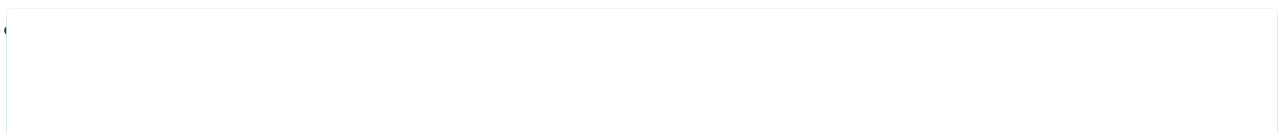




Whirlpool W7 MS450 Daily Reference Manual

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DAILY REFERENCE GUIDE

THANK YOU FOR PURCHASING A
WHIRLPOOL PRODUCT

To receive more comprehensive help and support, please register your product at www.whirlpool.eu/register



Before using the appliance carefully read the Health and Safety guide.

PRODUCT DESCRIPTION

1
2



3

4

CONTROL PANEL DESCRIPTION

1

2

1. ON / OFF

For switching the oven on and off and for stopping an active function.



2. MENU / FUNCTIONS DIRECT ACCESS

For quick access to the functions and menu.

3. NAVIGATION BUTTON MINUS

For scrolling through a menu and decreasing the settings or values of a function.

3

4

4. BACK

For returning to the previous screen.

During cooking, allows settings to be changed.

5. DISPLAY

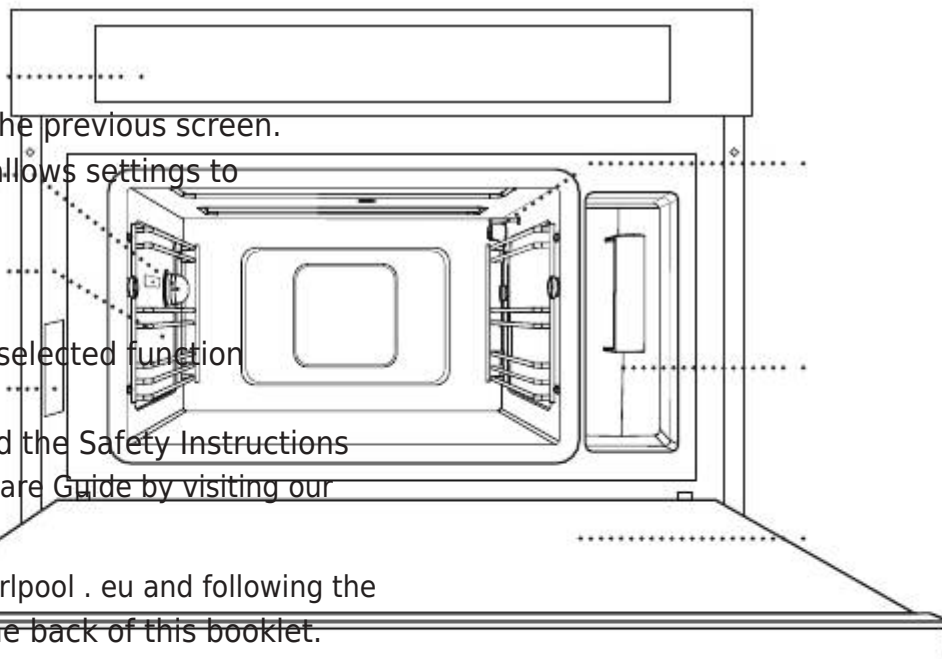
6. CONFIRM

For confirming a selected function or a set value.

You can download the Safety Instructions and the Use and Care Guide by visiting our

WWW

website docs . whirlpool . eu and following the instructions on the back of this booklet.



1. Control panel

2. Light

3. Shelf guides

5

6

4. Identification plate

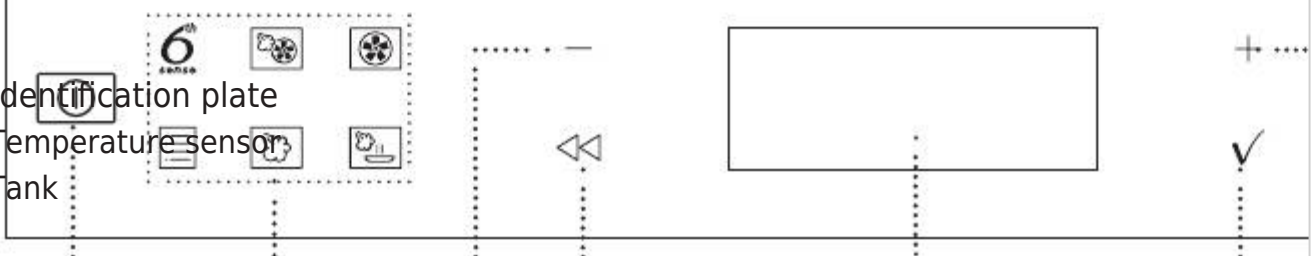
5. Temperature sensor

6. Tank

7

7. Door

5



6

7. NAVIGATION BUTTON PLUS

For scrolling through a menu and increasing the settings or values of a function.

8. OPTIONS / FUNCTIONS DIRECT ACCESS

For quick access to the functions, settings and favorites.



9. START

For starting a function using the specified or basic settings.

The level on which the

4 wire shelf and other

3 accessories can be

placed are numbered,

2 with 1 being the lowest

1 and 4 being the highest.

