

WS6TMC2CX AUS

Whirlpool

OPERATING INSTRUCTIONS

AU

English,1

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WARNING

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

WARNING: The appliance and its accessible parts become hot during use.

Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

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

The internal surfaces of the compartment (where present) may become hot.

Never use steam cleaners or pressure cleaners on the appliance. Remove any liquid from the lid before opening it.

Do not close the glass cover (if present) when the gas burners or electric hotplates are still hot.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

CAUTION: the use of inappropriate hob guards can cause accidents.

! When you place the rack inside, make sure that the stop is directed upwards and in the back of the cavity.

Do not use this appliance as a space heater.

Installation

This appliance must be installed by an authorised person in accordance with this instruction manual AS/NZS 5601.1 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, Building Code of Australia and any other government authority.

! Before operating your new appliance please read this instruction booklet carefully. It contains important information concerning the safe installation and operation of the appliance.

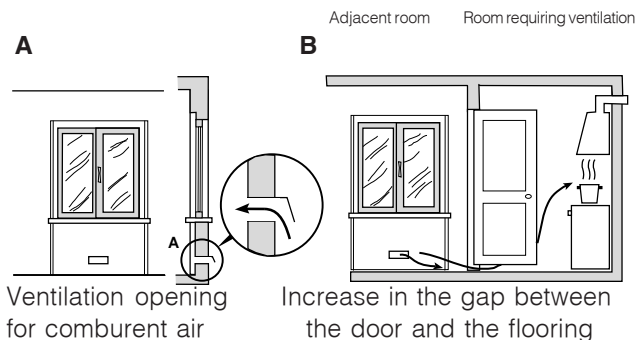
! Please keep these operating instructions for future reference. Make sure that the instructions are kept with the appliance if it is sold, given away or moved.

! The appliance must be installed by a qualified professional according to the instructions provided.

! This cooktop must be installed in accordance with the requirements of local gas and electrical authorities, as well as the latest published versions of the following standards:

- AS/NZS 5601 Gas Installation code
- SAA Wiring Rules.

! Any necessary adjustment or maintenance must be performed after the cooker has been disconnected from the electricity supply.



Room ventilation

Where the total input of all appliances exceeds 3 MJ/h for each cubic metre of the room or enclosure volume, the space shall be ventilated by one of the methods detailed below. For the purpose of assessing the adequacy of ventilation, the space that cannot be isolated by doors is the 'volume of a room'.

Natural ventilation direct from outside

Two permanent openings shall be provided directly to outside. The openings shall be located to ensure the distance between the top of the upper opening and the ceiling of the room or enclosure, and the distance between the bottom of the lower opening and the floor of the room or enclosure does not exceed 5% of the height of the room or enclosure. The minimum free ventilation area provided by each opening shall be calculated using the following formula:

$$A = 3 \times T, \text{ where}$$

A = the minimum free ventilation area (cm²)

T = the total gas consumption of all appliances (MJ/h)

The minimum vertical dimension of any free ventilation opening shall be 6 mm.

NOTE 1 When used in this Clause, the term 'directly to outside' means any one of the following options, provided that the ventilation path is unobstructed by building material or insulation:

- (a) Directly through an outside wall (preferred option).
- (b) Through to an outside wall but offset.
- (c) Into a cavity ventilated to outside.
- (d) Into an underfloor space ventilated to outside.
- (e) Into a roof space ventilated to outside.

NOTE 2 The two openings may be combined provided that the top and bottom of the opening reach the limits set by this Clause.

Natural ventilation via adjacent room

Two permanent openings shall be provided in the room or enclosure. The openings shall be located to ensure the distance between the top of the upper opening and the ceiling of the room or enclosure, and the distance between the bottom of the lower opening and the floor of the room or enclosure does not exceed 5% of the height of the room or enclosure.

The minimum free ventilation area provided by each opening shall be calculated using the following formula:

$$A = 6 \times T, \text{ where}$$

A = the minimum free ventilation area (cm²)

T = the total gas consumption of all appliances (MJ/h)

These requirements shall apply to all subsequent rooms until a room is ventilated to outside, in accordance with the previous section, or the total input of the appliances does not exceed 3 MJ/h for each cubic metre of the total volume of the enclosure and rooms.

The minimum vertical dimension of any free ventilation opening shall be 6 mm.

NOTE: The two openings may be combined provided that the top and bottom of the opening reach the limits set by this Clause.

The appliance may only be installed in permanently-ventilated rooms, in accordance with current national legislation. The room in which the appliance is installed must be ventilated adequately so as to provide as much air as is needed by the normal gas combustion process (the flow of air must not be lower than 2 m³/h per kW of installed power). The air inlets, protected by grilles, should have a duct with an inner cross section of at least 100 cm² and should be positioned so that they are not liable to even partial obstruction (see figure A). These inlets should be enlarged by 100% - with a minimum of 200 cm² - whenever the surface of the hob is not equipped with a flame failure safety device. When the flow of air is provided in an indirect manner from adjacent rooms (see figure B), provided that these are not communal parts of a building, areas with increased fire hazards or bedrooms, the inlets should be fitted with a ventilation duct leading outside, as described above.

! After prolonged use of the appliance, it is advisable to open a window or increase the speed of any fans used.

! The liquefied petroleum gases are heavier than air and collect by the floor, therefore all rooms containing LPG cylinders must have openings leading outside so that any leaked gas can escape easily. LPG cylinders, therefore, whether partially or completely full, must not be installed or stored in rooms or storage areas that are below ground level (cellars, etc.). Only the cylinder being used should be stored in the room; this should also be kept well away from sources of heat (ovens, chimneys, stoves) that may cause the temperature of the cylinder to rise above 50°C.

Positioning and levelling

! It is possible to install the appliance alongside cupboards whose height does not exceed that of the hob surface.

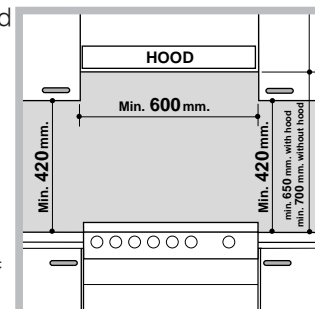
! Make sure that the wall in contact with the back of the appliance is made from a non-flammable, heat-resistant material (T 90°C).

To install the appliance correctly:

- Place it in the kitchen, the dining room or the bed-sit (not in the bathroom).
- If the top of the hob is higher than the cupboards, the appliance must be installed at least 600 mm away from them.

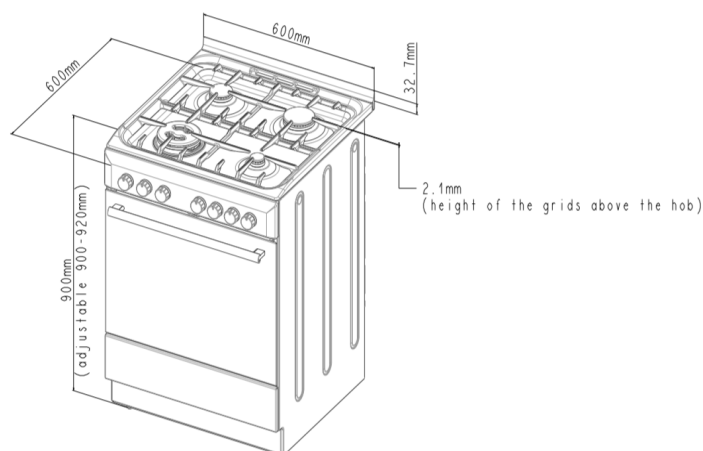
- If the cooker is installed underneath a wall cabinet, there must be a minimum distance of 420 mm between this cabinet and the top of the hob.

