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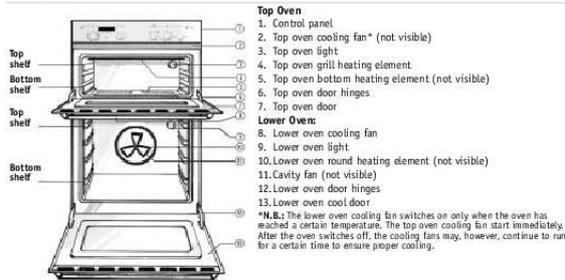
You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL AKZ 161/IX/03. You'll find the answers to all your questions on the WHIRLPOOL AKZ 161/IX/03 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual WHIRLPOOL AKZ 161/IX/03
User guide WHIRLPOOL AKZ 161/IX/03
Operating instructions WHIRLPOOL AKZ 161/IX/03
Instructions for use WHIRLPOOL AKZ 161/IX/03
Instruction manual WHIRLPOOL AKZ 161/IX/03

AKZ 161/03

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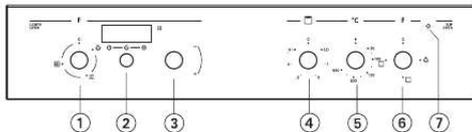
PRODUCT DESCRIPTION SHEET



- Top Oven**
1. Control panel
 2. Top oven cooling fan* (not visible)
 3. Top oven light
 4. Top oven grill heating element
 5. Top oven bottom heating element (not visible)
 6. Top oven door hinges
 7. Top oven door
- Lower Oven:**
8. Lower oven cooling fan
 9. Lower oven light
 10. Lower oven round heating element (not visible)
 11. Cavity fan (not visible)
 12. Lower oven door hinges
 13. Lower oven cool door
- *N.B.: The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

- Grid
- Grill pan set



Lower Oven:

1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Top Ovens:

4. Grill knob ON/OFF and grilling power
5. Thermostat knob
6. Function Selector Knob.
7. Thermostat light. Turns off when oven reaches the set temperature.

Retractable knobs:

- To use this type of knob, press it in the middle.
 - The knob comes out.
 - Turn it to the required position.
- Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

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LOWER OVEN FUNCTIONS TABLE

Function	Preset temperature	Adjustable temperature	Description of function
0 Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF -HEAT MAINTENANCE	35°C - 60°C	35°C - 60°C	<ul style="list-style-type: none"> • MLTF -35°C: Rising is with the lamp off, to maintain a uniform temperature in the oven. • Heat maintenance-60°C • To maintain a uniform temperature of 60°C
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	To cook (without preheating) foods that require the same cooking temperature on one or more shelves.
Extra function	Preset temperature	Adjustable temperature	Description of function
FOOD WARMER	60°C	-	• This function maintains an oven temperature of 60°C at the end of the cooking cycle when the oven is on automatic function.

TOP OVEN FUNCTIONS TABLE

Function	Description of function
0 Oven OFF	-
LAMP	To switch on the oven light.
STATIC	• To cook meat, fish and poultry in the oven.
BOTTOM HEATING ELEMENT	• To finish cooking fruit or cheese cakes or to thicken sauce.
SINGLE GRILL	• To cook meat (smoked bacon, steaks, sausages, etc.) and to make toast. • Turn the food during grilling.

STARTING THE LOWER OVEN: When the oven is connected to the power supply for the first time, or re-connected after a power failure, the display shows "5E:OP".

To start the oven:

- turn knob 1 to "0".
- press button 2.

The display shows "0:00".

USING THE LOWER OVEN:

Please refer to the separate instructions for use of the electronic programmer.

USING THE TOP OVEN:

Grill Function:

Grill (☀): turn the grill knob (4) to the required grilling position.

Oven Light (💡): turn the function selector knob (6) to the required position.

Static (☒) and Bottom heating (☑) function:

1. Turn the function selector knob (6) to the required position.

2. Turn the thermostat knob (5) to the required temperature.

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Manual abstract:

Control panel 2. Top oven cooling fan* (not visible) 3. Top oven light 4. Top oven grill heating element 5. Top oven bottom heating element (not visible) 6. Top oven door hinges 7. Top oven door Lower Oven: 8. Lower oven cooling fan 9. Lower oven light 10. Lower oven round heating element (not visible) 11. Cavity fan (not visible) 12. Lower oven door hinges 13. @@ □ MLTF -35°C Rising is with the lamp off, to maintain a uniform temperature in the oven. □ Heat maintenance-60°C □ To maintain a uniform temperature of 60°C □ To cook (without preheating) foods that require the same cooking temperature on one or more shelves. Bottom shelf 160°C 50°C - 250°C *N.

B.: The lower oven cooling fan switches on only when the oven has reached a certain temperature. The top oven cooling fan start immediately. After the oven switches off, the cooling fans may, however, continue to run for a certain time to ensure proper cooling. Extra function FOOD WARMER Preset temperature 60°C Adjustable temperature - Description of function □ This function maintains an oven temperature of 60°C at the end of the cooking cycle when the oven is on automatic function.

TOP OVEN FUNCTIONS TABLE ACCESSORIES Function □ Grid □ Grill pan set 0 Oven OFF LAMP STATIC - Description of function To switch on the oven light. □ To cook meat, fish and poultry in the oven. BOTTOM HEATING ELEMENT □ To finish cooking fruit or cheese cakes or to thicken sauce. @@ □ Turn the food during grilling. Lower Oven: 1. ON/OFF - Function Selector Knob. 2. Confirm and programme selection button 3. Pre-set values changing knob (temperature, time, levels) Top Oven: 4. Grill knob ON/OFF and grilling power 5.

Thermostat knob 6. Function Selector Knob. 7. Thermostat light. Turns off when oven reaches the set temperature. @@ □ The knob comes out. □ Turn it to the required position. @@ To start the oven: □ turn knob 1 to □0□. □ press button 2. The display shows □--□.

@@@ Static and Bottom heating function: 1. Turn the function selector knob (6) to the required position. 2. @@1) Roast (Veal, Pork, Beef) (kg. 1) Chicken, Rabbit, Duck Turkey (kg.

6) + level. @@ Fennel, Cabbage, Asparagus, Celery) SWEETS, PASTRIES, ETC. @@ approx.) 75 - 95 FOOD Scones Function Preheating X X X X Shelf (from the bottom) 1 1 1 1 Temperature (°C) 200 170 160 150 Cooking Time (min. approx.

) 20-25 20-30 20-30 100-110 - Victoria Sandwich cake Small cakes - 2 190 70 - 90 Rich fruit cake - 2 190 60 - 80 FOOD Toasts Function Preheating (5 minutes) Shelf (from the bottom) X X X X X 2 Pan set 1/2 Pan set 1/2 Pan set 1/2 Pan set 1/2 Pan set Power level 4 4 4 4 4 Cooking Time (min. .



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