

24" Built-in Oven Owner's Manual



UOS52ES4SZ

Whirlpool®

UL LISTED
UL-US-2563834-0

**RECYCLED &
RECYCLABLE PAPER**

385446080_1/R.AB/03.12.2025

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TECHNICAL INFORMATION

General	
Overall Height	591 mm (23" 1/4)
Overall Width	592 mm (23" 5/16)
Overall Depth (including handles)	572 mm (22" 1/2) (621 mm (24" 7/16))
Total electric power	2,6 kW (120/240 V~;60 Hz 1AC~N) 1,95 kW (120/208 V~;60 Hz 1AC~N)
Electrical connection	120/240 V~;60 Hz 1AC~N 120/208 V~;60 Hz 1AC~N
Cable type / Cross section / Fuse	BC-SIL 4X15 AWG/ min. 20 A
Cable length	max. 6ft

This device corresponds to the following standards: UL 858 Household Electric Ranges directive.

- ❶ Technical specifications may be changed without prior notice to improve the quality of the product.
- ❶ Figures in this manual are schematic and may not exactly match your product.
- ❶ Values stated on the product labels or in the documentation accompanying it are obtained in laboratory conditions in accordance with relevant standards. Depending on operational and environmental conditions of the product, these values may vary.

Product ID Number Plate

The serial number and model number for your appliance can be found by opening the door and looking under the control panel on the right side.

Example of the Serial Number

Whirlpool®

MOD: UOS52ES4SZ 00

SER: ASE4499999

120/240 V AC;60 Hz

120/208 V AC;60 Hz

UOS52ES4SZ00 ASE4499999

7732186207 25 999999 10

Made in Türkiye / Fabriqué en Turquie / Hecho en Turquía



**Energy Verified
Rendement
Énergétique Vérifié**

2.60 kW
1.95 kW



UL-US-2563834-0

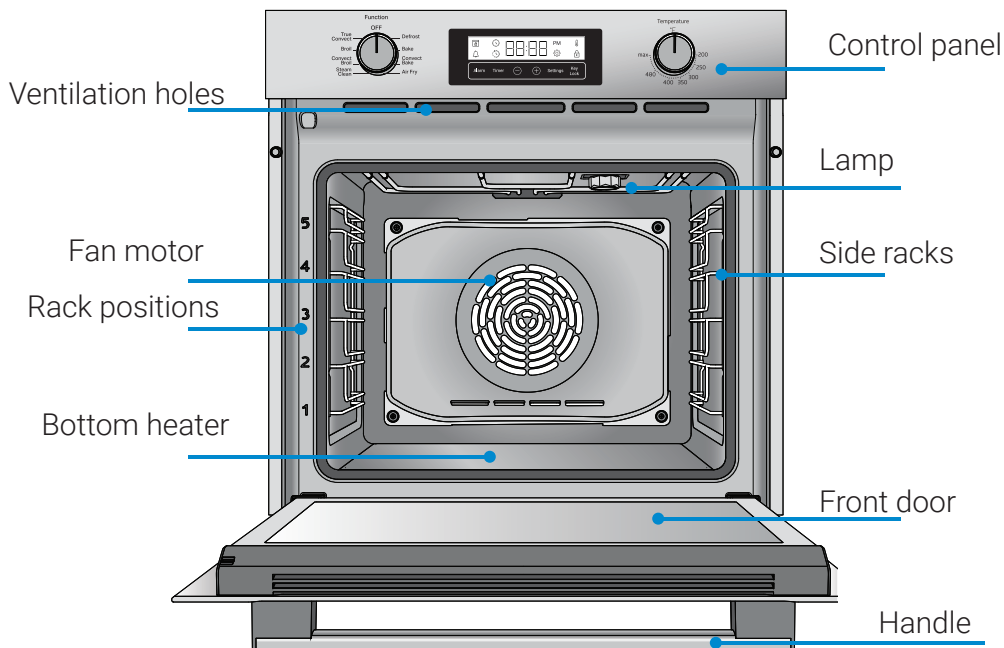
BUILT-IN ELECTRIC OVEN 4GJ5

FOUR ÉLECTRIQUE ENCASTRÉ 4GJ5 HORNO

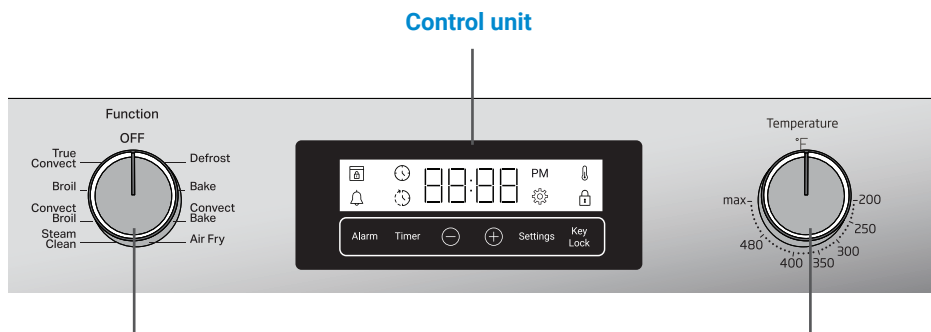
ELECTRICO INTEGRADO 4GJ5

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Marca registrada de Whirlpool. Utilizada bajo licencia en Canadá.

BUILT-IN OVEN OVERVIEW



CONTROL PANEL OVERVIEW



Function selection knob

You can select the oven operating functions with the function selection knob. Turn left / right from closed (top) position to select.

Temperature knob

You can select the temperature you want to cook with the temperature knob. Turn clockwise from the closed (top) position to select.

Oven inner temperature indicator

You can understand the oven interior temperature from the temperature symbol on the timer display. The temperature symbol appears on the display when the cooking starts, and the temperature symbol disappears when the appliance reaches the set temperature. When the temperature inside the oven drops below the set temperature, the temperature symbol reappears.

PRODUCT ACCESSORIES

There are various accessories in your product. In this section, the description of the accessories and the descriptions of the correct usage are available.

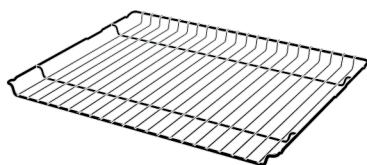
Depending on the product model, the supplied accessory varies. All accessories described in the user's manual may not be available in your product.

- ❶ The trays inside your appliance may be deformed with the effect of the heat. This has no effect on the functionality. Deformation disappears when the tray is cooled.

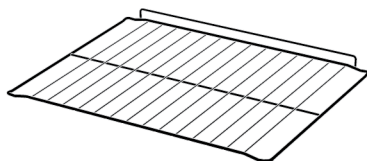
Wire grill

It is used for frying or placing the food to be baked, fried and stewed on the desired shelf.