This distance should be increased to 700 mm if the wall cabinets are flammable (see figure).



The following minimum clearances to combustible materials must be observed:

- Minimum clearance from edge of burner to side wall must be 200 mm.
- Minimum clearance from edge of burner to rear wall must be 200 mm.
- Do not position blinds behind the cooker or less than 200 mm away from its sides.

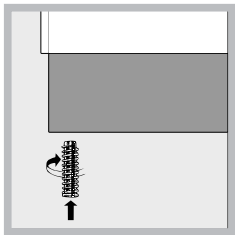


Range hoods

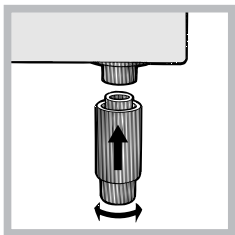
Range hoods and overhead exhaust fans must be installed according to manufacturers' instructions but in no case shall clearance from hob burners be less than 600 mm for range hoods and 750 mm for overhead exhaust fans.

If the hood is installed below a wall cabinet, the latter must be at least 700 mm (millimetres) above the surface of the hob.

Levelling



If it is necessary to level the appliance, screw the adjustable feet into the places provided on each corner of the base of the cooker (see figure).



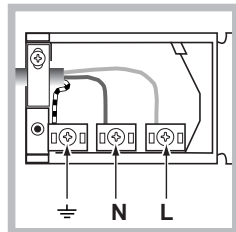
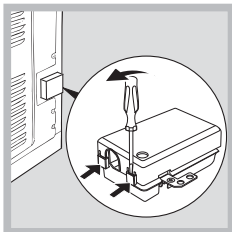
The legs* fit into the slots on the underside of the base of the cooker.

The appliance must not be installed behind a decorative door in order to avoid overheating

Mounting a Power Supply Cable

Opening the terminal board:

- Using a screwdriver, prise on the side tabs of the terminal board cover;
- Pull open the cover of the terminal board.



To install the cable, proceed as follows:

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

Electrical connection

Ovens with a three-pole power supply cable are designed to operate with alternated current at the supply frequency and voltage indicated on the data plate (at the bottom of the oven dashboard). The earthing conductor of the cable is the yellow-green conductor.

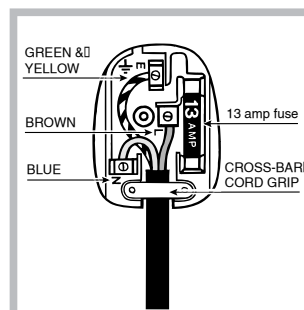
Connecting the power supply cable to the mains.

Fit a normalized plug to the cable, which corresponds to the load indicated on the data plate; if the cooker is connected directly to the mains, an omnipolar circuit-breaker with a minimum opening of 3 mm between the contacts, suitable for the load indicated and complying with current directives, must be installed between the appliance and the mains (the earthing wire must not be interrupted by the circuit-breaker). The power supply cable must be positioned so that it does not exceed room temperature by 50°C at any point of its length. Before making the connection check that:

- the limiter valve and the home system can support appliance load (see data plate);
- the power supply system has an efficient earthing connection which complies with the provisions of current regulations and the law;
- there is easy access to the socket or the omnipolar circuit-breaker once the cooker has been installed.

! Do not use reducers, adapters or shunts as these could cause heating or burning.

How to connect an alternative plug



The wires in this mains lead are coloured in accordance with the following code:

BLUE "NEUTRAL" (N)
BROWN "LIVE" (L)
GREEN AND YELLOW "EARTH" (E)

! Once the appliance has been installed, the power supply cable and the electrical socket must be easily accessible.

! The cable must not be bent or compressed.

! The cable must be checked regularly and replaced by authorised technicians only.

Disconnecting the cable

Ensure that the means for disconnection of the power cable is incorporated into the fixed wiring in accordance with local wiring rules.

(New Zealand statutory warning): The cooker must be connected to the electricity supply by a cable fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final subcircuit in the fixed wiring that is intended to supply this cooker.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

! The manufacturer declines any liability should these safety measures not be observed.

Gas connection

! This appliance is suitable for use with either a flexible connection or rigid copper connection.

Check The Gas Type

Check The Gas Type

WARNING: Before installation, check that the gas type (natural gas or LPG/**Universal** of the cooker is suitable for the gas type available to the installation. It is extremely dangerous to use the wrong gas type with any appliance, as fire or serious injury can result.

This cooker is supplied from the factory already set for Natural Gas. To convert the cooker to LPG (or back to Natural Gas from LPG), follow the directions later in this section.

Fit regulator supplied for Natural Gas (if applicable) at rear of appliance, and as close as practicable to the appliance.

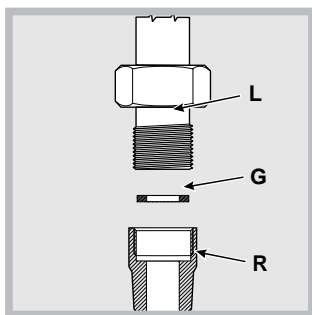
It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.

! Check that the pressure of the gas supply is consistent with the values indicated in the "Technical specifications", p6. This will ensure the safe operation and durability of your appliance while maintaining efficient energy consumption.

Natural gas test point is located on the regulator

ULPG test point adaptor is supplied and must be fitted to the inlet connection.

Gas connection using a flexible rubber hose



Make the connection using a gas hose that complies with requirements set forth by the current National Regulations. The appliance is factory set for connection to a natural gas supply. A fitting "R" with a conical thread ISO7-1 (1/2 gas)

and a seal "G" is fitted at the end "L" of the pipe to be connected to the gas mains. This fitting should not be removed. When the connection pipe (flexible or rigid) is dismantled, the fitting "R" should be locked in place using a spanner before unscrewing the metal pipe bolt. This is to prevent the fitting "R" from slipping and so as not to cause any leaks from sleeve "L". If the appliance is designed for left and right gas connection, the cap should be inverted and the seal supplied with the appliance should be replaced when changing the connection.

If a flexible hose is used, it should be as short as possible with a maximum length of 1.5 metres;

- the flexible connection must be approved to class B or D of AS/NZS1869 as a minimum.
- it should not be bent, kinked or compressed;
- it should not be in contact with the rear wall of the appliance or in any case with parts which may reach a temperature of 50°C;
- it should not come into contact with pointed parts or sharp corners;
- it should not be subject to any pulling or twisting forces;
- it should be easy to inspect along its entire length in order to be able to check its condition.
- The supply connection point must be accessible with the appliance installed.
- The inner diameters of the pipe are as follows: 8 mm for LPG; 13 mm for Natural Gas.

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame). Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit

Connecting a flexible jointless stainless steel pipe to a threaded attachment

Make sure that the hose and gaskets comply with current national legislation.

To begin using the hose, remove the hose holder on the appliance (the gas supply inlet on the appliance is a cylindrical threaded 1/2 gas male attachment).

! Perform the connection in such a way that the hose length does not exceed a maximum of 2 metres, making sure that the hose is not compressed and does not come into contact with moving parts.

