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You can read the recommendations in the user guide, the technical guide or the installation guide for WHIRLPOOL AKZ 478/NB. You'll find the answers to all your questions on the WHIRLPOOL AKZ 478/NB 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 478/NB
User guide WHIRLPOOL AKZ 478/NB
Operating instructions WHIRLPOOL AKZ 478/NB
Instructions for use WHIRLPOOL AKZ 478/NB
Instruction manual WHIRLPOOL AKZ 478/NB

IMPORTANT SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS IS PARAMOUNT

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 room). 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 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



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Manual abstract:

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 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, make 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 prevent 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** Make 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. During use: 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. Never pour water into the inside of a hot oven; this could damage the enamel coating. Never drag pots or pans across the bottom of the oven as this could damage the enamel coating. Make 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. **SAFEGUARDING THE ENVIRONMENT** Disposal of packing material The packing material is 100% recyclable and is marked with the recycle symbol (). The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

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 prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment. 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.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. **GB2 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. The door will not open: •• Turn off the oven and restart it to see if the fault persists.



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Important: during self-cleaning, the oven door will not open. Wait until it unlocks automatically (see paragraph "Cleaning cycle of ovens with pyrolysis function"). 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 it 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). The service number is also indicated on the guarantee booklet; • your full address; • your telephone number. If any repairs are required, please contact an authorised After-sales Service (to guarantee that original spare parts will be used and repairs carried out correctly). CLEANING WARNING Never use steam cleaning equipment. Only clean the oven when it is cool to the touch. Disconnect the appliance from the power supply. Oven exterior IMPORTANT: do not use corrosive or abrasive detergents. If any of these products accidentally comes into contact with the appliance, clean immediately with a damp cloth. • Clean the surfaces with a damp cloth.

If it is very dirty, add a few drops of washing up detergent to the water. Finish off with a dry cloth. Oven interior IMPORTANT: do not use abrasive sponges or metallic scrapers or scourers. Over time, these can ruin enamelled surfaces and the oven door glass. • After every use, allow the oven to cool then clean it preferably while it is still warm in order to remove built-up dirt and stains caused by food residues (e.g. food with a high sugar content). • Use proprietary oven detergents and follow the manufacturer's instructions to the letter. • Clean the door glass with a suitable liquid detergent. The oven door can be removed to facilitate cleaning (see MAINTENANCE).

• The top heating element of the grill (see MAINTENANCE) can be lowered (some models only) to clean the roof of the oven. N.B.: during prolonged cooking of foods with a high water content (e.g. pizza, vegetables, etc.) condensation may form on the inside of the door and around the seal. When the oven is cold, dry the inside of the door with a cloth or sponge. Accessories: • Soak the accessories in water with washing up detergent immediately after use, handling them with oven gloves if still hot. Food residues can be easily removed using a brush or sponge.

GB3 Cleaning the rear wall and catalytic side panels of the oven (if present): IMPORTANT: do not use corrosive or abrasive detergents, coarse brushes, pot scourers or oven sprays which could damage the catalytic surface and ruin its self-cleaning properties. • Operate the oven empty with the fan-assisted function at 200°C for about one hour • Next, leave the appliance to cool down before removing any food residue with a sponge. Cleaning cycle of ovens with pyrolysis function (if present): WARNING Do not touch the oven during the pyrolysis cycle. Keep children away from the oven during the pyrolysis cycle. This function burns off spatters produced inside the oven during cooking at a temperature of approx. 500°C. At this high temperature, the deposits turn into a light ash which can be easily wiped away with a damp cloth, when the oven is cool. Do not select the pyrolysis function after every use, only when the oven is very dirty or produces smoke or fumes while preheating or cooking. • If the oven is installed below a hob, make sure that all burners or electric hotplates are switched off during the selfcleaning (pyrolysis) function. • Remove all accessories before running the pyrolysis function.

The appliance is equipped with 2 pyrolysis functions: 1. Energy-saving cycle (PYRO EXPRESS/ECO): which consumes approximately 25% less energy than the standard cycle. Select it at regular intervals (after cooking meat on 2 or 3 consecutive occasions). 2. Standard cycle (PYRO): which is suitable for cleaning a very dirty oven. • In any case, after a certain number of uses and depending on how dirty the oven is, a message on the oven display advises you to run a self-cleaning cycle. N.B.: during the pyrolysis function, the ovenTRONIC PROGRAMMER DISPLAY 1 3 2 1. FUNCTION SELECTOR KNOB: On/off and function selector knob 2.