On models with wire shelves :



On models without wire shelves :

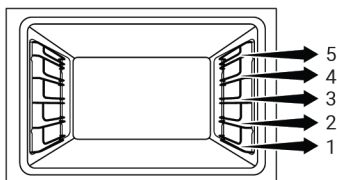


USE OF PRODUCT ACCESSORIES

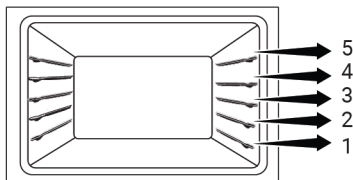
Cooking shelves

There are 5 levels of shelf position in the cooking area. You can also see the order of the shelves in the numbers on the front frame of the oven.

On models with wire shelves :



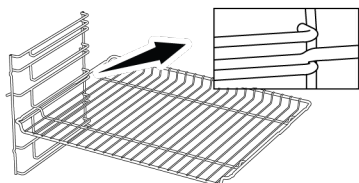
On models without wire shelves :



Placing the wire grill on the cooking shelves

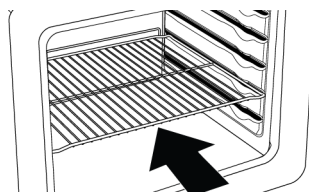
On models with wire shelves :

It is crucial to place the wire grill on the wire side shelves properly. While placing the wire grill on the desired shelf, the open section must be on the front. For better cooking, the wire grill must be secured on the wire shelf's stopping point. It must not pass over the stopping point to contact with the rear wall of the oven.



On models without wire shelves :

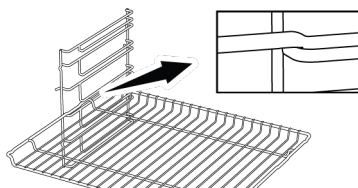
It is crucial to place the wire grill on the side shelves properly. The wire grill has one direction when placing it on the shelf. While placing the wire grill on the desired shelf, the open section must be on the front.



Stopping function of the wire grill

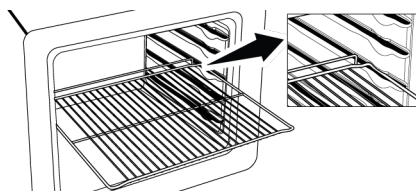
There is a stopping function to prevent the wire grill from tipping out of the wire shelf. With this function, you can easily and safely take out your food. While removing the wire grill, you can pull it forward until it reaches the stopping point. You must pass over this point to remove it completely.

On models with wire shelves :



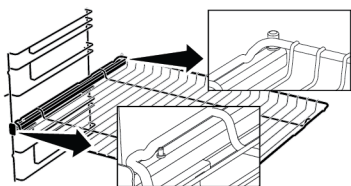
USE OF PRODUCT ACCESSORIES

On models without wire shelves :



Proper placement of the wire grill on the telescopic rails-On models with wire shelves and telescopic models

Thanks to telescopic rails, the wire grill can be easily installed and removed. When using wire grills with the telescopic rail, care should be taken that the pins on the front and back of the telescopic rails, rest against the edges of the grill (shown in the figure).



PREPARATION

The following information will help you to use your appliance in an ecological way, and to save energy.

TIPS FOR SAVING ENERGY

- Use dark-colored or -enamel coated cookware to improve heat transfer.
- Properly preheat the oven when cooking instructions suggest to do so.
- Refrain from opening the oven door while cooking.
- Cook multiple items at the same time or one right after the other while the oven is still hot.
- Defrost frozen meals prior to cooking.
- Turn oven off a few minutes before the cooking time ends. Make sure to keep the oven door closed to preserve the heat necessary to finish cooking.

FIRST CLEANING OF THE APPLIANCE

- Remove all packaging materials.
- Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.
- ① The surface might get damaged by some detergents or cleaning materials.
- ① Do not use aggressive detergents, cleaning powders/creams or any sharp objects during cleaning.

INITIAL HEATING

- Heat up the product for about 30 minutes and then switch it off. Thus, any production residues or layers will be burnt off and removed.
 - ① Smoke and smell may emit for a couple of hours during the initial operation. This is quite normal. Ensure that the room is well ventilated to remove the smoke and smell. Avoid directly inhaling the smoke and the smell that emits.
- ⚠ Warning:** Hot surfaces cause burns! Product may be hot when it is in use. Never touch the hot burners. Keep children away.

TEMPERATURE CHART (°F / °C)

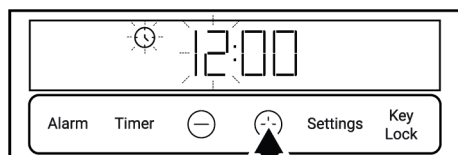
°C	°F
10	50
32.2	90
50	122
100	212
140	284
150	302
160	320
170	338
180	356
190	374
200	392
220	428
250	482
300	572

SETTINGS

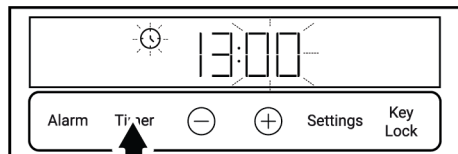
▲ Warning: Before using the oven, the clock must be set. If the clock is not set, the oven some functions will not work properly.

SETTING THE TIME

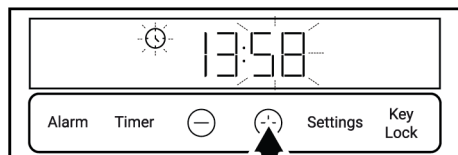
1. When the oven is first started, "12:00" and ⌚ symbol will flash on the display.
2. Set the time of day by touching the (+)/(-) keys.



3. Touch Timer or Settings key to activate the minutes field.



4. Touch the (+)/(-) keys to set the minute.



5. Confirm by touching the Timer or Settings key.

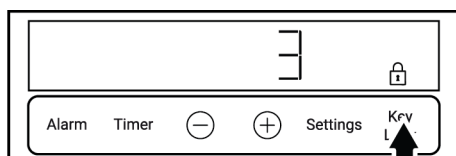
⇒ The time of day is set and the ⌚ symbol disappears on the display.

i When the time setting is set to after 12:00, the PM symbol appears on the screen. When the time setting is set to 12:00 again, the symbol disappears.

ACTIVATING THE KEY LOCK

By using the key lock feature, you can safeguard the timer from interference.

1. Touch the Key Lock key until the 🔒 symbol appears on the display.



⇒ The 🔒 symbol is shown on the display and the 3-2-1 count down starts. The key lock activates when the count-down ends. When any key is touched after the key lock is set, the timer sounds an audible signal and the 🔒 symbol flashes.

i If you release the key before the end of the countdown, the key lock does not activate.

i Timer keys cannot be used when the key lock is on. The key lock will not be cancelled in case of power failure.

DEACTIVATING THE KEY LOCK

1. Touch the Key Lock key until the 🔒 symbol disappears from the display.

⇒ The 🔒 symbol disappears from the display and the key lock is disabled.

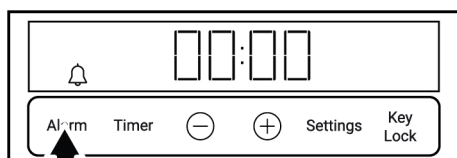
SETTINGS

SETTING THE ALARM

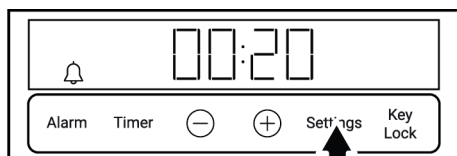
You can also use the timer of the product for any warning or reminder other than baking. The alarm clock has no effect on the oven operating functions. It is used for warning purposes. For example, you can use the alarm clock when you want to turn the food in the oven at a certain time. As soon as the time you set has expired, the timer gives you an audible warning.