Checking the tightness of the connection

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame). Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

Duplicate Data Plate

Where the data plate is obscured by cabinetry when the cooker is in the installed position, place a duplicate data plate on a surface of the cabinetry adjacent to the cooker.

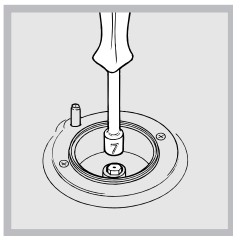
Adapting to different types of gas

It is possible to adapt the appliance to a type of gas other than the default type (this is indicated on the rating label on the cover).

Adapting the hob

Replacing the nozzles for the hob burners:

1. Remove the hob grids and slide the burners off their seats.

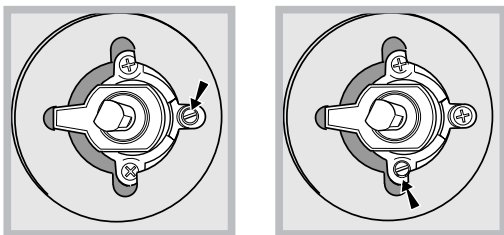


2. Unscrew the nozzles using a 7 mm socket spanner (see figure), and replace them with nozzles suited to the new type of gas
3. Replace all the components by following the above instructions in reverse.

Adjusting the hob burners' minimum setting:

1. Turn the tap to the minimum position.
2. Remove the knob and adjust the regulatory screw, which is positioned inside or next to the tap pin, until the flame is small but steady.

! If the appliance is connected to a liquid gas supply, the regulatory screw must be fastened as tightly as possible:



3. While the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame is not extinguished.

! The hob burners do not require primary air adjustment.

! After adjusting the appliance so it may be used with a different type of gas, replace the old rating label with a new one that corresponds to the new type of gas (these labels are available from Authorised Technical Assistance Centres).

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet hose in accordance with current national regulations relating to "regulators for channelled gas".

Replacing the Triple ring burner nozzles

1. Remove the pan supports and lift the burners out of their housing. The burner consists of two separate parts (see pictures).
2. Unscrew the nozzles using a 7 mm socket spanner. Replace the nozzles with models that are configured for use with the new type of gas (see Table 1). The two nozzles have the same hole diameter.
3. Replace all the components by completing the above operations in reverse order.



- Adjusting the burners' primary air :

Does not require adjusting.

- Setting the burners to minimum:

1. Turn the tap to the low flame position.
2. Remove the knob and adjust the adjustment screw, which is positioned in or next to the tap pin, until the flame is small but steady.
3. Having adjusted the flame to the required low setting, while the burner is alight, quickly change the position of the knob from minimum to maximum and vice versa several times, checking that the flame does not go out
4. Some appliances have a safety device (thermocouple) fitted. If the device fails to work when the burners are set to the low flame setting, increase this low flame setting using the adjusting screw.
5. Once the adjustment has been made, replace the seals on the by-passes using sealing wax

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

! Once this procedure is finished, replace the old rating sticker with one indicating the new type of gas used. Stickers are available from any of our Service Centres.

! Should the gas pressure used be different (or vary slightly) from the recommended pressure, a suitable pressure regulator must be fitted to the inlet pipe (in order to comply with current national regulations).

Post Installation Checks

Perform post installation checks and ensure proper and safe operation before leaving. Test all burners individually and in combination.

Leak Check

- Ensure all gas control knobs are in the Off position.
- Ensure the gas supply is switched on.
- Spray a solution of soapy water onto all gas joints as well as the full length of any flexible hoses.

UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS.

If bubbles appear anywhere, turn the gas supply off, check all connections and retest. If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Flame check

Turn each burner on, and ensure that the flame is blue with minimal yellow tipping. If there is significant yellow tipping, flame lift off or excessive noise, check pressure and adjust at the regulator if necessary.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Igniter operation

Check that the igniter for each burner successfully ignites the gas.

If an igniter fails to work, first remove the plug from the electrical power outlet, and then check that all the electrical connections are in place.

If satisfactory operation cannot be achieved, contact place of purchase or their appointed agent for service.

Low flame setting

Check the low flame setting for each hob burner to ensure that the minimum flame will not be extinguished by air draughts.

- Light the burner.
- Turn the control until it engages in the minimum position.
- Table of burner and nozzle specifications Ensure the flame is stable and will not be extinguished by air draughts.

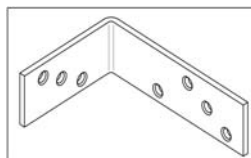
To adjust the minimum flame:

Follow the procedure described in the gas conversion instruction.

DO NOT MODIFY THIS APPLIANCE IN ANY WAY, OTHER THAN AS DESCRIBED IN THESE INSTRUCTIONS.

For other minor adjustments or if the appliance does not perform correctly: contact Arisit Pty Ltd 1300 762 219

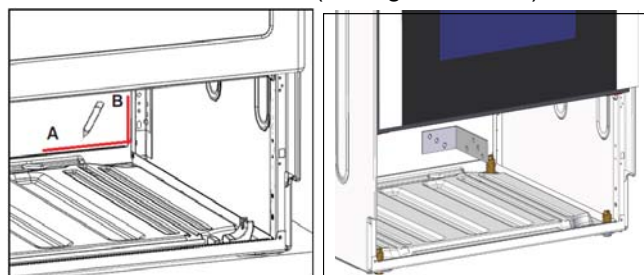
Anti-tilt Wall Bracket



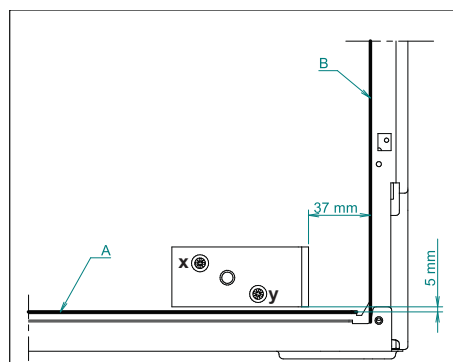
! In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the supplied "anti-tilt bracket" MUST be installed!

To install the Anti-Tilt Wall Bracket:

1. Fit the cooker between the cabinets and adjust the height of the appliance (if necessary) by means of adjustable feet.
2. Take out the lower compartment.
3. On the wall behind the cooker draw a line along the horizontal edge A and then along the vertical edge B so that the lines cross (see figures below).



4. Pull the cooker out of the space between cabinets and attach the Anti-tilt Bracket with (its shorter arm to the wall) in the position shown in the picture below: 37 mm left and 5 mm up from the crossing of the lines A and B, inserting two bolts of 6mm diameter in the holes: x and y.



5. Place the cooker back between the cabinets so that the Anti-Tilt Wall Bracket fits inside the appliance.
6. Reinsert the lower compartment.

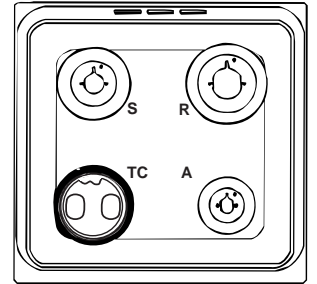
! The Anti-Tilt Wall Bracket may be installed both on the left and on the right handside of the cooker.