BROWSE KNOB: for browsing the menu and adjusting pre-set values 3. SELECTION/CONFIRMATION BUTTON N.B.: the display shows for indications regarding this button. GB7 LIST OF FUNCTIONS Turn the "Functions" knob to any position and the oven switches on: the display shows the functions or the associated submenus.

The submenus are available and selectable by turning the knob to the functions GRILL, SPECIALS, SETTINGS, BREAD/PIZZA, AUTOMATIC OVEN CLEANING. N.B.: for the list and description of functions, see the specific table at pag. 12.

DESCRIPTION OF DISPLAY I H G F A E B C D A. B. C. D. E. F. G. H. @@The two hour digits flash on the display. 1.

Turn the "Browse" knob to display the correct hour. 2. @@@3. Turn the "Browse" knob to display the correct minutes. 4. Press button 3 to confirm. @@@@If the values shown are those desired, press 3. @@@Turn the "Browse" knob to display the desired value. 2. Press button 3 to confirm.

@@@2. @@@If the proposed temperature is that desired, press button 3. @@@The message PRE appears on the display. When the set temperature is reached, the corresponding value (e.g.

200°) and an acoustic signal will sound. @@@At this point food can be placed in the oven for cooking. @@@Turn the adjustment knob to display the desired cooking time. 3. To confirm the cooking time, press button 3.

@@@@@This can only be done once cooking time has been set. @@@@2. @@@3. @@@@The maximum time which can be set is 23 hours and 59 minutes. 1. @@@2. Press button 3 to start the countdown. @@@@2. 3. Turn the "Functions" knob to symbol : the display shows "DEFROST" along with this function's corresponding symbol.

Turn the "Browse" knob to scroll the list of functions; the function names are in English: DEFROST, KEEP WARM, RISING, SLOW COOKING MEAT, SLOW COOKING FISH. Press button 3 to confirm. BROWNING At the end of cooking, with certain functions, the display indicates the possibility of extra browning. This function can only be used when cooking time has been set. At the end of cooking time, the display shows: "PRESS TO BROWN". Press button 3, and the oven starts a 5 minute browning cycle.



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This function can be selected consecutively a maximum of twice. **BREAD/PIZZA FUNCTION SELECTION** Turn the "Functions" knob indicator to the symbol "bread" and "pizza". to access a submenu containing two automatic cooking functions for Bread 1. 2.

3. 4. Turn the "Functions" knob to symbol : the display shows "BREAD" and AUTO at the side. Press 3 to select the function. Turn the "Browse" knob to set the required temperature (between 180°C and 220°C) and confirm with button 3 .

Turn the "Browse" knob to set the required cooking duration and press 3 to start cooking. Pizza 1. 2. 3. 4.

5. Turn the Functions knob to symbol : the display shows "BREAD". To select the "PIZZA" function, proceed as follows: Turn the "Browse" knob: "PIZZA" appears on the display. Press 3 to select the function. Turn the "Browse" knob to set the required temperature (between 220°C and 250°C) and confirm with button 3 . Turn the "Browse" knob to set the required cooking duration and press 3 to start cooking. **GB10 SETTINGS** Turn the "Functions" knob indicator to the symbol changed. to access a submenu containing four display settings which can be Clock Turn the "Functions" knob to the symbol previous paragraph (SETTING THE TIME). : the word CLOCK appears on the display. To change the time of day, see the Eco With the ECO mode selected (ON), the display switches off when the oven is on standby or 5 minutes after the end of cooking.

In addition, the oven light is switched off during cooking. To view information on the display and switch the light on again, simply press button 3 or turn a knob. 1. Turn the "Browse" knob to display "ECO". 2. Press 3 to access the setting (ON/OFF). 3. Turn the "Browse" knob to select the desired setting and confirm by pressing button 3 . Acoustic signal To activate or deactivate the acoustic signal, proceed as follows: 1. Turn the "Browse" knob to display "SOUND".

2. Press 3 to access the setting (ON/OFF). 3. Turn the "Browse" knob to select the desired setting and confirm by pressing button 3 . Brightness To change the display brightness, proceed as follows: 1.

Turn the "Browse" knob to display "BRIGHTNESS". 2. Press button 3 : number 1 appears on the display. 3. Turn the "Browse" knob to increase or decrease brightness and confirm by pressing 3 .