❗ The maximum alarm time may be 23 hours 59 minutes.

1. Touch the Alarm key until the 🔔 symbol appears on the display.



2. Set the alarm time with the $\oplus/\ominus$ keys.



⇒ After setting the alarm time, the 🔔 symbol remains lit and the alarm time starts to countdown on the display. If the alarm time and baking time are set at the same time, the shorter time is shown on the display.

3. After the alarm time is completed, the 🔔 symbol starts flashing and gives you an audible warning.

Turning off the alarm

1. At the end of the alarm period, the warning sounds for two minutes. Touch any key to stop the audible warning.

⇒ The warning stops and the time of day appears on the display.

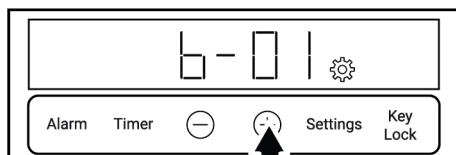
If you want to cancel the alarm;

1. Touch the Alarm key until the 🔔 symbol appears on the display to reset the alarm time. Touch the $\ominus$ key until the "00:00" symbol appears on the display.
2. You can also cancel the alarm by touching the Alarm key for a long time.

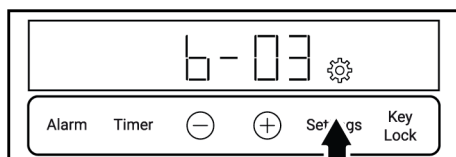
ADJUSTING THE VOLUME

1. Touch Settings key until the ⚙️ symbol and "b-01-b-02-b-03" appears on the display.

2. Set the desired level with the $\oplus/\ominus$ keys. (b-01-b-02-b-03)



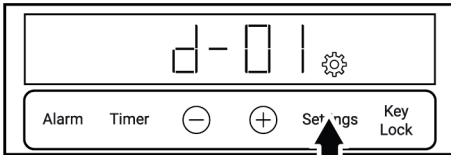
3. Touch the Settings key for confirmation or wait without touching any key. The volume set becomes active after a while.



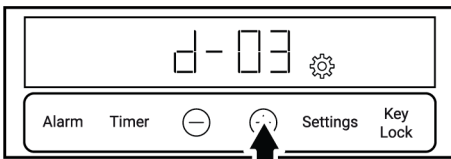
SETTINGS

SETTING THE DISPLAY BRIGHTNESS

1. Touch Settings key until the ⚙ symbol and "d-01,d-02,d-03" appears on the display.



2. Set the desired brightness with the ⊕/⊖ keys. (d-01-d-02-d-03)



3. Touch the Settings key for confirmation or wait without touching any key. The brightness set becomes active after a while.

OPERATION

GENERAL INFORMATION ON USING THE OVEN

Cooling fan

Your product has a cooling fan. The cooling fan is activated automatically when necessary and cools both the front of the product and the furniture. It is automatically deactivated when the cooling process is finished. Hot air comes out over the oven door. Do not cover these ventilation openings with anything. Otherwise, the oven may overheat. The cooling fan continues to operate during oven operation or after the oven is turned off (approximately 20-30 minutes). If you cook by programming the oven timer, at the end of the baking time, the cooling fan turns off with all functions. The cooling fan running time cannot be determined by the user. It turns on and off automatically. This is not an error.

Oven lighting

The oven lighting is turned on when the oven starts baking. In some models, the lighting is on during baking, while in some models it turns off after a certain time.

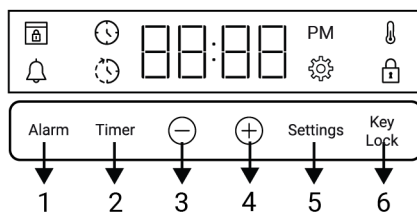
OPERATION OF THE OVEN CONTROL UNIT

General warnings for the oven control unit

- The maximum time that can be set for the baking process is 5 hours 59 minutes. In case of a power failure, the program is canceled. You will need to reprogram.
- While making any adjustments, the relevant symbols flash on the display. A short time should be waited for the settings to be saved.

- If any cooking setting has been made, the time of day cannot be adjusted.
- If cooking time is set when cooking starts, the remaining time is displayed on the display.
- In cases where cooking time or cooking end time is set; you can cancel automatically by touching the ⌚ key for a long time.

Timer



- 1 Alarm key
- 2 Time setting key
- 3 Decrease key
- 4 Increase key
- 5 Settings key
- 6 Key lock key

Display symbols

- : Cooking time symbol
- : Cooking end time symbol
- : Alarm symbol
- : Settings symbol
- : Key lock symbol
- : Temperature symbol
- PM** : PM symbol
- : Door lock symbol *

* It varies depending on the product model. It may not be available on your product.

OPERATION

Turning on the oven

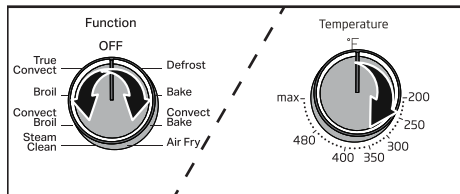
When you select a operating function you want to cook with the function selection knob and set a certain temperature with the temperature knob, the oven starts operating.

Turning off the oven

You can turn the oven off by turning the function selection knob and temperature knob to the off (up) position.

Manual cooking to select temperature and oven operating function

You can cook by making a manual control (at your own control) without setting the cooking time by selecting the temperature and operating function specific to your food.



1. Select the operating function you want to cook with the function selection knob.

2. Set the temperature you want to cook with the temperature knob.

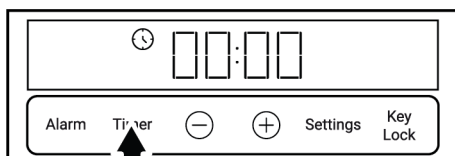
⇒ Your oven will start operating immediately at the selected function and temperature, and the symbol will appear on the display. When the temperature inside the oven reaches the set temperature, the symbol disappears. The oven does not switch off automatically since manual cooking is done without setting the cooking time. You have to control cooking and

turn it off yourself. When your cooking is completed, turn off the oven by turning the function selection knob and the temperature knob to the off (up) position.

Cooking by setting the cooking time:

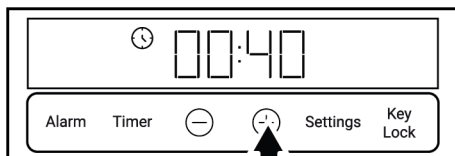
You can have the oven turn off automatically at the end of the time by selecting the temperature and operating function specific to your food and setting the cooking time on the timer.

1. Select the operating function for cooking.
2. Touch the Timer key until the symbol appears on the display for the cooking time.



① After setting the operation function and temperature, you can set the cooking time for 30 minutes by touching the key directly for quick setting of the cooking time and change the time with the keys.