Technical specifications

The product was tested in accordance with AS4551 standard

Gas Consumption

	Natural Gas (1.0 kPa)		ULPG (2.75 kPa)	
	Injector Diameter	Gas Input	Injector Diameter	Gas Input
Auxiliary Burner	0.85 mm	3.5 MJ/h	0.55 mm	3.7 MJ/h
Semi Rapid Burner	1.10 mm	6.0 MJ/h	0.65 mm	5.5 MJ/h
Rapid Burner	1.25 mm	8.2 MJ/h	0.80 mm	8.5 MJ/h
Wok Burner	1.19 mm(x2)	13.5 MJ/h	0.70 mm (x2)	13.0 MJ/h
Total		31.2 MJ/h		30.7 MJ/h




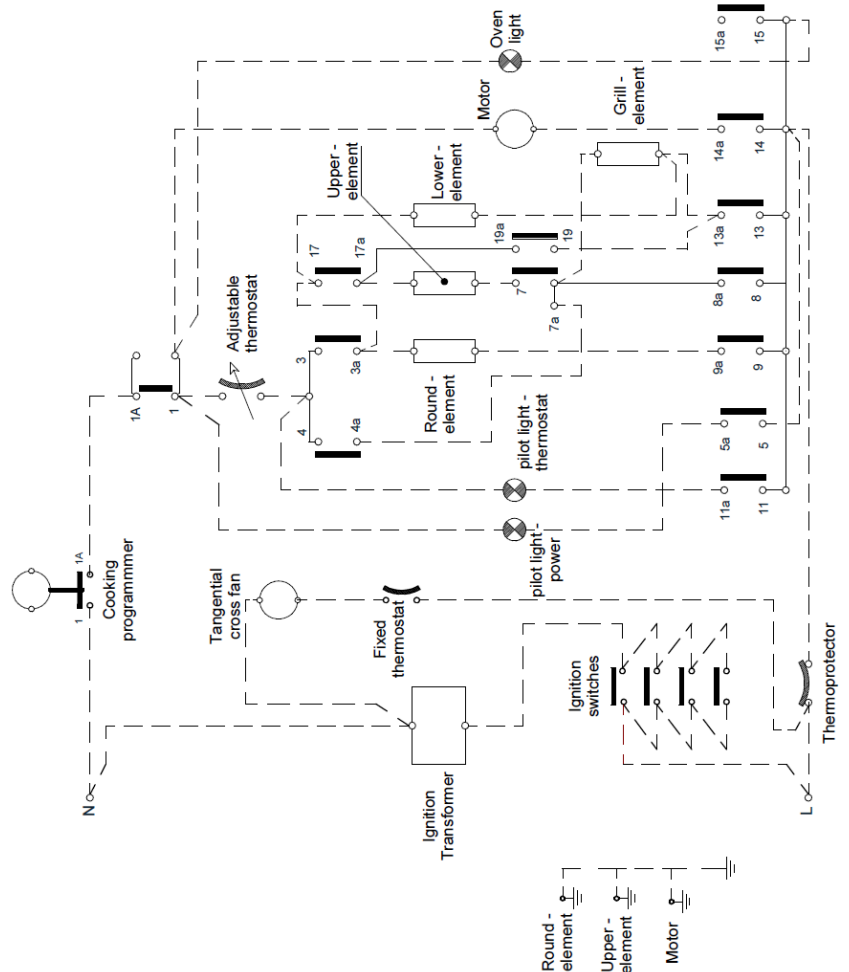
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Connections

Gas Inlet Fitting	1/2" BSP (male) thread
Location of gas inlet	at rear of cooker 185 mm from top of cooker 85 mm from left edge of cooker

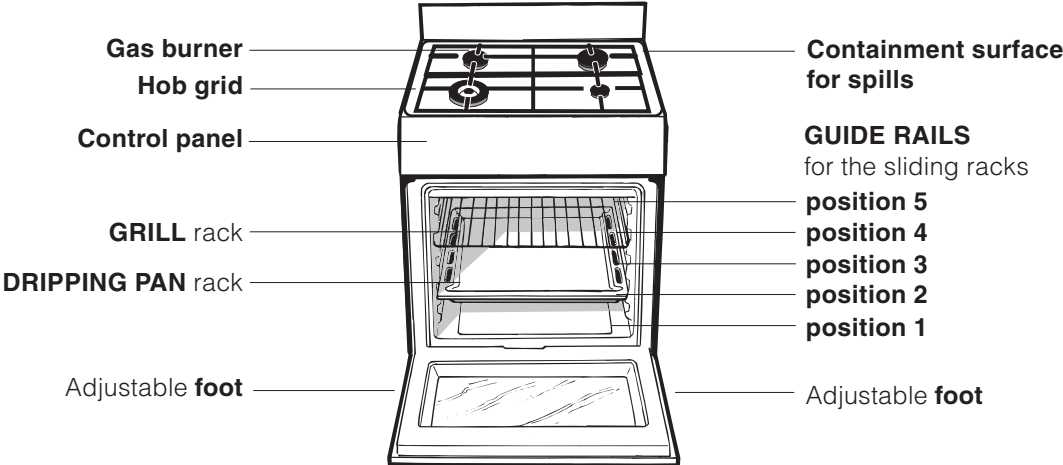
WIRING DIAGRAM - WS6TMC2CXAUS

TECHNICAL DATA	
Appliance dimensions (HxWxD)	93x59.5x59.5 cm
Oven dimensions (HxWxD)	32x42x40 cm
Volume	60 l
Useful measurements relating to the oven compartment	width 42 cm depth 44 cm height 8.5 cm
Burners	may be adapted for use with any type of gas shown on the data plate
Voltage and frequency	see data plate
	EC Directives: 2006/95/EEC dated 12/12/06 (Low Voltage) and subsequent amendments - 2004/108/EC dated 15/12/04 (Electromagnetic Compatibility) and subsequent amendments - 90/369/EEC dated 29/06/90 (Gas) and subsequent amendments - 93/68/EEC dated 22/07/93 and subsequent amendments - 2002/96/EC.

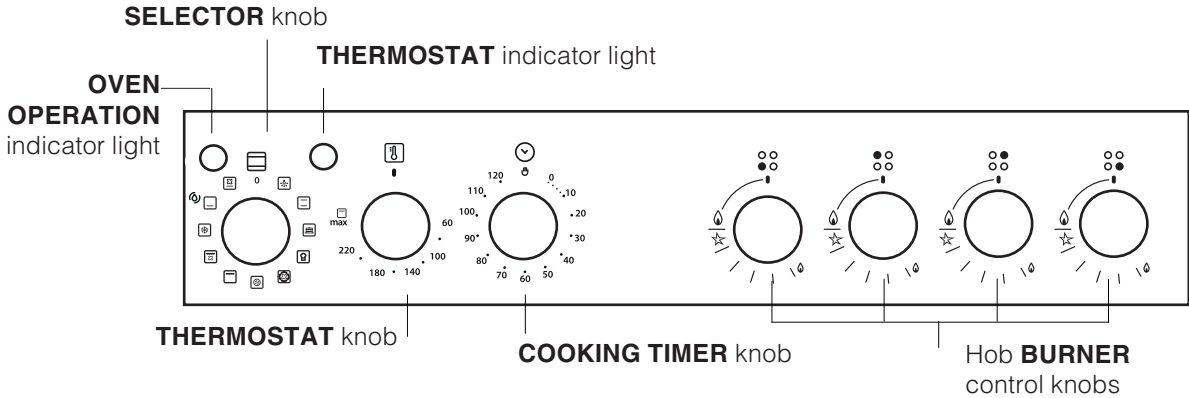


Description of the appliance

Overall view



Control panel






Start-up and use

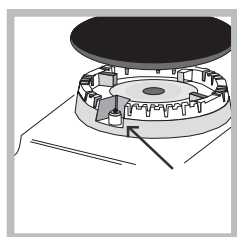
Using the hob

Lighting the burners

For each BURNER knob there is a complete ring showing the strength of the flame for the relevant burner.

