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You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL AKP 245/IX. You'll find the answers to all your questions on the WHIRLPOOL AKP 245/IX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual WHIRLPOOL AKP 245/IX
User guide WHIRLPOOL AKP 245/IX
Operating instructions WHIRLPOOL AKP 245/IX
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Instruction manual WHIRLPOOL AKP 245/IX

IMPORTANT SAFETY INSTRUCTIONS

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:

- 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.
- Regulations require that the appliance is earthed.
- The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket.
- For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.
- Do not use multiple plug adapters or extension leads.
- Do not pull the power supply cable in order to unplug the appliance.
- 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 all responsibility for inappropriate use or incorrect setting of the controls.
- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.
- The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it.
- 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 sufficiently.
- 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 food 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.

Scrapping of household appliances

- The appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable.
- For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance.

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Manual abstract:

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 WARNING** Indicates a hazardous situation which, if not avoided, will cause serious injury. 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: - 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. - Regulations require that the appliance is earthed. - The power cable must be long enough for connecting the appliance, once fitted in its housing, to the power supply socket. - For installation to comply with current safety regulations, an all-pole disconnect switch with minimum contact gap of 3 mm must be utilized.

- Do not use multiple plug adapters or extension leads. - Do not pull the power supply cable in order to unplug the appliance. @@@@No other type of use is permitted (e.g.: heating rooms).

@@- The appliance is not intended for use by persons (including children) with any physical, sensory or mental impairment, or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety. - The accessible parts of the appliance may become very hot during use. Young children should be kept away from the appliance and supervised to ensure that they do not play with it. - 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 sufficiently.

- 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. Scrapping of household appliances This appliance is manufactured with recyclable or reusable materials. Dispose of it in accordance with local waste disposal regulations. Before scrapping, cut off the power supply cable. For further information on the treatment, recovery and recycling of household electrical appliances, contact your competent local authority, the collection service for household waste or the store where you purchased the appliance. **GB1 INSTALLATION** After unpacking the oven, be sure that it has not been damaged during transport and that the oven door closes properly.

In the event of problems, contact the dealer or your nearest After-sales Service. To avoid any damage, only remove the oven from its polystyrene foam base at the time of installation. **PREPARING THE HOUSING UNIT** •••• Kitchen units in contact with the oven must be heat resistant (min 90°C). Carry out all cabinet cutting work before fitting the oven in the housing and carefully remove all wood chips and sawdust. After installation, the bottom of the oven must no longer be accessible.

For correct appliance operation, do not obstruct the minimum gap between the worktop and the upper edge of the oven. **ELECTRICAL CONNECTION** Be sure the power voltage specified on the appliance dataplate is the same as the mains voltage. The dataplate is on the front edge of the oven (visible when the door is open). • Power cable replacement (type H05 RR-F 3 x 1.5 mm²) must be carried out by a qualified electrician.

Contact an authorized service centre. **GENERAL RECOMMENDATIONS** Before use: Remove cardboard protection pieces, protective film and adhesive labels from accessories. Remove the accessories from the oven and heat it at 200° for about an hour to eliminate the smell and fumes from the insulating materials and protective grease. Do not place heavy objects on the door as they could damage it. Do not cling to the door or hang anything from the handle. Do not cover the inside of the oven with aluminium foil. Do not pour water into the inside of a hot oven; this could damage the enamel coating. Do not drag pots or pans across the bottom of the oven as this could damage the enamel coating. Be sure that the electrical cables of other appliances do not touch hot parts of the oven or become trapped in the door. Do not expose the oven to atmospheric agents.

During use: SAFEGUARDING THE ENVIRONMENT Disposal of packing material The packing material is 100% recyclable and is marked with the recycle symbol (in full compliance with local authority regulations governing waste disposal.). The various parts of the packing must therefore be disposed of responsibly and Scrapping the product This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help avoid 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. Energy saving Only pre-heat the oven if specified in the cooking table or your recipe. Use dark lacquered or enamelled baking moulds as they absorb heat far better. Switch the oven off 10/15 minutes before the set cooking time. Food requiring prolonged cooking will continue to cook even once the oven is switched off. **DECLARATION OF CONFORMITY** This oven, which is intended to come into contact with foodstuffs, complies with European Regulation () n.



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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. TROUBLESHOOTING GUIDE The oven does not work: •••• Check for the presence of mains electrical power and if the oven is connected to the electrical supply. Turn off the oven and restart it to see if the fault persists. Turn off the oven and restart it to see if the fault persists. Important: during self-cleaning, the oven door will not open.

Wait until it unlocks automatically (see paragraph "Cleaning cycle of ovens with pyrolysis function"). GB2 The door will not open: The electronic programmer does not work: • If the display shows the letter " " followed by a number, contact your nearest After-sales Service. Specify in this case the number that follows the letter " ". AFTER-SALES SERVICE Before calling the After-Sales Service: 1. See if you can solve the problem yourself with the help of the suggestions given in the "Troubleshooting guide".