3. Set the cooking time with the keys.



① The cooking time increases by 1 minute in the first 15 minutes, after 15 minutes it increases by 5 minutes.

4. Put your food in the oven and set the temperature with the temperature knob.

⇒ Your oven will start operating immediately at the selected function and temperature. The set cooking time

OPERATION

starts to count down and the  symbol appears on the display. When the temperature inside the oven reaches the set temperature, the  symbol disappears.

5. After the set cooking time is completed, on the display, "End" appears, the  symbol flashes and the timer beeps.

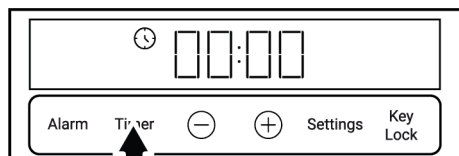
6. The warning sounds for two minutes. Press any key to stop the warning. The warning stops and the time of day appears on the display.

① If any key is pushed at the end of the audible warning, the oven will start operating again. To prevent the oven from operating again at the end of the warning, turn off the oven by turning the temperature knob and function knob to the "0" (off) position.

To set the cooking end time to a later time:

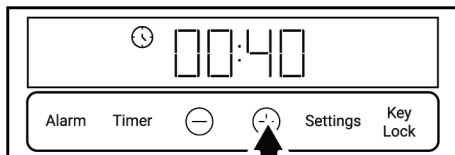
By selecting the temperature and operating function specific to your meal, you can set the cooking time and the cooking end time to a later time, allowing the oven to start and turn off automatically.

1. Select the operating function for cooking.
2. Touch the Timer key until the  symbol appears on the display for the cooking time.



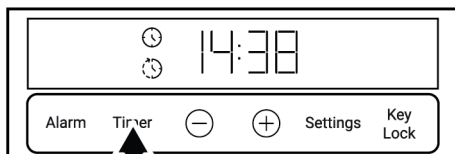
① After setting the operation function and temperature, you can set the cooking time for 30 minutes by touching the  key directly for quick setting of the cooking time and change the time with the  keys.

3. Set the cooking time with the  keys.



① The cooking time increases by 1 minute in the first 15 minutes, after 15 minutes it increases by 5 minutes.

4. Touch the Timer key until the  symbol appears on the display for the cooking end time.



5. Set the cooking end time with the  keys.

6. After the cooking end time is set, the  symbol and the  symbol with the time period symbol will appear constantly on the display. As soon as cooking starts, the  symbol disappears.

7. Put your food in the oven and set the temperature with the temperature knob.

⇒ The oven time calculates the time to start cooking by subtracting the cooking time from the cooking end time you set. When the cooking start time comes, the selected function is activated and the oven heats up to the set temperature. The set cooking time starts to count down and the  symbol appears on the display. When the temperature inside the oven reaches the set temperature, the  symbol disappears.

8. After the set cooking time is completed, on the display, "End" appears, the  symbol flashes and the timer beeps.

9. The warning sounds for two minutes. Press any key to stop the warning. The warning stops and the time of day appears on the display.

OPERATION

OVEN FUNCTION MODES

On the function table, the operating functions you can use in your oven and the highest and lowest temperatures that can be set for these functions are shown. The order of the operating modes shown here may differ from the arrangement on your product.

Function description	Temperature range (°F)	Description and use
Defrost	-	The oven is not heated. Only the fan (on the back wall) operates. Frozen food with granules is slowly defrosted at room temperature, cooked food is cooled. The time required to defrost a whole piece of meat is longer than for foods with grains.
Bake	*	Food is heated from above and below at the same time. Suitable for cakes, pastries or cakes and stews in baking moulds. Cooking is done with a single tray.
Steam Clean	*	This function should be used for Steam Clean. Only lower heating is on. It is also suitable for foods that need browning on the bottom.
Convect Bake	*	The hot air heated by the upper and lower heaters is distributed equally and rapidly throughout the oven with the fan. Cooking is done with a single tray.
Air Fry	*	The hot air heated by the fan heater is distributed equally and rapidly throughout the oven with the fan. It is suitable for multi-tray cooking at different shelf levels. Thanks to the rapidly distributed air by this function, you can make shallow or oil-free frying. For detailed information, see the "Air Fry" section.
True Convect	*	Upper heating, lower heating and fan heating functions operate. Each side of the product to be cooked is cooked equally and quickly. Cooking is done with a single tray.
Broil	*	The large broil on the oven ceiling works. It is suitable for broiling in large amounts.
Convect Broil	*	The hot air heated by the small broil is quickly distributed into the oven with the fan. It is suitable for broiling smaller amounts.

* Your product operates in the temperature range specified on the temperature knob.

GENERAL INFORMATION ABOUT COOKING

You can find tips on preparing and cooking your food in this section.

Plus, this section describes some of the foods tested as producers and the most appropriate settings for these foods. Appropriate oven settings and accessories for these foods are also indicated.

GENERAL WARNINGS ABOUT COOKING IN THE OVEN

- While opening the oven door during or after baking, hot-burning steam may emerge. The steam may burn your hand, face and/or eyes. When opening the oven door, stay away.
- Intense steam generated during baking may form condensed water drops on the interior and exterior of the oven and on the upper parts of the furniture due to the temperature difference. This is a normal and physical occurrence.
- The cooking temperature and time values given for foods may vary depending on the recipe and amount. For this reason, these values are given as ranges.
- Always remove unused accessories from the oven before you start cooking. Accessories that will remain in the oven may prevent your food from being cooked at the correct values.
- For foods that you will cook according to your own recipe, you can reference similar foods given in the cooking tables.
- Using the supplied accessories ensures you get the best cooking performance. Always observe the warnings and information provided by the manufacturer for the external cookware you will use.
- Cut the greaseproof paper you will use in your cooking in suitable sizes to the container you will cook. Greaseproof papers that are overflowing from the container can create a risk of burns and affect the quality of your baking. Use the

greaseproof paper you will use in the temperature range specified.

- For good baking performance, place your food on the recommended correct shelf. Do not change the shelf position during baking.

PASTRIES AND OVEN FOOD

General Information

- We recommend using the accessories of the product for a good cooking performance. If you will use an external cookware, prefer dark, non-sticking and heat resistant ware.
- If preheating is recommended in the cooking table, be sure to put your food in the oven after preheating.
- If you will cook by using cookware on the wire grill, place it in the middle of the wire grill, not near the back wall.
- All materials used in making pastry should be fresh and at room temperature.
- The cooking status of the foods may vary depending on the amount of food and the size of the cookware.
- Metal, ceramic and glass moulds extend the cooking time and the bottom surfaces of pastry foods do not brown evenly.
- If you are using baking paper, a small browning can be observed on the bottom surface of the food. In this situation, you may have to extend your cooking period by approximately 10 minutes.
- The values specified in the cooking tables are determined as a result of the tests carried out in our laboratories. Values suitable for you may differ from these values.
- Place your food on the appropriate shelf recommended in the cooking table. Refer to the bottom shelf of the oven as shelf 1.