To light one of the burners on the hob:

1. Bring a flame or gas lighter close to the burner.
2. Press the BURNER knob and turn it in an anticlockwise direction so that it is pointing to the maximum flame setting .
3. Adjust the intensity of the flame to the desired level by turning the BURNER knob in an anticlockwise direction. This may be the minimum setting , the maximum setting  or any position in between the two.



If the appliance is fitted with an electronic lighting device* (see figure), press the BURNER knob and turn it in an anticlockwise direction, towards the maximum flame setting, until the burner is lit. The burner may be

extinguished when the knob is released. If this occurs, repeat the operation, holding the knob down for a longer period of time.


! If the flame is accidentally extinguished, switch off the burner and wait for at least 1 minute before attempting to relight it.

If the appliance is equipped with a flame failure safety device*, press and hold the BURNER knob for approximately 3-7 seconds to keep the flame alight and to activate the device.

Check that the gas has been lit. If the burner fails to ignite try again. If the burner fails to ignite after 3 attempts, wait a few minutes for the gas to disperse before making any further attempts.

If the burner still fails to ignite, a match or lighting device can be used, but care must be taken. If the problem persists, contact place of purchase or their appointed agent for service.

If the flame has excessive yellowing, or appears to lift off the burner ports, or makes a loud noise, turn the burner off and call your service agent.

To switch the burner off, turn the knob until it reaches the stop position .

Flame adjustment according to levels

the burner flame intensity can be adjusted with the knob according to 6 power levels, from maximum to minimum with 4 intermediate positions:



a click will indicate the change from one level to another when turning the knob. The system guarantees a more precise adjustment, allows

to replicate the flame intensity and to identify easily the preferred level for different cooking operations.

NOTE: Failure to follow these lighting and shut down procedures might lead to a hazardous condition

Lighting the burners for the first time

If the appliance is being used for the first time, or if it has not been used for a long period of time, it may be necessary to purge the gas lines of excess air before you can successfully light the burners.

To do this, turn each burner to High for 10-15 seconds and press the ignition button several times. If the burner does not light, repeat this procedure twice more. Wait 1-2 minutes for any gas build up to disperse before allowing any further gas flow.

Practical advice on using the burners

For the burners to work in the most efficient way possible and to save on the amount of gas consumed, it is recommended that only pans that have a lid and a flat base are used. They should also be suited to the size of the burner:

Burner	ř Cookware Diameter (cm)
Fast (□)	2□ □26
Semi Fast (S)	16 □20
Auiliary (A)	10 □1□
Triple Crown (TC)	2□ □26

To identify the type of burner, please refer to the diagrams contained in the "Technical specifications".

! For models equipped with a reducer grid, the latter must be used only for the auxiliary burner, when pans with a diameter of less than 12 cm are used.

Always use cookware with a flat base. Do not use pans which are unstable or which have a warped or damaged base.

Ensure the pot sits securely on the trivet and is centred above the burner.

Using the oven

! The first time you use your appliance, heat the empty oven with its door closed at its maximum temperature for at least half an hour. Ensure that the room is well ventilated before switching the oven off and opening the oven door. The appliance may emit a slightly unpleasant odour caused by protective substances used during the manufacturing process burning away.

! Never put objects directly on the bottom of the oven; this will avoid the enamel coating being damaged.

1. Select the desired cooking mode by turning the SELECTOR knob.
2. Select the recommended temperature for the cooking mode or the desired temperature by turning the THERMOSTAT knob.

A list detailing cooking modes and suggested cooking temperatures can be found in the relevant table (see *Oven cooking advice table*).

During cooking it is always possible to:

- Change the cooking mode by turning the SELECTOR knob.
- Change the temperature by turning the THERMOSTAT knob.
- Stop cooking by turning the SELECTOR knob to the “0” position.

! Always place cookware on the rack(s) provided.


THERMOSTAT indicator light

When this is illuminated, the oven is generating heat. It switches off when the inside of the oven reaches the selected temperature. At this point the light illuminates and switches off alternately, indicating that the thermostat is working and is All If maintaining the temperature at a constant level.

OPERATION indicator light

When this is illuminated, the oven is generating heat.

Oven light


This is switched on by turning the SELECTOR knob to any position other than “0”. It remains lit as long as the oven is operating. By selecting  with the knob, the light is switched on without any of the heating elements being activated.

Installing the shelves

When inserting the shelves onto the guide rails, ensure the raised section is towards the rear of the oven. This prevents food from falling off the back of the tray.

Using the cooking timer

1. To set the buzzer, turn the COOKING TIMER knob clockwise almost one complete revolution.
 2. Turn the knob anticlockwise to set the desired time: align the minutes shown on the COOKING TIMER knob with the indicator on the control panel.
 3. When the selected time has elapsed, a buzzer sounds and the oven turns off.
- When the oven is off the cooking timer can be used as a normal timer.

! To use the oven manually, in other words when you do not wish to use the end of cooking timer, turn the COOKING TIMER knob until it reaches the  symbol.

Cooking modes

! A temperature value can be set for all cooking modes between 60°C and Max, except for the following modes

- GRILL (recommended: set only to MAX power level)
- GRATIN (recommended: do not exceed 200°C).

TRADITIONAL OVEN mode

Both the top and bottom heating elements will come on. When using this traditional cooking mode, it is best to use one cooking rack only. If more than one rack is used, the heat will be distributed in an uneven manner.

BAKING mode

The rear heating element and the fan are switched on, thus guaranteeing the distribution of heat in a delicate and uniform manner throughout the entire oven. This mode is ideal for baking and cooking temperature sensitive foods (such as cakes that need to rise) and for the preparation of pastries on 3 shelves simultaneously.

FAST COOKING mode

The heating elements and the fan come on, guaranteeing the distribution of heat consistently and uniformly throughout the oven.

Preheating is not necessary for this cooking mode. This mode is particularly suitable for cooking pre-packed food quickly (frozen or pre-cooked). The best results are achieved using one cooking rack only.

MULTI-COOKING mode

All the heating elements (top, bottom and circular) switch on and the fan begins to operate. Since the heat remains constant throughout the oven, the air cooks and browns food in a uniform manner. A maximum of two racks may be used at the same time.

PIZZA mode

The circular heating elements and the elements at the bottom of the oven are switched on and the fan is activated. This combination heats the oven rapidly by producing a considerable amount of heat, particularly from the element at the bottom. If you use more than one rack at a time, switch the position of the dishes halfway through the cooking process.



GRILL mode

The central part of the top heating element is switched on. The high and direct temperature of the grill is recommended for food that requires a high surface temperature (veal and beef steaks, fillet steak and entrecôte). This cooking mode uses a limited amount of energy and is ideal for grilling small dishes. Place the food in the centre of the rack, as it will not be cooked properly if it is placed in the corners.



