 - 30 MIN.		<b>MIX</b> 300 ml rice and 450 ml water.
	<b>WHITE - LONG GRAIN</b>	35 - 40 MIN.		<b>MIX</b> 300 ml rice and 450 ml water.
GRAIN	<b>BULGUR</b>	10 - 40 MIN.		<b>MIX</b> 300 ml grain and 600 ml water.
	<b>COUSCOUS</b>	10 - 15 MIN.		<b>MIX</b> 300 ml grain and 300 ml water.



PASTA



USE THIS FUNCTION TO COOK ITEMS LISTED IN THE TABLE BELOW.

FOOD		COOK TIME	ACCESSORIES	HINTS
 PASTA	<b>LASAGNA</b>	25 - 35 MIN.	<b>WIRE SHELF</b> on level 2	<b>PREPARE</b> your favorite recipe or follow the recipe on the lasagne package. Place in oven proof dish on wire shelf.
	<b>FROZEN</b>	40 - 50 MIN.		<b>ENSURE</b> the food is placed in an oven proof dish.



USE THIS FUNCTION TO cook eggs only.

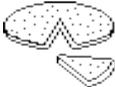
FOOD		COOK TIME	ACCESSORIES	HINTS
 EGGS	<b>HARD</b>	15 - 18 MIN.	<b>STEAM TRAY</b> on level 3 <b>BAKING &amp; DRIP TRAY</b> on level 1	<b>IF THE EGGS</b> will be eaten cold, rinse them immediately in cold water.
	<b>MEDIUM</b>	12 - 15 MIN.		
	<b>SOFT</b>	9 - 12 MIN.		



PIZZA / PIE



USE THIS FUNCTION TO COOK ITEMS LISTED IN THE TABLE BELOW.

FOOD		COOK TIME	ACCESSORIES	HINTS	
 PIZZA / PIE	PIZZA	HOME MADE	BAKING TRAY on level 2	PREPARE a dough based on 150 ml water, 15 g fresh yeast, 200 - 225 g flour and salt + oil. Let it prove. Roll it out on greased tray. Add topping like tomatoes, mozzarella cheese and ham. Insert food when oven prompts.	
		THIN (FROZEN)		8 - 12 MIN.	INSERT FOOD when oven prompts.
		PAN (FROZEN)		12 - 20 MIN.	
		CHILLED		7 - 12 MIN.	
PIZZA / PIE	QUICHE	LORRAINE	WIRE SHELF on level 2	PREPARE THE PASTRY (250 g flour, 150 g butter + 2½ tblsp water) or use ready made pastry (400 - 450 g) Line a pie dish with the pastry. Add a stuffing of 200 g ham and 175 g cheese and pour over a mix of 3 eggs and 300 ml cream. Insert food when oven prompts.	
		(FROZEN)		20 - 30 MIN.	INSERT FOOD when oven prompts. Ensure the dish is oven proof.

**NOTE:**

PIZZA DOUGH is excellent to prove using the proving function.



DESSERTS



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 <p>DESSERTS</p>	<p><b>FRUIT PIE</b></p>	<p><b>HOME MADE</b></p> <p>20 - 30 MIN.</p>	<p><b>WIRE SHELF</b> on level 2</p>	<p><b>MAKE A PASTRY</b> of 180 g flour, 125 g butter and 1 egg (or use 300 - 350 g ready made pastry) Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the apples. Fill with 3 - 4 sliced apples mixed with sugar and cinnamon.</p>
		<p><b>FROZEN</b></p> <p>15 - 20 MIN.</p>		<p><b>ENSURE</b> the food is placed in an oven proof dish.</p>
	<p><b>BAKED APPLES</b></p> <p>20 - 30 MIN.</p>			<p><b>REMOVE THE PIPES</b> and fill with marzipan or cinnamon, sugar and butter. Place in oven proof dish.</p>
	<p><b>FRUIT COMPOTE</b></p> <p>10 - 20 MIN.</p>			<p><b>CUT FRUIT</b> in pieces.</p>
	<p><b>CRÈME BRÛLÉE</b></p> <p>20 - 30 MIN.</p>		<p><b>STEAM TRAY</b> on level 3 <b>BAKING &amp; DRIP TRAY</b> on level 1</p>	<p><b>FOR 4 PORTIONS</b> mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla. Heat up 100 ml cream + 200 ml milk and mix into the eggs (or use your favorite recipe) Pour the mix into portion dishes and cover the dishes with plastic foil.</p>
	<p><b>SOUFFLÉ</b></p> <p>35 - 50 MIN.</p>		<p><b>WIRE SHELF</b> on level 2</p>	<p><b>PREPARE A SOUFFLÉ MIX</b> with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Insert the food when oven prompts.</p>