GENERAL INFORMATION ABOUT COOKING

Tips for baking cakes

- If the cake is too dry, increase the temperature by 50°F and shorten the baking time.
- If the cake is moist, use a small amount of liquid or reduce the temperature by 50°F.
- If the top of the cake is burnt, put it on the lower shelf, lower the temperature and increase the baking time.
- If the inside of the cake is cooked well, but outside is sticky, use less liquid, decrease the temperature and increase the cooking time.

Hints for pastry

- If the pastry is too dry, increase the temperature by 50 °F and shorten the cooking time. Wet the dough sheets

with a sauce consisting of milk, oil, egg and yoghurt mixture.

- If the pastry is getting cooked slowly, make sure that the thickness of the pastry you have prepared does not overflow the tray.
- If the pastry is browned on the surface but the bottom is not cooked, make sure that the amount of sauce you will use for the pastry is not too much at the bottom of the pastry. For an even browning, try to spread the sauce evenly between the dough sheets and the pastry.
- Bake your pastry in the position and temperature appropriate to the cooking table. If the bottom is still not browned enough, place it on a bottom shelf for the next cooking.

Cooking table for pastries and oven foods

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Cake on the tray	Standard tray *	Bake	3	356	30 ... 45
Cake in the mould	Cake mould on wire grill** **	Air Fry	2	356	30 ... 40
Small cakes	Standard tray *	Bake	3	320	25 ... 35
Small cakes	Standard tray *	Air Fry	On models with wire shelves : 3 On models without wire shelves : 2	302	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Bake	2	320	30 ... 40
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Air Fry	2	320	30 ... 40
Cookie	Pastry tray *	Bake	3	338	25 ... 40
Cookie	Pastry tray *	Air Fry	3	338	20 ... 30
Rich pastry	Standard tray *	Bake	2	392	30 ... 45
Rich pastry	Standard tray *	Convect Bake	2	392	30 ... 40

GENERAL INFORMATION ABOUT COOKING

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Rich pastry	Standard tray *	Air Fry	2	356	35 ... 45
Dough pastry	Standard tray *	Bake	2	392	20 ... 35
Dough pastry	Standard tray *	Air Fry	3	356	20 ... 30
Whole bread	Standard tray *	Bake	3	392	30 ... 45
Whole bread	Standard tray *	Air Fry	3	392	30 ... 40
Lasagne	Glass / metal rectangular container on wire grill **	Bake	2 or 3	392	30 ... 45
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Bake	2	356	50 ... 70
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Air Fry	2	338	50 ... 70
Pizza	Standard tray *	Bake	2	392 ... 428	10 ... 20

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Small cakes	2-Standard tray * 4-Pastry tray *	Air Fry	2 - 4	On models with wire shelves :302 On models without wire shelves :284	On models with wire shelves : 25 ... 40 On models without wire shelves : 30 ... 45
Cookie	2-Standard tray * 4-Pastry tray *	Air Fry	2 - 4	338	25 ... 35
Rich pastry	1-Standard tray * 4-Pastry tray *	Air Fry	1 - 4	356	35 ... 45
Dough pastry	2-Standard tray * 4-Pastry tray *	Air Fry	2 - 4	356	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

GENERAL INFORMATION ABOUT COOKING

MEAT, FISH AND POULTRY

The key points on roasting

- Seasoning it with lemon juice and pepper before cooking whole chicken, turkey and large pieces of meat will increase cooking performance.
- It takes 15 to 30 minutes more to cook boned meat than fillet by frying.
- You should calculate about 4 to 5

minutes of cooking time per centimetre of the meat thickness.

- After the cooking time is expired, keep the meat in the oven for approximately 10 minutes. The juice of the meat is better distributed to the fried meat and does not come out when the meat is cut.
- Fish should be placed on the medium or low level shelf in a heat resistant plate.
- Cook the recommended dishes in the cooking table with a single tray.

Cooking table for meat, fish and poultry

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Steak (whole) / Roast (1 kg)	Standard tray *	Convect Bake	3	15 mins. 482/ max, after 356 ... 374	60 ... 80
Lamb's shank (1,5-2 kg)	Standard tray *	Convect Bake	3	15 mins. 482/ max, after 338	110 ... 120
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	Convect Bake	2	15 mins. 482/ max, after 374	60 ... 80
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	Air Fry	2	392 ... 428	60 ... 80
Fried chicken (1,8-2 kg)	Wire grill * Place one tray on a lower shelf	True Convect	2	15 mins. 482/ max, after 374	60 ... 80
Turkey (5.5 kg)	Standard tray *	Convect Bake	1	25 mins. 482/ max, after 356 ... 374	150 ... 210
Turkey (5.5 kg)	Standard tray *	True Convect	1	25 mins. 482/ max, after 356 ... 374	150 ... 210
Fish	Wire grill * Place one tray on a lower shelf	Convect Bake	3	392	20 ... 30
Fish	Wire grill * Place one tray on a lower shelf	True Convect	3	392	20 ... 30

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

GENERAL INFORMATION ABOUT COOKING

BROIL

Red meat, fish and poultry meat quickly turns brown when broiled, holds a beautiful crust and does not dry out. Fillet meats, skewer meats, sausages as well as juicy vegetables (tomatoes, onions, etc.) are particularly suitable for broiling.

General warnings

- Food not suitable for broiling carries a fire hazard. Broil only food that is suitable for heavy broil fire. Also, do not place the food too far in the back of the broil. This is the hottest area and fatty foods may catch fire.
- When the preheating time is 5 minutes in the broil mode, skip the preheating, do not wait for the entire preheating time to pass.
- [Close the oven door during broiling.](#)
[Never broil with the oven door open. Hot surfaces may cause burns!](#)

The key points of the broil

- Prepare foods of similar thickness and weight as much as possible for the broil.
- Place the pieces to be broiled on the wire grill or wire grill tray by distributing them without exceeding the dimensions of the heater.
- Depending on the thickness of the pieces to be broiled, the cooking times given in the table may vary.
- Slide the wire grill or the wire grill tray to the desired level in the oven. If you are cooking on the wire grill, slide the oven tray to the lower shelf to collect the oils. The oven tray you will slide should be sized to cover the entire broil area. This tray may not be supplied with the product. Put some water into the oven tray for easy cleaning.

Broil table

Food	Accessory to be used	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Fish	Wire grill	4 - 5	482	20 ... 25
Chicken pieces	Wire grill	4 - 5	482	25 ... 35
Meatball (veal) - 12 amount	Wire grill	4	482	20 ... 30
Lamb chop	Wire grill	4 - 5	482	20 ... 25
Steak - (meat cubes)	Wire grill	4 - 5	482	25 ... 30
Veal chop	Wire grill	4 - 5	482	25 ... 30
Vegetable gratin	Wire grill	4 - 5	428	20 ... 30
Toast bread	Wire grill	4	482	1 ... 4

It is recommended to preheat for 5 minutes for all broiled food.

Turn pieces of food after 1/2 of the total broiling time.