GRATIN mode

The top heating element and the rotisserie (where present) are activated and the fan begins to operate. This combination of features increases the effectiveness of the unidirectional thermal radiation provided by the heating elements through forced circulation of the air throughout the oven. This helps prevent food from burning on the surface and allows the heat to penetrate right into the food.

! The GRILL and GRATIN cooking modes must be performed with the oven door shut.



DEFROSTING mode

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for the defrosting of all types of food, but in particular for delicate types of food which do not require heat, such as for example: ice cream cakes, cream or custard desserts, fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the "multi-cooking" mode and setting the temperature to 80° - 100°C.



BOTTOM VENTILATED mode

The bottom heating element and the fan is activated, which allows for the heat distribution within the whole cavity of the oven. This combination is useful for light cooking of vegetables and fish.



BOTTOM mode

The lower heating element is activated. This position is recommended for perfecting the cooking of dishes (in baking trays) which are already cooked on the surface but require further cooking in the centre, or for desserts with a covering of fruit or jam, which only require moderate colouring on the surface. It should be noted that this function does not allow the maximum temperature to be reached inside the oven (250°C) and it is therefore not recommended that foods are cooked using only this setting, unless you are baking cakes (which should be baked at a temperature of 180°C or lower).

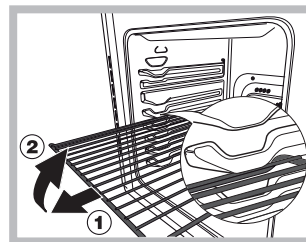
! In the GRILL cooking mode, place the dripping pan in position 1 to collect cooking residues (fat and/or grease).

GRILL

- Insert the rack in position 3 or 4. Place the food in the centre of the rack.
- We recommend that the power level is set to maximum. The top heating element is regulated by a thermostat and may not always operate constantly.

PIZZA

- Use a light aluminium pizza pan. Place it on the rack provided. For a crispy crust, do not use the dripping pan as it prevents the crust from forming by extending the total cooking time.
- If the pizza has a lot of toppings, we recommend adding the mozzarella cheese on top of the pizza halfway through the cooking process.



WARNING! The oven is provided with a stop system to extract the racks and prevent them from coming out of the oven. (1) As shown in the drawing, to extract them completely, simply lift the racks, holding them on the front part, and pull (2).

Oven cooking advice table

Cooking modes	Foods	Weight (in kg)	Rack Position	Pre-heating time (minutes)	Recommended temperature	Cooking time (minutes)	
Traditional Oven	Duck	1	3	15	200	65-75	
	Roast veal or beef	1	3	15	200	70-75	
	Pork roast	1	3	15	200	70-80	
	Biscuits (short pastry)	□	3	15	1□0	15-20	
	Tarts	1	3	15	1□0	30-35	
Baking Mode	Tarts	0.5	3	15	1□0	20-30	
	Fruit cakes	1	2 or 3	15	1□0	□0-□5	
	Plum cake	0.7	3	15	1□0	□0-50	
	Sponge cake	0.5	3	15	160	25-30	
	Stuffed pancakes (on 2 racks)	1.2	2 and □	15	200	30-35	
	Small cakes (on 2 racks)	0.6	2 and □	15	190	20-25	
	Cheese puffs (on 2 racks)	0.□	2 and □	15	210	15-20	
	Cream puffs (on 3 racks)	0.7	1 and 3 and 5	15	1□0	20-25	
	Biscuits (on 3 racks)	0.7	1 and 3 and 5	15	1□0	20-25	
	Meringues (on 3 racks)	0.5	1 and 3 and 5	15	90	1□0	
Fast cooking	Frozen food						
	Pizza	0.3	2	□	250	12	
	Courgette and prawn pie	0.□	2	□	200	20	
	Country style spinach pie	0.5	2	□	220	30-35	
	Turnovers	0.3	2	□	200	25	
	Lasagne	0.5	2	□	200	35	
	Golden □olls	0.□	2	□	1□0	25-30	
	Chicken morsels	0.□	2	□	220	15-20	
	Pre-cooked food						
	Golden chicken wings	0.□	2	□	200	20-25	
Fresh Food							
Biscuits (short pastry)	0.3	2	□	200	15-1□		
Plum cake	0.6	2	□	1□0	□5		
Cheese puffs	0.2	2	□	210	10-12		
Multi-cooking	Pizza (on 2 racks)	1	2 and □	15	230	15-20	
	Lasagne	1	3	10	1□0	30-35	
	Lamb	1	2	10	1□0	□0-□5	
	Roast chicken □ potatoes	1□1	2 and □	15	200	60-70	
	Mackerel	1	2	10	1□0	30-35	
	Plum cake	1	2	10	170	□0-50	
	Cream puffs (on 2 racks)	0.5	2 and □	10	190	20-25	
	Biscuits (on 2 racks)	0.5	2 and □	10	1□0	10-15	
	Sponge cake (on 1 rack)	0.5	2	10	170	15-20	
	Sponge cake (on 2 racks)	1	2 and □	10	170	20-25	
Savoury pies	1.5	3	15	200	25-30		
Pizza Mode	Pizza	0.5	3	15	220	15-20	
	Roast veal or beef	1	2	10	220	25-30	
	Chicken	1	2 or 3	10	1□0	60-70	
Grill	Soles and cuttlefish	0.7	□	□	Ma□	10-12	
	Squid and prawn kebabs	0.6	□	□	Ma□	□□10	
	Cuttlefish	0.6	□	□	Ma□	10-15	
	Cod filet	0.□	□	□	Ma□	10-15	
	Grilled vegetables	0.□	3 or □	□	Ma□	15-20	
	Beef steak	0.□	□	□	Ma□	15-20	
	Sausages	0.6	□	□	Ma□	15-20	
	Hamburgers	0.6	□	□	Ma□	10-12	
	Mackerels	1	□	□	Ma□	15-20	
	Toasted sandwiches (or toast)	□ and 6	□	□	Ma□	3-5	
Gratin	Grilled chicken	1.5	2	10	200	55-60	
	Cuttlefish	1.5	2	10	200	30-35	
Bottom Ventilated	Bream	0.5	3	18'	170-180	25-35	
	Codfish fillet	0.5	3	16'	160-170	15-20	
	Sea bass in foil	0.5	3	24'	200-210	35-45	
	Mixed vegetables (Ratatouille type)	0.8-1,0	3	21'	190-200	50-60	
	Well-done vegetables	1,5-2,0	3	20'	180-190	55-60	
Bottom	For perfecting cooking						

Precautions and tips

! This appliance has been designed and manufactured in compliance with international safety standards. The following warnings are provided for safety reasons and must be read carefully.

General Appliance Warnings

- Read the recommendations in this instruction booklet carefully, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.
- This appliance is not suitable for marine craft, caravans or recreational vehicles.
- This appliance has been designed for private, nonprofessional use in normal dwellings.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with this appliance.
- Always make sure the knobs are in the OFF position when the appliance is not in use.
- The openings used for ventilation and dispersion of heat must never be covered.
- During operation, the oven glass door, adjacent parts of the appliance and the internal sections of the appliance become hot. Care should be taken to avoid touching any of these parts.
- Accessible parts may become hot during use. To avoid burns young children should be kept away.
- The appliance was designed for domestic use inside the home and is not intended for commercial or industrial use.
- Make sure that power supply cables of other electrical appliances do not come into contact with hot parts of this appliance.
- Always use oven gloves when placing or removing cookware into or out of the oven.
- Do not place flammable material in the lower storage compartment or in the oven itself. If the appliance is accidentally switched on, these materials could catch fire.