AUTOMATIC OVEN CLEANING For the description of this function, see the chapter CLEANING and the functions table at pag. 12. To activate the oven's automatic cleaning cycle (pyro-cleaning), proceed as follows: 1. Turn the "Functions" knob to symbol : the word PYRO appears on the display. 2. Press button 3 to confirm your choice and start the pyro-cleaning cycle. To select ECO pyro-cleaning, turn the "Browse" knob: the word ECO appears bottom right on the display. Press button 3 to start the shorter programme. During pyro-cleaning, the oven door is automatically locked and the symbol appears on the display. The door remains locked at the end of the cleaning cycle: "COOL" appears on the display, indicating the oven is still cooling down.

When the oven cools to a safe temperature, the symbol switches off and the display shows "END". NOTE: the automatic door lock control procedure fails to execute properly, the symbol appears on the display. If, on the other hand, the door remains closed due to a fault in the locking system, and "DOOR LATCHED" appear on the display. In this case, contact the After-sales Service. **GB11 OVEN FUNCTION DESCRIPTION TABLE FUNCTIONS KNOB OFF** To stop cooking and switch off the oven. **LAMP** To switch the oven interior light on/off. **SPECIAL FUNCTIONS** To speed up defrosting of food. Place food on the middle shelf. Leave food in its packaging in order to prevent it from drying out on the outside. **DEFROST** For keeping just-cooked food hot and crisp (e. g: meat, fried food or flans). Place food on the middle shelf. The function will not activate if the temperature in the oven is above 65°. For optimal rising of sweet or savoury dough. To safeguard the quality of proving, the function will not activate if the temperature in the oven is above 40°C.

Place the dough on the 2nd shelf. The oven does not have to be preheated. To cook any kind of dish on one shelf only. Use the 2nd shelf. Preheat the oven before placing food inside.

For baking cakes with liquid filling (sweet or savoury) on a single shelf. This function can also be used for cooking on two shelves. Switch the position of the dishes to cook food more evenly. Use the 2nd shelf to cook on one shelf only, and the 1st and 3rd to cook on two shelves. Preheat the oven before cooking. **KEEP WARM RISING CONVENTIONAL CONVECTION BAKE** To cook food requiring medium/low cooking temperatures on a maximum of two shelves. This **GENTLE CONVECTION** function is used to cook gently and slowly on two levels without having to switch the position BAKE of the dishes during the cooking process. Use the 2nd shelf to cook on one shelf only, and the 1st and 4th to cook on two shelves. Preheat the oven before cooking. **GRILL** To grill steak, kebabs and sausages; to cook vegetables au gratin and toast bread.

Place food on the 4th shelf. When grilling meat, use the drip tray to collect the cooking juices. Position it on the 3rd shelf, adding approx. half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. To roast large joints of meat (legs, roast beef, chickens). Position the food on the middle shelves. Use the drip tray to collect the cooking juices. Position it on the 1st/2nd shelf, adding approx.

half a litre of water. The oven does not have to be preheated. During cooking the oven door must remain closed. With this function you can also use the rotisserie, if provided. To cook large joints of meat (above 2.

5 kg). Use the 1st or 3rd shelves, depending on the size of the joint. The oven does not have to be preheated. It is advisable to turn the meat over during cooking for more even browning. It is best to baste the meat every now and again to prevent it from drying out.

To set the display (time, brightness, buzzer volume, energy saving). To bake different types and sizes of pizza and bread. This function contains two programmes with predefined settings. Simply indicate the values required (temperature and time) and the oven will manage the cooking cycle automatically. Place the dough on the 2nd shelf after preheating the oven. To eliminate cooking spatters by means of a cycle at very high temperature (approx. 500°). Two self-cleaning cycles are available: a complete cycle (PYRO) and a shorter cycle (ECO). It is advisable to use the complete cycle only in case of a very dirty oven, and the shorter cycle if the function is used at regular intervals. To preheat the oven rapidly.



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For sweets with moist fillings (cheesecake or fruit pies) use the "CONVECTION BAKE" function. 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 dish, 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. When you want to grill meat, choose cuts with an even thickness all over in order to achieve uniform cooking results. Very thick pieces of meat require longer cooking times. To prevent the meat from burning on the outside, lower the position of the wire shelf, keeping the food farther away from the grill. Turn the meat two thirds of the way through cooking. To collect the cooking juices it is advisable to place a drip-tray with half a litre of water directly under the grill on which the meat is placed. Top-up when necessary. Turnspit Use this accessory to evenly roast large pieces of meat and poultry. Place the meat on the rotisserie 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 prevent 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 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. GB16 .



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