GENERAL INFORMATION ABOUT COOKING

Convect Broil

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Fish	Wire grill	Convect Broil	4	392	30 ... 35
Chicken pieces	Wire grill	Convect Broil	4	482	25 ... 35
Meatball (veal) - 12 amount	Wire grill	Convect Broil	4	482	30 ... 40
Steak (whole) / Roast (1 kg)	Wire grill - Place one tray on a lower shelf	Convect Broil	3	15 mins. 482, after 356 ... 374	90 ... 110
Do not preheat the dishes recommended in this broil chart.					

TEST FOODS

Foods in this cooking table are prepared according to the EN 60350-1 standard to facilitate testing of the product for control institutes.

Cooking table for test meals

Suggestions for baking with a single tray

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Shortbread (sweet cookie)	Standard tray *	Bake	3	284	20 ... 30
Shortbread (sweet cookie)	Standard tray *	Air Fry	On models with wire shelves : 3 On models without wire shelves : 2	284	15 .. 25
Small cakes	Standard tray *	Bake	3	320	25 ... 35
Small cakes	Standard tray *	Air Fry	On models with wire shelves : 3 On models without wire shelves : 2	302	25 ... 35
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Bake	2	320	30 ... 40

GENERAL INFORMATION ABOUT COOKING

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Sponge cake	Round springform pan, 26 cm in diameter on wire grill **	Air Fry	2	320	30 ... 40
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Bake	2	356	50 ... 70
Apple pie	Round black metal mould, 20 cm in diameter on wire grill **	Air Fry	2	338	50 ... 70

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Suggestions for cooking with two trays

Food	Accessory to be used	Operating function	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Small cakes	2-Standard tray *	Air Fry	2 - 4	On models with wire shelves :302	On models with wire shelves : 25 ... 40
	4-Pastry tray *			On models without wire shelves :284	On models without wire shelves : 30 ... 45
Shortbread (sweet cookie)	2-Standard tray * 4-Pastry tray *	Air Fry	2 - 4	284	15 ... 25

Preheating is recommended for all food.

*These accessories may not be included with your product.

**These accessories are not included with your product. They are commercially available accessories.

Broil

Food	Accessory to be used	Shelf position	Temperature (°F)	Baking time (min) (approx.)
Meatball (veal) - 12 amount	Wire grill	4	482	20 ... 30
Toast bread	Wire grill	4	482	1 ... 4
It is recommended to preheat for 5 minutes for all broiled food.				
Turn pieces of food after 1/2 of the total broiling time.				

GENERAL INFORMATION ABOUT COOKING

AIR FRY

In the "Air Fry" function, you can make shallow frying or oil-free frying with hot air in the oven. The frying grill (Air Fry) is not provided with the product. It is commercially available accessories.

General information

Please refer to the recommended baking table for "Air Fry" function.

Place an oven tray on the bottom shelf to collect the oil while frying. Place a heat-resistant baking paper or a similar material recommended for oven use inside the inserted tray.

If a tray is not used on the bottom shelf, any dripping oil or other substances from the food can cause heavy smoke and even flames.

Food	Cooking Mode	Temperature °F	Rack Position	Time (min.)	Recommended amount
Homemade potato*	Air Fry	428	3	20 ... 40	200-1000 g
Frozen potato**	Air Fry	428	3	15 ... 35	200-1400 g
Chicken leg/wing	Air Fry	428	3	20 ... 40	500-1500 g
Chicken breast	Air Fry	428	3	30 ... 40	200-700 g
Whole chicken	Air Fry	15 minutes 482/max then 374	3	60 ... 80	1800-2000 g
Frozen nugget**	Air Fry	428	3	15 ... 25	400-1000 g
Meatball	Air Fry	428	3	20 ... 30	20-25 pieces
Whole fish	Air Fry	428	3	15 ... 25	2-5 pieces
Frozen crunchy fish** (fish fingers)	Air Fry	428	3	15 ... 25	500-1500 g
Frozen pastry**	Air Fry	428	3	25 ... 35	200-800 g (10-40 pieces)
Frozen pizza**	Air Fry	428	3	10 ... 20	2-4 pieces
Sausage	Air Fry	428	3	15 ... 25	10-20 pieces
Mixed vegetables	Air Fry	428	3	20 ... 25	400-1000 g
Muffin	Air Fry	428	3	25 ... 35	20-25 pieces
Stuffed pepper	Air Fry	428	3	25 ... 35	20-25 pieces

① * Hold the potatoes in water for 30 minutes, dry and add ¼ to 1 tablespoon of oil.

① ** Preheat.

CARE AND MAINTENANCE

GENERAL CLEANING INFORMATION

General warnings

- Wait for the product to cool before cleaning the product. Hot surfaces may cause burns!
- Do not apply the detergents directly on the hot surfaces. This may cause permanent stains.
- The product should be thoroughly cleaned and dried after each operation. Thus, food residues shall be easily cleaned and these residues shall be prevented from burning when the product is used again later. Thus, the service life of the appliance extends and frequently faced problems are decreased.
- Some detergents or cleaning agents cause damage to the surface. Unsuitable cleaning agents are: bleach, cleaning products containing ammonia, acid or chloride, steam cleaning products, descaling agents, stain and rust removers, abrasive cleaning products (cream cleaners, scouring powder, scouring cream, abrasive and scratching scrubber, wire, sponges, cleaning cloths containing dirt and detergent residues).
- No special cleaning material is needed in the cleaning made after each use. Clean the appliance using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.
- Be sure to completely wipe off any remaining liquid after cleaning and immediately clean any food splashing around during cooking.

Inox - stainless surfaces

- Do not use acid or chlorine-containing cleaning agents to clean stainless-inox surfaces and handles.
- Stainless-inox surface may change colour in time. This is normal. After each

operation, clean with a detergent suitable for the stainless or inox surface.

- Clean with a soft soapy cloth and liquid (non-scratching) detergent suitable for inox surfaces, taking care to wipe in one direction.
- Remove lime, oil, starch, milk and protein stains on the glass and inox surfaces immediately without waiting. Stains may rust under long periods of time.
- Cleaners sprayed/applied to the surface should be cleaned immediately. Abrasive cleaners left on the surface cause the surface to turn white.

Enamelled surfaces

- The oven must cool down before cleaning the cooking area. Cleaning on hot surfaces shall create both fire hazard and damage the enamel surface.
- After each use, clean the enamel surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- If your product has an steam cleaning function, you can make steam cleaning for light non-permanent dirt.
- For difficult stains, an oven and broil cleaner recommended on the website of your product brand and a non-scratching scouring pad can be used. Do not use an external oven cleaner.

Catalytic surfaces

- The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model.
- The catalytic walls have a light matte and porous surface. The catalytic walls of the oven should not be cleaned.
- Catalytic surfaces absorb oil thanks to its porous structure and start to shine when the surface is saturated with oil, in this case it is recommended to replace the parts.