Installation Warnings

- The appliance must not be installed outdoors, even in covered areas. It is extremely dangerous to leave the appliance exposed to weather.
- The appliance must be installed by a qualified person in compliance with the instructions

provided, and should be used for the purpose for which it was designed. Any other purpose (for example, heating the room) constitutes improper use of the cooker and is dangerous. The manufacturer shall not be held responsible for any harm caused to persons or animals or for any damage to property resulting from incorrect installation, or caused as a result of improper, incorrect or unreasonable use of the appliance.

- The electrical safety of this appliance is only guaranteed when it has been correctly connected to an efficient earthed electricity supply in compliance with current electrical safety regulations. This is a fundamental safety requirement that must be checked and, if there is any doubt, you should ask a professionally qualified technician to carry out a thorough check of the supply system. The manufacturer may not be held responsible for any damage caused by a mains supply that has not been earthed correctly.
- Before connecting the appliance, make sure its rating (which can be found on the appliance itself and/or on the packaging) corresponds to the gas and electrical power supply.
- Make sure that the mains supply and the electrical sockets can withstand the maximum power of the appliance, which is indicated on the serial number plate. If there is any doubt, contact a professionally qualified technician.
- Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from manufacture.
- In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the supplied safety chain must be installed. Refer to the installation section of this manual for details.
- Do not lean or rest heavy objects on the open door.

Safety With The Cooktop

- Never leave cooking food unattended. Do not allow the liquid to boil dry
- Do not use asbestos mats or heat diffusers, as these trap the heat and can cause damage to the cooktop from overheating.
- Don't wear loose clothing while cooking, as garments may catch utensil handles or catch fire.

- Use dry utensil holders. Wet pot holders can build up steam. Do not use towels or other large pieces of cloth to pick up cooking utensils, as these may touch the heating element and catch fire.
- Do not allow pot handles to overhang other burners that are in use, as this will cause scorching of the handle, and potential handling burns.
- Always make sure that pan handles are turned towards the centre of the hob in order to avoid accidental burns.

Maintenance Warnings

- DO NOT MODIFY THIS APPLIANCE.
- When you have removed the packing, check that the appliance is not damaged. If you have any doubts, do not use the appliance and contact your nearest Whirlpool Service Centre.
- There are no user serviceable parts within this appliance. For any service, contact the place of purchase or the nominated service agent. Do not attempt repairs yourself.
- Do not touch hot surfaces. Allow hob to cool before wiping spillage.
- Do not attempt to replace the power supply cable yourself. If the cable is damaged or needs replacing, contact a technical assistance centre that has been authorised by the manufacturer.
- Always disconnect the appliance from the mains supply (either by unplugging it or by shutting off the switch) before cleaning it or carrying out any maintenance work.
- Before disposing of the appliance, make it unusable by unplugging it and cutting off the power supply cable. It is also advisable to remove any potentially hazardous parts, especially with regard to children who may use the old appliance as a toy.
- Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or damage.

Gas And Electrical Safety

- If you are using small domestic appliances near the hob, ensure that their power supply cables do not come into contact with the hot parts of the surface.
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

Not suitable for operation with aftermarket lids or covers fitted.

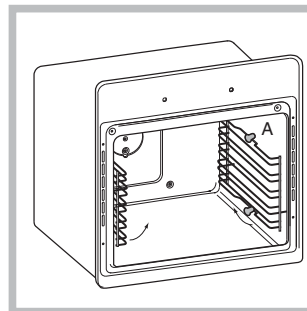
- Gas appliances require a regular air supply to maintain efficient operation. Always ensure that the kitchen is adequately ventilated whilst the appliance is in use.

Respecting and conserving the environment

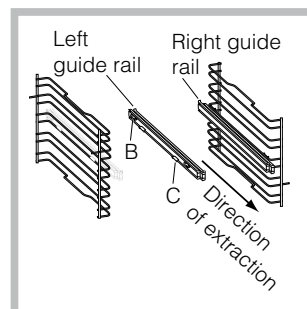
- You can help to reduce the peak load of the electricity supply network companies by using the oven in the hours between late afternoon and the early hours of the morning.
- Always keep the oven door closed when using the TOP OVEN, GRILL and GRATIN modes: This will achieve improved results while saving energy (approximately 10%).
- Check the door seals regularly and wipe them clean to ensure they are free of debris so that they adhere properly to the door, thus avoiding heat dispersion.

Assembling the sliding rack kit

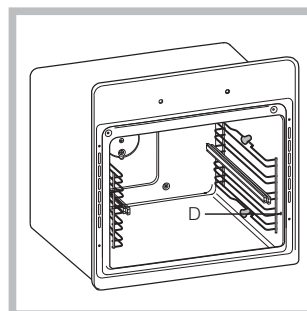
To assemble the sliding racks:



1. Remove the two frames, lifting them away from the spacers A (see figure).



2. Choose which shelf to use with the sliding rack. Paying attention to the direction in which the sliding rack is to be extracted, position joint B and then joint C on the frame.



3. Secure the two frames with the guide rails using the holes provided on the oven walls (see diagram). The holes for the left frame are situated at the top, while the holes for the right frame are at the bottom.

4. Finally, fit the frames on the spacers A.
 ! Do not place the sliding racks in position 5.

Care and maintenance

Switching the appliance off

Disconnect your appliance from the electricity supply before carrying out any work on it.

DO NOT TOUCH HOT SURFACES. ALLOW COOKTOP AND ALL OVEN SURFACES TO COOL COMPLETELY BEFORE CLEANING

Cleaning the appliance

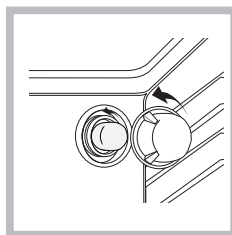
! Never use steam cleaners or pressure cleaners on the appliance.

- The stainless steel or enamel-coated external parts and the rubber seals may be cleaned using a sponge that has been soaked in lukewarm water and neutral soap. Use specialised products for the removal of stubborn stains. After cleaning, rinse well and dry thoroughly. Do not use abrasive powders or corrosive substances.
- The hob grids, burner caps, flame spreader rings and burners may be removed to make cleaning easier; wash them in hot water and non-abrasive detergent, making sure all burnt-on residue is removed before drying them thoroughly.
- Clean the terminal part of the flame failure safety devices* frequently.
- The inside of the oven should ideally be cleaned after each use, while it is still lukewarm. Use hot water and detergent, then rinse well and dry with a soft cloth. Do not use abrasive products.
- Clean the glass part of the oven door using a sponge and a non-abrasive cleaning product, then dry thoroughly with a soft cloth. Do not use rough abrasive material or sharp metal scrapers as these could scratch the surface and cause the glass to crack.
- The accessories can be washed like everyday crockery, and are even dishwasher safe.
- Do not use harsh abrasive cleaners or materials, or metal scrapers to clean the oven door glass since these can scratch the surface, which may result in shattering of the glass.
- Never use steam cleaners or pressure cleaners on the appliance.