2. Switch the appliance off and back on again to see if the fault persists. If after the above checks the fault still occurs, get in touch with the nearest After-sales Service. Always specify: • a brief description of the fault; • the type and exact model of the oven; • the service number (number after the word Service on the rating plate), located on the right hand edge of the oven cavity (visible when the oven door is open). @@@@ Clean the surfaces with a damp cloth. @@ Finish off with a dry cloth. Do not use steam cleaning equipment. Clean the oven only when it is cool. @@ Over time, these can ruin enamelled surfaces and the oven door glass. @ food with a high sugar content).

@@ • Clean the door glass with a suitable liquid detergent. @@@@ Open the door fully. 2. Lift the catches and push them forwards as far as they will go (fig. 1). 3. @2). Use protective gloves. Ensure the oven is cold before carrying out the following operations. Disconnect power before servicing.

To refit the door: 1. 2. 3. 4. Insert the hinges in their seats.

Open the door fully. Lower the two catches. Close the door. Fig. 1 Fig.

2 MOVING THE TOP HEATING ELEMENT (SOME MODELS ONLY) 1. Remove the side accessory holder grilles (Fig. 3). 2. Pull the heating element out a little (Fig. 4) and lower it (Fig. 5). 3. @3 Fig. 4 Fig.

@@ Disconnect the oven from the power supply. 2. Unscrew the lamp cover (Fig. @@7). 3. Reconnect the oven to the power supply. Fig. 6 Fig. @@ - Lamps are available from our After-sales Service. IMPORTANT: - Do not use tours.

1. @@2. @@3. @@4. To change the previous temperature setting, turn knob (5).

@@ The oven will switch off automatically. To change the cooking time, use button "-" or "+". Return to point 3 chapter "Selecting the cooking time". 1. Turn knob (1) to "0".

The time of day appears again on the display. To increase the cooking time, use button "-" or "+". Selecting the end of cooking time Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes. 1. Proceed as described in points 1 and 2 chapter "Selecting the cooking time". 2. Press "set" to set the end of cooking time; the indicator next to the symbol lights up. 3. Set the end of cooking time using button "-" or "+".

4. Press "ok" to confirm the end of cooking time. The oven will turn on automatically at the end of cooking time minus cooking time: the indicators on the display above the symbols will light up. Minute minder The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours. To set the minute minder: 1. Leave knob (1) on "0". The display shows the time of the day. 2. Press "set". The indicator next to the symbol lights up.

Use buttons "-" or "+" to set the desired time. 3. Press "ok" to confirm the selection. Once the set time has elapsed: An acoustic signal sounds and flashes on the display. Press "ok": the acoustic signal stops.

The time of day appears again on the display. Door lock : next to the symbol lights up. 1. With knobs (1) and (5) set to "0", press buttons "ok" and - at the same time for 3 sec. The indicator 2.

The oven functions will not operate while the door lock is activated. 3. To deactivate the lock, repeat the sequence described in point 1. FUNCTION DESCRIPTION TABLE FUNCTION OFF - DESCRIPTION LAMP To switch on the oven light. Function suitable for cooking any type of dish on one shelf. Preheat the oven to the required temperature and place the food in it CONVENTIONAL when the set temperature is reached. It is advisable to use the second or third shelf for cooking. This function is also suitable for cooking frozen convenience foods; follow the instructions on the food packaging. CONVECTION BAKE To bake cakes with liquid filling (sweet or savoury) on a single level. This function is ideal also for cooking on two levels.

If necessary, switch the positions of the dishes to cook food more evenly. To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3-5 min. During cooking the oven door must remain closed. When cooking meat, pour a little water into the drip tray (on the first level) to reduce smoke and fat splatters. Ideally the meat should be turned during cooking. To grill large joints of meat (roast beef and other roast meats). The oven door must be kept closed during the cooking cycle. When cooking meat, it is advisable to pour water in the drip-tray placed on the first level. This will reduce smoke and splattering of fat.