CARE AND MAINTENANCE

Glass surfaces

- When cleaning glass surfaces, do not use hard metal scrapers and abrasive cleaning materials. They can damage the glass surface.
- Clean the appliance using dishwashing detergent, warm water and a microfiber cloth specific for glass surfaces and dry it with a dry microfiber cloth.
- If there is residual detergent after cleaning, wipe it with cold water and dry with a clean and dry microfiber cloth. Residual detergent may damage the glass surface next time.
- Under no circumstances should the dried-up residue on the glass surface be cleaned off with serrated knives, wire wool or similar scratching tools.
- You can remove the calcium stains (yellow stains) on the glass surface with the commercially available descaling agent, with a descaling agent such as vinegar or lemon juice.
- If the surface is heavily soiled, apply the cleaning agent on the stain with a sponge and wait a long time for it to work properly. Then clean the glass surface with a wet cloth.
- Discolorations and stains on the glass surface are normal and not defects.

Plastic parts and painted surfaces

- Clean plastic parts and painted surfaces using dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth.
- Do not use hard metal scrapers and abrasive cleaners. They may damage the surfaces.
- Ensure that the joints of the components of the product are not left damp and with detergent. Otherwise, corrosion may occur on these joints.

CLEANING ACCESSORIES

Do not put the product accessories in a dishwasher unless otherwise stated in the user's manual.

CLEANING THE CONTROL PANEL

- When cleaning the panels with knob-control, wipe the panel and knobs with a damp soft cloth and dry with a dry cloth. Do not remove the knobs and gaskets underneath to clean the panel. The control panel and knobs may be damaged.
- While cleaning the inox panels with knob control, do not use inox cleaning agents around the knob. The indicators around the knob can be erased.
- Clean the touch control panels with a damp soft cloth and dry with a dry cloth. If your product has a key lock feature, set the key lock before performing control panel cleaning. Otherwise, incorrect detection may occur on the keys.

CLEANING THE INSIDE OF THE OVEN (COOKING AREA)

Follow the cleaning steps described in the "General Cleaning Information" section according to the surface types in your oven.

Cleaning the side walls of the oven

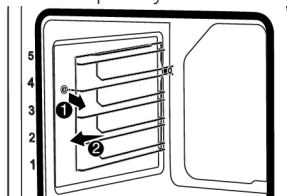
The side walls in the cooking area can only be covered with enamel or catalytic walls. It varies by model. If there is a catalytic wall, refer to the "Catalytic surfaces" section for information.

If your product is a wire shelf model, remove the wire shelves before cleaning the side walls. Then complete the cleaning as described in the "General Cleaning Information" section according to the side wall surface type.

CARE AND MAINTENANCE

To remove the side wire shelves:

1. Remove the front of the wire shelf by pulling it on the side wall in the opposite direction.
2. Pull the wire shelf towards you to remove it completely.



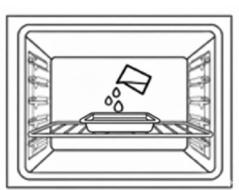
3. To reattach the shelves, the procedures applied when removing them must be repeated from the end to the beginning, respectively.

STEAM CLEAN

This allows cleaning of the dirt (not remaining for a long time) that is softened by the steam inside the oven and by the water droplets condensed in the internal surfaces of the oven easily.

1. Remove all accessories except side racks inside the oven.
2. Add 2 cups (0.4 l) of water to a tray (accessory is not included) and place it on the 2nd shelf of the oven.

- ❶ Do not use distilled or filtered water. Use ready-made waters only. Do not use flammable, alcoholic or solid particulate solutions instead of water.



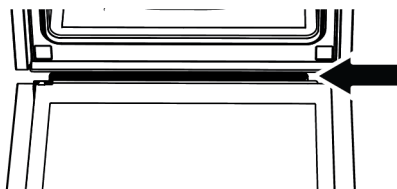
3. Set the oven to the steam clean operating mode and operate it at 212°F for 25 minutes.

Immediately open the door and wipe the oven interiors with a wet sponge or cloth. Steam will be released when opening the door. This may pose a risk of burns. Be careful when opening the door.

For stubborn dirt, clean the product using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.

- ❶ In the steam clean function, it is expected that the added water evaporates and condenses on the inside of the oven and the oven door in order to soften the light dirt formed in your oven. Condensation formed on the oven door may drip around when the oven door is opened. As soon as you open the oven door, wipe off the condensation.

(It varies depending on the product model. It may not be available on your product.) After the condensation inside the oven, puddle or moisture may occur in the pool channel under the oven. Wipe this pool channel with a damp cloth after use and dry it.



CARE AND MAINTENANCE

CLEANING THE OVEN DOOR

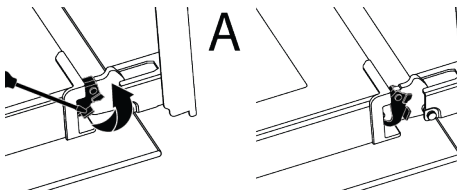
You can remove your oven door to clean it. How to remove the door is explained in the sections "Removing the oven door". After removing the door clean it using a dishwashing detergent, warm water and a soft cloth or sponge and dry them with a dry cloth. For lime residue that may form on the oven glass, wipe the glass with vinegar and rinse.

- ❶ Do not use harsh abrasive cleaners, metal scrapers, wire wool or bleach materials to clean the oven door and glass.

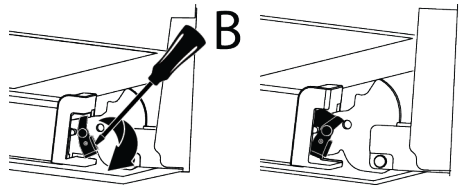
Removing the oven door

1. Open the oven door.
2. Open the clips in the front door hinge socket on the right and left by pushing them downwards as shown in the figure.
3. Hinge types vary as (A), (B), (C) types according to the product model. The following figures show how to open each type of hinge.

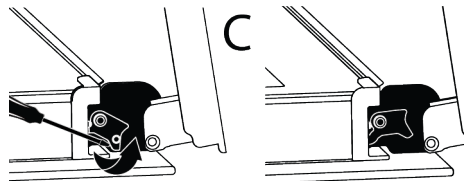
4. (A) type hinge is available in normal door types.



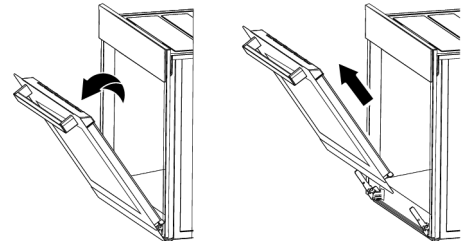
5. (B) type hinge is available in soft closing door types.



6. (C) type hinge is available in soft opening/closing door types.



7. Get the oven door to a half-open position.



8. Pull the removed door upwards to release it from the right and left hinges and remove it.

- ❶ To reattach the door, the procedures applied when removing it must be repeated from the end to the beginning, respectively. When installing the door, be sure to close the clips on the hinge socket.

CARE AND MAINTENANCE

CLEANING THE OVEN LAMP

In the event that the glass door of the oven lamp in the cooking area becomes dirty; clean using dishwashing detergent, warm water and a soft cloth or sponge and dry with a dry cloth. In case of oven lamp failure, you can replace the oven lamp by following the sections that follow.