Inspecting the oven seals

Check the door seals around the oven regularly. If the seals are damaged, please contact your nearest Authorised After-sales Service Centre. We recommend that the oven is not used until the seals have been replaced.

Replacing the oven light bulb



1. After disconnecting the oven from the electricity mains, remove the glass lid covering the lamp socket (*see figure*).
2. Remove the light bulb and replace it with a similar one: voltage 230 V, wattage 25 W, cap E 14.

3. Replace the lid and reconnect the oven to the electricity supply.

! Do not use the oven lamp as/ for ambient lighting.

Cleaning The Cooktop

- Always wipe spills up when they occur. Do not leave spills to dry onto the surface of the hob.
- It is usually enough to wash the hob with a damp sponge and dry it with absorbent kitchen roll.
- NOTE: Do not put hot components in cold water. The sudden temperature shock could cause the component to crack.
- Do not use abrasive or corrosive detergents such as stain removers, anti-rust products, powder detergents or sponges with abrasive surfaces: these may scratch the surface beyond repair.

Burners

- Wait for the cooktop to cool completely. Remove the burner cap and check the gas outlet holes for blockages. Clean with a soft bristle brush and warm soapy water.
- The removable parts of the burners should be washed frequently with warm water and soap and any burnt-on substances removed.
- Dry the burner parts thoroughly before replacing.

Ignitors

- The terminal part of the electronic instant lighting devices and flame failure probes should be cleaned frequently,

Enamelled parts (trivets)

- Never use abrasives, scouring pads or sharp objects. This will cause irreparable damage to the enamel.
- Clean the enamelled parts with soapy water when

*Only available in certain models

cold and wipe off with a clean, dry cloth. The enamel could dull if cleaned while still hot.

Stainless steel and chromed parts

- Stainless steel can be marked by hard water that has been left on the surface for a long time, or by aggressive detergents containing phosphorus. After cleaning, rinse and dry any remaining drops of water.
- Use commercial products designed for cleaning stainless steel and chromed steel, and follow the maker's instructions. Care should be taken when cleaning around graphics.
- Never use steam cleaners or pressure cleaners on the appliance.

Grill Plate

- We recommend that the grill plate be cleaned while it is still hot, using the knobs provided to move it from the cooking rack to the sink. Wash the grill plate with hot water and non-abrasive detergent.

Gas tap maintenance

Over time, the taps may become jammed or difficult to turn. If this occurs, the tap must be replaced.

! This procedure must be performed by a qualified technician authorised by the manufacturer.

Assistance

! Never use the services of an unauthorised technician.

Please have the following information to hand:

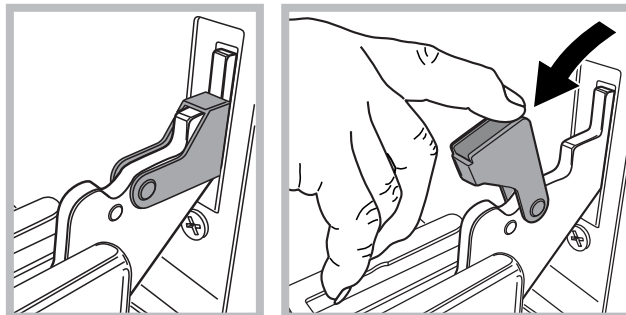
- The type of problem encountered.
- The appliance model (Mod.).
- The serial number (S/N).

The latter two pieces of information can be found on the data plate located on the appliance.

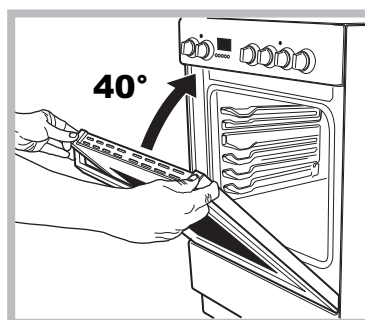
To keep your cooker running smoothly, we recommend that you have your cooker serviced every 5 years by an authorised service agent.

Removing and fitting the oven door:

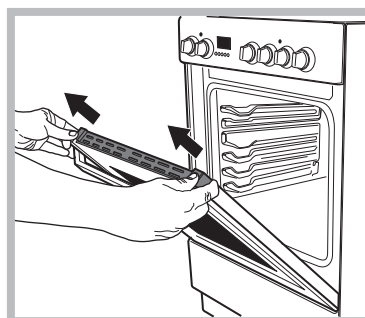
1. Open the door
2. Make the hinge clamps of the oven door rotate backwards completely (see photo)



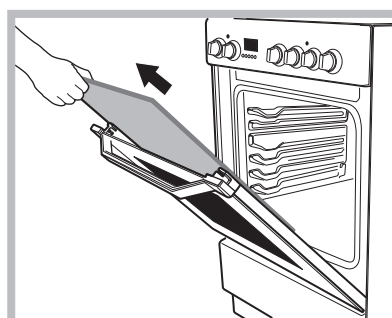
3. Close the door until the clamps stop (the door will remain open for 40° approx.) (see photo)



4. Press the two buttons on the upper profile and extract the profile (see photo)



5. Remove the glass sheet and do the cleaning as indicated in chapter: "Care and maintenance".



6. Replace the glass.

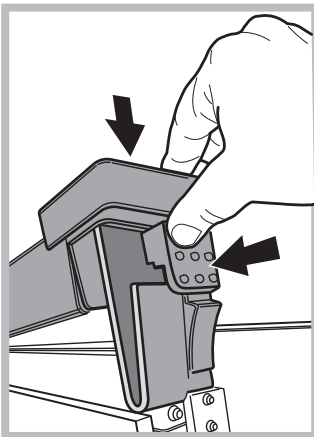
WARNING! Oven must not be operated with inner door glass removed!

WARNING! When reassembling the inner door glass insert the glass panel correctly so that the text written on the panel is not reversed and can be easily legible.

7. Replace the profile, a click will indicate that the part is positioned correctly.

8. Open the door completely.

9. Close the supports (see photo).



10. Now the door can be completely closed and the oven can be started for normal use.

Steam-Assisted Oven Cleaning


This method of cleaning is recommended especially after cooking very fatty (roasted) meats.

This cleaning process allows to facilitate the removal of dirt of the walls of the oven by the generation of steam that is created inside the oven cavity for easier cleaning.

! Important! Before you start steam -cleaning:

- Remove any food residue and grease from the bottom of the oven.
- Remove any oven accessories (grids and drip pans).

Perform the above operations according to the following procedure:

1. pour 300ml of water into the baking tray in the oven, placing it in the bottom shelf. In the models where the drip pan is not present, use a baking sheet and place it on the grill at the bottom shelf;
2. select the function of the oven **BOTTOM**  and set the temperature to 100 ° C;
3. keep it in the oven for 15min;

4. turn off the oven;

5. Once cooled the oven, you can open the door to complete the cleaning with water and a damp cloth;

6. eliminate any residual water from the cavity after finishing cleaning

When the steam -cleaning is done, after cooking especially fatty foods, or when grease is difficult to remove, you may need to complete the cleaning with the traditional method, described in the previous paragraph.

! Perform cleaning only in the cold oven!

WHIRLPOOL PRIORITY SERVICE

If you are not completely satisfied with your appliance or require service call:

Australia

Phone: 1300 363 344

New Zealand

Phone: 0800 442 584