



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL AKP 402/IX. You'll find the answers to all your questions on the WHIRLPOOL AKP 402/IX in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

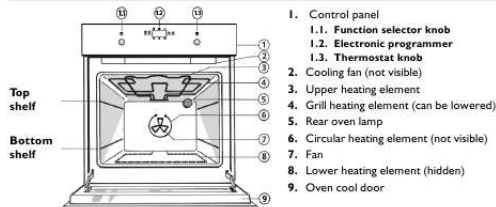
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AKP 402
 GB



PRODUCT DESCRIPTION SHEET

GB IT PL



1. Control panel
 - 1.1. Function selector knob
 - 1.2. Electronic programmer
 - 1.3. Thermostat knob
2. Cooling fan (not visible)
3. Upper heating element
4. Grill heating element (can be lowered)
5. Rear oven lamp
6. Circular heating element (not visible)
7. Fan
8. Lower heating element (hidden)
9. Oven cool door

ACCESSORIES
 Wire shelf - Baking tray

HOW TO OPERATE THE OVEN

Turn the selector knob to the required function, then turn the thermostat knob clockwise to required temperature and press "ok" button. The oven is now operating. When the selected temperature is reached, the "▼" indicator on the oven display near °C disappears. At the end of the cooking, turn the knobs to "0". We recommend using the grill with the oven thermostat set to 250 but this can be reduced if a less intensive heat is required.

Function	Description of function
0 OVEN OFF	
LAMP	To switch on the oven light.
STATIC	To cook meat, fish and chicken on the same level. Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. Ideally, the second or third shelf level should be used.
PASTRY/FAN	To cook on up to two different shelf levels. If necessary, switch the positions of the dishes to cook food more evenly. It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
TURBO GRILL	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, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn the meat during grilling.
DEFROSTING	Ideal for thawing frozen food at room temperature. The food should be placed in the oven in its wrapping to prevent it from drying out.
FAN/ THERMOVENTILATED	To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
TURBOFAN	To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
BOTTOM HEATING ELEMENT	To finish cooking fruit or cheese cakes or to thicken sauce. Use this function for the last 10/15 minutes of cooking.

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FOOD	Function	Level (from the bottom)	Temperature (°C)	Cooking time min.
Lamb/Yeal/Beef/Pork		2	190-210	90-110
Chicken/Rabbit/Duck		2	190-200	65-85
Turkey/Goose		2	190-200	140-180
Fish		2	180-200	50-60
Stuffed peppers and tomatoes/roast potatoes		2	180-200	50-60
Leavened cakes		2	170-180	45-55
Filled pies		2	180-200	60-90
Biscuits		2	170-180	35-45
Lasagna		2	190-200	45-55
Pizza/Bread		2	200-225	40-50/15-18
Toast		3/4	250	1.5-2.5
Cutlets/Sausages/Kebabs		3/4	250	35-45
Vegetables au gratin		3	250	5-8
1/2 chicken		3	250	40-50
Whole chicken		2/3	200-225	55-65
Roast beef		2	200-250	35-45
Roasts		2/3	200-225	60-70
Fish (whole)		3	190-200	40-50

Note: Cooking times and temperatures are based on using food quantities for about 4 servings.

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Manual abstract:

Control panel 1.1. Function selector knob 1.2. Electronic programmer 1.3. @@3. 4. 5. 6.
7. 8. 9. @@The oven is now operating. @@At the end of the cooking, turn the knobs to "0".

We recommend using the grill with the oven thermostat set to 250 but this can be reduced if a less intensive heat is required. Oven function chart Function 0
OVEN OFF LAMP STATIC Note: Cooking times and temperatures are based on using food quantities for about 4 servings. Description of function •To
switch on the oven light. •To cook meat, fish and chicken on the same level. •Preheat the oven to the required cooking temperature and place the food inside
as soon as the red thermostat light turns off.

• Ideally, the second or third shelf level should be used. •To cook on up to two different shelf levels. •If necessary, switch the positions of the dishes to cook
food more evenly. •It is not necessary to preheat the oven (except for pizzas and focaccias). ••••••••To grill steak, kebabs and sausages, to cook
vegetables au gratin and to toast bread. Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour
a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • 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, to avoid spatters of fat and smoke, pour a little water into the drip tray. Turn
the meat during grilling. PASTRY/FAN GRILL TURBO GRILL DEFROSTING • Ideal for thawing frozen food at room temperature. •The food should be
placed in the oven in its wrapping to prevent it from drying out. •To cook (without preheating) foods that require the same cooking temperature on one FAN/
or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one THERMOVENTILATED foodstuff to the other TURBOFAN BOTTOM
HEATING ELEMENT •To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).

• To finish cooking fruit or cheese cakes or to thicken sauce. @@@@The maximum programmed cooking time is 6 hours. 1. @@2. @@3.
@@@4. To change the previous temperature setting, turn knob 5. @@The oven will switch off automatically. @@Return to point 3 chapter "Selecting the
cooking time". 1.

@@@@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.
@@@@@3. @@4. Press "ok" to confirm the end of cooking time. @@Selecting and changing the clock time: 1. Press "ok". The time of day flashes on the
display. 2.

Press button "-" or "+" to set the hour. 3. @@4. Press "ok" to confirm. To change the time: Press and hold "ok" for 2 seconds until the time flashes on the
display. Repeat the steps described above. Starting the oven Selecting the end of cooking time Minute minder Selecting the cooking function: 1. Turn knob □
to the chosen function. 2. Turn knob □ to select the temperature.

next to switches off when the selected temperature 3. Press "ok" to confirm; the oven will switch on. The indicator is reached. To change the temperature: 1.
Turn knob □ and select the desired temperature.

Important notes: To cancel any selection, turn knob □ to "0". Alternatively, press "ok" to switch the oven off, maintaining the previously selected functions.

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 □ 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.

Childproof lock : next to the 1. @@The indicator symbol lights up. 2. @@3. To deactivate the lock, repeat the sequence described in point 1. @@Be careful.



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