Replacing the oven lamp

General Warnings

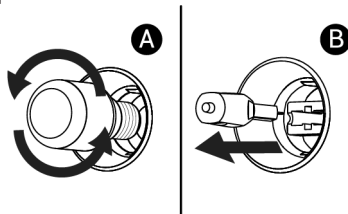
- To avoid the risk of electric shock before replacing the oven lamp, disconnect the product and wait for the oven to cool. Hot surfaces may cause burns!
- This oven is powered by an incandescent lamp with less than 40 W, less than 60 mm in height, less than 30 mm in diameter, or a halogen lamp with G9 sockets with less than 60 W power. Lamps are suitable for operation at temperatures above 572 °F. Oven lamps are available from Authorised Services or licensed technicians. This product contains a G energy class lamp.
- The position of the lamp may differ from that is shown in the figure.
- The lamp used in this product is not suitable for use in the lighting of home rooms. The purpose of this lamp is to help the user see food products.
- The lamps used in this product must withstand extreme physical conditions such as temperatures above 122 °F.
- To increase the life of the bulb, avoid handling it with bare hands. Use cloth gloves.

If your oven has a round lamp,

1. Disconnect the product from the electricity.
2. Remove the glass cover by turning it counter clockwise.



3. If your oven lamp is type (A) shown in the figure below, rotate the oven lamp as shown in the figure and replace it with a new one. If it is type (B) model, pull it out as shown in the figure and replace it with a new one.



4. Refit the glass cover.

TROUBLESHOOTING

⚠ Warning: Consult your Authorized Service Agent or the dealer where you purchased the product if the instruction above do not remedy your issue. Never attempt to repair a defective product yourself.

OVEN EMITS STEAM WHEN IN USE

- Steam escaping during operation is normal. >>>No corrective action needed.

WATER DROPLETS APPEAR WHILE COOKING

- The steam generated during cooking condenses when it comes into contact with cold surfaces outside the product and may form water droplets. >>> This is not an error.

METALLIC NOISES EMITTED DURING HEATING AND COOLING

- Metal parts expand during temperature change. >>>No corrective action needed.

PRODUCT DOES NOT OPERATE

- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.
- Key lock enabled. >>>Disable key lock, see Operation.

OVEN LIGHTS DO NOT TURN ON

- Defective oven light bulb. >>>Replace bulb.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

OVEN DOES NOT HEAT

- Function and/or temperature not set. >>>Set function and/or temperature.
- Time not set. >>>Set the time.
- Defective or tripped main fuse or circuit breaker. >>>Reset fuse or breaker. If defective, have an electrician replace the circuit breaker.

CLOCK DISPLAY BLINKING OR CLOCK SYMBOL ON

- Power outage occurred. >>>Set oven time, see Settings.

WARRANTY AND SERVICE

ATTACH YOUR RECEIPT HERE. PROOF OF PURCHASE IS REQUIRED TO OBTAIN WARRANTY SERVICE.

Please have the following information available when you call the Customer eXperience Center:

- Name, address and telephone number
- Model number and serial number
- A clear, detailed description of the problem
- Proof of purchase including dealer or retailer name and address

Major Appliance Limited Warranty

Before contacting us to arrange service, some questions can be addressed without service. Please visit the "Troubleshooting" section at <https://www.whirlpool.com/owners> for Troubleshooting help. In Canada, visit <https://www.whirlpool.ca/owners>.

HOW TO MAKE A CLAIM

All warranty service is provided exclusively by our authorized Whirlpool Service Providers. For service, contact the Whirlpool Customer eXperience Center. In the U.S.A., call **1-866-698-2538**. In Canada, call **1-800-807-6777**. If outside the 50 United States or Canada, contact your authorized Whirlpool dealer to determine whether another warranty applies.

WHAT IS COVERED

YOUR SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. This limited warranty is valid only in the United States or Canada and applies only when the major appliance is used in the country in which it was purchased:

ONE (1) YEAR FROM THE DATE OF DELIVERY OF THE ORIGINAL PURCHASE (PARTS AND LABOR INCLUDED): Whirlpool brand of Whirlpool Corporation or Whirlpool Canada, LP (hereafter "Whirlpool") will pay for factory-specified replacement parts and labor to correct defects in materials or workmanship that existed when this major appliance was purchased, or at its sole discretion, replace the product. In the event of product replacement, your appliance will be warranted for remaining term of the original unit's warranty period.

YEARS TWO (2) THROUGH FIVE (5) FROM THE DATE OF DELIVERY OF THE ORIGINAL PURCHASE (CERTAIN COMPONENT PARTS AND LABOR INCLUDED): Whirlpool will pay for factory-specified replacement parts and labor for the component parts listed below to correct non-cosmetic defects in materials or workmanship in these parts that prevent function of this major appliance and that existed when this major appliance was purchased:

French Door Bottom Mount Refrigerator	Side by Side Refrigerator
Sealed Refrigeration system (includes compressor, evaporator, condenser, dryer, and connecting tubing)	

See next page for What is Not Covered by this Limited Warranty.

WARRANTY AND SERVICE

WHAT IS NOT COVERED

1. Commercial, non-residential or multiple family use or use inconsistent with the product instructions and manuals.
2. In-home instruction on how to use your product.
3. Repair to correct improper maintenance, installation not in accordance with installation instructions or electrical or plumbing codes, or repair of household electrical or plumbing systems.
4. Consumable parts (e.g., light bulbs, batteries, air or water filters, preservation solutions, etc).
5. Defects or damage resulting from accident, misuse, abuse, alteration, fire, floods, acts of God or improper installation.
6. Damages, defects, or repairs caused by unauthorized servicers or use of non-genuine or third-party parts; however, use of unauthorized service providers or non-genuine or third-party parts will not void this warranty.
7. Cosmetic damage (e.g., scratches, dents, chips, and other damage to appliance finishes), unless such damage results from defects in materials and workmanship and is reported to Whirlpool within 30 days from date of delivery.
8. Discoloration, rust or oxidation of surfaces resulting from caustic or corrosive environments (e.g., high salt concentrations, high moisture or humidity or exposure to chemicals).
9. Product pick-up or delivery. This product is intended for in-home repair (excludes countertop microwaves which must be packaged and shipped to a Whirlpool designated service company, at consumer's expense).
10. Travel or transportation expenses for service in remote locations where an authorized Whirlpool servicer is not available.
11. Repair, removal or reinstallation of inaccessible appliances or built-in fixtures (e.g., trim, decorative panels, flooring, cabinetry, islands, countertops, drywall) that interfere with servicing, removal or replacement of the product.
12. Appliances with original, factory installed model/serial numbers removed, altered or not easily determined.
13. Conversion of your product from natural gas or propane gas or reversal of appliance doors.
14. Incidental or consequential damages (e.g., loss of food or medicine) resulting from appliance breakdown.

DISCLAIMER OF IMPLIED WARRANTIES

Implied warranties, including any implied warranty of merchantability or implied warranty of fitness for a particular purpose, are limited to ten years or the shortest period allowed by law. Some states and provinces do not allow limitations on the duration of implied warranties of merchantability or fitness, so this limitation may not apply to you.

HOW STATE LAW APPLIES

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province. Some states and provinces, such as California, do not allow for limitations on the date your warranty coverage begins, so this limitation may not apply to you.