## BREAD/CAKES



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS	
 BREAD / CAKES	<b>BREAD LOAF</b>		<b>BAKING &amp;            DRIP TRAY</b> on level 2	<b>PREPARE</b> dough according to your favorite recipe for a light bread. Place on Baking & Drip tray to prove. Insert in oven when prompted.	
	<b>ROLLS</b>	<b>ROLLS</b>		10 - 15 MIN.	<b>PREPARE</b> dough according to your favorite recipe for a light bread. Form into rolls and place on baking tray to prove. Add when oven prompts. <b>NOTE:</b> a dough based on 150 ml liquid and 200 - 225 g flour is optimal for one tray.
		<b>FROZEN</b>		10 - 13 MIN.	<b>FOR READY BAKED ROLLS</b> <b>ADD</b> food when oven prompts.
		<b>PRE BAKED</b>		8 - 10 MIN.	<b>FOR VACUUM-PACKED ROLLS.</b> Add when oven prompts.
		<b>CANNED</b>		10 - 14 MIN.	<b>FOR 4 - 6 PIECES</b> <b>REMOVE</b> from package. Add when oven prompts.
	<b>SCONES</b>			9 - 13 MIN.	<b>SHAPE</b> into one large scones or in smaller pieces on greased tray. Add when oven prompts.
	<b>SPONGE CAKE</b>		35 - 50 MIN.	<b>WIRE SHELF</b> on level 2	<b>MIX A RECIPE</b> with the total weight of 700 - 800 g. Add the cake when oven prompts.



BREAD/CAKES



FOOD		COOK TIME	ACCESSORIES	HINTS
 BREAD / CAKES	<b>MUFFINS</b>	15 - 20 MIN.	<b>BAKING &amp; DRIP TRAY</b> on level 2	<b>MAKE A BATTER</b> for 10 - 12 pcs and fill in paper moulds. Add food when oven prompts.
	<b>COOKIES</b>	10 - 15 MIN.		<b>PLACE ON BAKING PAPER</b> (12 - 16 pcs). Add when the oven prompts.
	<b>MERINGUES</b>	50 - 60 MIN.		<b>MAKE A BATCH</b> of 2 egg whites, 80 g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20-24 pieces on greased baking tray or baking paper. Add food when oven prompts.  <b>NOTE:</b> ensure the cavity is wiped off and dry. Ensure the boiler is empty (Run Drain function if you're not sure).

## GENERAL

**WARNING**

**CLEANING IS THE ONLY MAINTENANCE** normally required.



**FAILURE TO MAINTAIN THE OVEN** in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



**DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.**

**DO NOT SPRAY** directly on the oven.

**AT REGULAR INTERVALS**, especially if spill overs have occurred, remove the shelves, the shelf support and wipe the interior of the oven clean. Don't forget the cavity ceiling (which is easily overlooked).

**REMOVE, EMPTY AND DRY** the water container after each use.

**SALTS ARE ABRASIVE** and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It's a good idea to clean the cooled down oven cavity after each use.

**USE A MILD DETERGENT**, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.



**DO NOT ALLOW GREASE** or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

## DISHWASHER SAFE

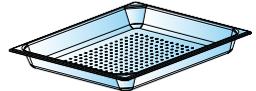
WIRE SHELF.