Turn the meat during grilling. This function can be used to speed up the thawing of food at room temperature. The food should be placed in the oven in its wrapping to avoid it from drying out. GRILL TURBOGRILL DEFROSTING GB8 COOKING TABLE Recipe Leavened cakes Biscuits/Tartlets Choux buns Vols-au-vent / Puff pastry crackers Meringues Lamb / Veal / Beef / Pork Chicken / Rabbit / Duck Turkey / Goose Baked fish / en papillote (fillet, whole) Lasagne / Baked pasta / Cannelloni / Flans Bread / Focaccia Pizza Toast Vegetable gratin Grilled fish fillets and steaks Sausages / Kebabs / Spare ribs / Hamburgers Filled pies (cheesecake, strudel, apple pie) Meat & potato pies (vegetable pie, quiche lorraine) Stuffed vegetables (tomatoes, peppers, courgettes, aubergines) Meat & potato pies (vegetable pie, quiche lorraine) Pizzas/Focaccia Function Preheating Yes Shelf Temperature (from bottom) (°C) 2 3 3 3 3 2 2 2 2 2 4 3 3 4 1 1 2 1/3 1/3 160-180 170-180 180 180-200 90 190-200 190-200 190-200 180-200 190-200 190-230 230-250 200 200 200 200 180-200 180-200 180-200 180-190 230-250 Time (min) 35-55 15-40 30-40 20-30 Accessories Wire shelf + cake tin Baking tray Baking tray Baking tray 120-130 Baking tray 90-110 65-85 Drip tray or wire shelf + pyrex dish Drip tray or wire shelf + pyrex dish 140-180 Drip tray or wire shelf + pyrex dish 50-60 45-55 15-50 7-20 2-5 15-20 30-40 30-50 50-60 35-55 40-60 45-55 12-30 Drip tray or wire shelf + pyrex dish Wire shelf + pyrex dish Drip tray or baking tray Drip tray or baking tray Wire shelf Wire shelf + pyrex dish Wire shelf + pyrex dish Grill + drip tray with water on 1st shelf, turn halfway through cooking Drip tray or wire shelf + pyrex dish Wire shelf + cake tin Wire shelf + pyrex dish Grill +pan, switch levels halfway through cooking Baking tray+drip tray, switch levels halfway through cooking GB9 Recipe Biscuits/Tartlets Choux pastry Vols-au-vent / Puff pastry crackers Roast chicken Roast potatoes Roast Beef underdone Leg of lamb/Knuckle Function Preheating - Shelf Temperature (from bottom) (°C) 1/3 1/3 1/3 2 3 3 2 170-180 180 180-200 200 200 200 200 Time (min) 20-40 35-45 20-40 55-65 45-55 30-40 55-70 Accessories Baking tray+drip tray, switch levels halfway through cooking Baking tray+drip tray, switch levels halfway through cooking Baking tray+drip tray, switch levels halfway through cooking Grill + drip tray with water on 1st level Drip tray Grill + drip tray with water on 1st level Grill + drip tray N.



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B.

: cooking times and temperatures are approximate for 4 portions. **RECOMMENDED USE AND TIPS** How to read the cooking table The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required). Cooking temperatures and times are purely for guidance and will depend on the amount of food and type of accessory used. Use the lowest recommended values to begin with and, if the food is not cooked enough, then move on to higher values.

Use the accessories supplied and preferably dark coloured metal cake tins and oven trays. You can also use pans and accessories in pyrex or stoneware, but bear in mind that cooking times will be slightly longer. To obtain best results, follow the advice given in the cooking table for the choice of accessories (supplied) to be placed on the various shelves. When cooking food that contains lots of water, preheat the oven. Cooking different foods at the same time Using the "CONVECTION BAKE" function (if present), you can cook different foods which require the same cooking temperature at the same time (for example: fish and vegetables), using different shelves. Remove the food which requires less cooking time and leave food which requires longer cooking time in the oven. Desserts Cook delicate desserts with the conventional function on one shelf only. Use dark coloured metal cake tins and always position them on the wire shelf supplied. To cook on more than one shelf, select the forced air function and stagger the position of the cake tins on the shelves, aiding optimum circulation of the hot air. To check whether a raising cake is cooked, insert a wooden toothpick into the centre of the cake.

If the toothpick comes out clean, the cake is ready. If using non-stick cake tins, do not butter the edges as the cake may not rise evenly around the edges. If the cake "sinks" during cooking, set a lower temperature the next time, perhaps reducing the amount of liquid in the mixture and mixing more gently. For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function (if present). If the base of the cake is soggy, lower the shelf and sprinkle the bottom of the cake with breadcrumbs or biscuit crumbs before adding the filling. Meat Use any kind of oven tray or pyrex dish suited to the size of the piece of meat being cooked. For roast joints, it is best to add some stock to the bottom of the pan, basting the meat during cooking for added flavour. When the roast is ready, let it rest in the oven for another 10-15 minutes, or wrap it in aluminium foil. @@ Very thick pieces of meat require longer cooking times.

@@ Turn the meat two thirds of the way through cooking.

@@@ Place the meat on the spit rod, tying it with string if chicken, and check that it is secure before inserting the rod in the seat located on the front wall of the oven and resting it on the respective support. To avoid smoke and to collect cooking juices, it is advisable to place a drip-tray with half a litre of water on the first level. The rod has a plastic handle which must be removed before starting to cook, and used at the end of cooking to avoid burns when taking the food out of the oven. Pizza Lightly grease the trays to ensure the pizza has a crispy base. Scatter the mozzarella over the pizza two thirds of the way through cooking.

Rising function (present only in specific models) It is always best to cover the dough with a damp cloth before placing it in the oven. Dough proving time with this function is reduced by approximately one third compared to proving at room temperature (20-25°C). Proving time for a 1 Kg batch of pizza dough is around one hour. GB10 .



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