DRIP TRAY



STEAM TRAY

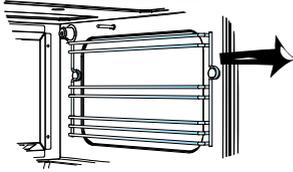


SHELF SUPPORTS

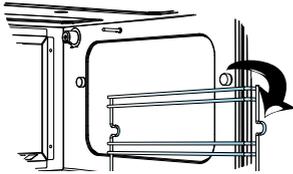


## REMOVING THE SHELF SUPPORTS

**PULL / SLIDE THE SHELF SUPPORT** forward to unhook them. Clean the Shelf supports and cavity walls.



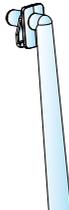
**REFIT THEM** by sliding them back on the cavity wall hooks.



## DISHWASHER UNSAFE

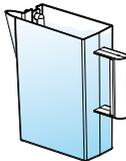
### WATER PIPE

**REMOVE THE WATER PIPE** from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



### WATER CONTAINER

**THE WATER CONTAINER** is not dishwasher safe. Use a sponge with a mild detergent.



### SEALS & RINGS

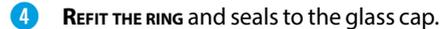
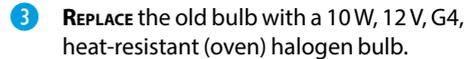
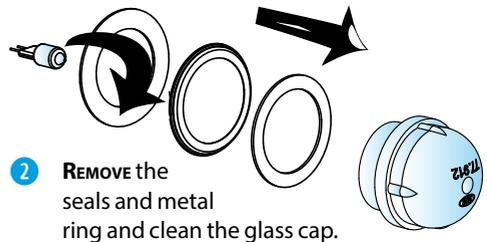
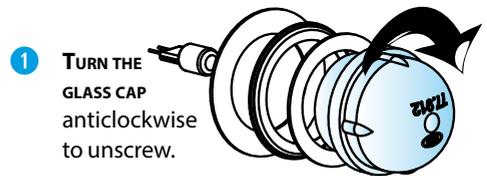
**THESE ITEMS** belonging to the light bulb assembly is not dishwasher safe.

## REPLACING THE OVEN LIGHT BULB

**WARNING: DANGER OF ELECTRICAL SHOCK.**

**BEFORE REPLACING THE BULB, ENSURE:**

- ⚡ The appliance is switched off.
  - ⚡ The appliance mains cord is disconnected
  - ⚡ The fuses is removed from the fuse box or are switched off.
- ☁ Place a cloth on the cavity bottom to protect the light bulb & glass cover.



**FRUIT JUICE DRIPPINGS** may leave permanent stains. Let the oven cool and clean before next use.

**ENSURE ONLY WATER** is used in the water container. No other liquids are allowed.

**NEVER PULL OUT** fully loaded shelves. Use extreme caution.

## TROUBLE SHOOTING GUIDE

**IF THE OVEN DOES NOT WORK**, do not make a service call until you have made the following checks:

- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

**THIS IS TO AVOID** unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

**IF THE MAINS CORD NEEDS REPLACING** it should be replaced with the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

**SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN.** It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover.

**DO NOT REMOVE ANY COVER.**

## DATA FOR TEST HEATING PERFORMANCE

**IN ACCORDANCE WITH IEC 60350.**

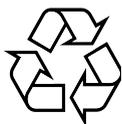
**THE INTERNATIONAL ELECTROTECHNICAL COMMISSION** has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

TEST	APPROX. TIME	TEMPERATURE	PREHEATED OVEN	ACCESSORIES
8.4.1	30 - 35 MIN	150°C	No	BAKING & DRIP TRAY
8.4.2	18 - 20 MIN	170°C	Yes	BAKING & DRIP TRAY
8.5.1	33 - 35 MIN	160°C	No	WIRE SHELF
8.5.2	65 - 70 MIN	160 - 170°C	Yes	WIRE SHELF

## TECHNICAL SPECIFICATION

<b>SUPPLY VOLTAGE</b>	230 V/50 Hz
<b>RATED POWER INPUT</b>	1450 W
<b>FUSE</b>	10 A
<b>FORCED AIR</b>	1400 W
<b>OUTER DIMENSIONS (HxWxD)</b>	455 x 595 x 565
<b>INNER DIMENSIONS (HxWxD)</b>	236 x 372 x 390





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Manufacturer: Whirlpool Europe S.r.l. Socio Unico, Viale G. Borghi 27, 21025 Comerio (VA) ITALY

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