(do not remove)

7

8

EN

9

1

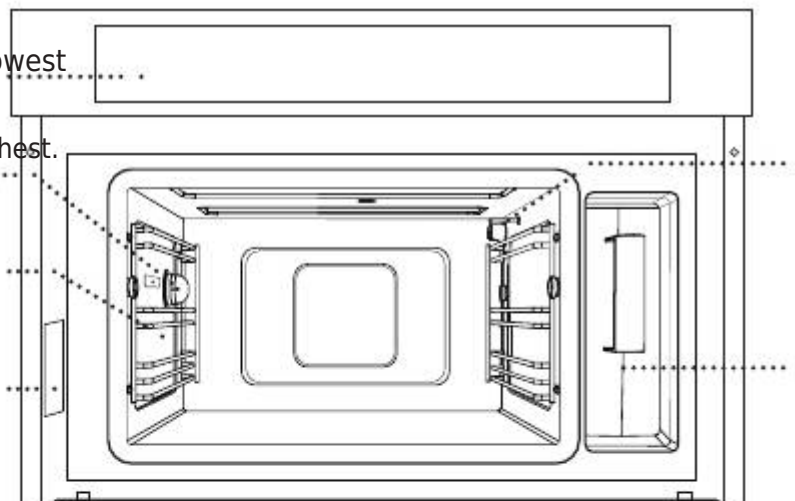


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Related Manuals for Whirlpool W7 MS450

[Freezer Whirlpool W7U HS31 X Instructions For Use Manual](#)

(268 pages)

[Oven Whirlpool W7OM44S1H Daily Reference Manual](#)

(12 pages)

[Oven Whirlpool W7 OM5 4 H Quick Manual](#)

(12 pages)

[Oven Whirlpool W7 OS4 4S2 H BL Manual](#)

(21 pages)

[Oven Whirlpool W7 OS4 4S1 P BL Quick Start Manual](#)

(17 pages)

[Oven Whirlpool W7 OS4 4S1 P Quick Manual](#)

(14 pages)

[Oven Whirlpool W7OM44BPS1P Manual](#)

(8 pages)

[Oven Whirlpool W7 OM5 4S P Manual](#)

(20 pages)

[Oven Whirlpool W7 OM5 4S P Daily Reference Manual](#)

(61 pages)

[Oven Whirlpool W7 MN840 Manual](#)

(41 pages)

[Oven Whirlpool W7 MD440 Manual](#)

(49 pages)

[Oven Whirlpool W7 MD440 NB Manual](#)

(33 pages)

[Oven Whirlpool W7 ME450 Manual](#)

(12 pages)

[Oven Whirlpool W7 MD460 Manual](#)

(12 pages)

[Oven Whirlpool W7 MW461 Manual](#)

(32 pages)

[Oven Whirlpool GGE350LWB Use And Care Manual](#)

Whirlpool electric double oven range use and care guide (24 pages)

Summary of Contents for Whirlpool W7 MS450

Page 1 WHIRLPOOL PRODUCT and the Use and Care Guide by visiting our To receive more comprehensive help and website docs . whirlpool . eu and following the support, please register your product at instructions on the back of this booklet. www . whirlpool . eu/ register Before using the appliance carefully read the Health and Safety guide.

Page 2 ACCESSORIES WIRE SHELF TANK Fill with drinking water every time you use This allows the hot air to circulate one of the steam functions. effectively. Place food directly on the wire shelf or use it to support baking The tank can be easily accessed by opening trays and tins or other heat-resistant the door.

[Page 3](#) FUNCTIONS SENSE SPECIALS For selecting one of the numerous preset recipes • FINISHING that enable you to cook pasta, rice, vegetarian meals, meat, fish, poultry, side dishes, pizzas, pies, bread, cakes, For optimising the cooking of read-made food eggs and desserts more effectively. These functions while keeping it soft and juicy.

[Page 4](#) • YOGHURT STEAM DEFROST For making yoghurt. Before activating the function, For defrosting any kind of food. Place foods such add approx. 100 g of commercially available fresh as meat and fish without package or wrappings, on the whole yoghurt to one litre of whole milk at room steam tray on level 3.

[Page 5: First Time Use](#)

HOW TO READ THE COOKING TABLES List of tables: recipes , whether preheating is needed , temperature steam level , weight , cooking time , resting time accessories and level suggested for cooking. Cooking times start from the moment food is placed in the oven, excluding preheating (where required).

[Page 6: Daily Use](#)

DAILY USE SELECT A FUNCTION END TIME (START DELAY) Press to switch on the oven: the display will show In many functions, once you have set a cooking time the last running main function or the main menu. you can delay starting the function by programming its end time.

[Page 7: Add Favorite](#)

4. PREHEATING . FAVORITES The forced air function requires a preheating phase: To make the oven easier to use, it can save up to 10 of Once the function has started, the display indicates that your favorite functions. the preheating phase has been activated. Once cooking is complete the display will prompt you to save the function in a number between 1 and 10 on your list of favorites.

[Page 8: Minute Minder](#)

. CLEANING . MINUTEMINDER When the oven is switched off, the display can be used SMART CLEAN as a timer. To activate this function, make sure that the Press and then select the "Smart Clean" function. oven is switched off and press : The icon will flash on the display.

[Page 9](#) COOK TABLE Default Level & duration Food Category / Recipes Cooking Info Accessories (min.) Brush with oil and rub with salt and pepper. Season with garlic and herbs as you Roast beef prefer. At the end of cooking let rest for at least 15 minutes before carving Brush with oil or melted butter.

[Page 10](#) Default Level & duration Food Category / Recipes Cooking Info Accessories (min.) Medium Hard If the eggs will be eaten cold, rinse them immediately in cold water Soft Prepare a pizza dough based on 150ml water, 15g yeast, 200-225g flour, oil and salt. Pizza Leave it to rise using the oven's dedicated function.

[Page 11: Cleaning And Maintenance](#)

CLEANING AND MAINTENANCE Failure to carry out regular cleaning may cause the Do not use wire wool, abrasive scourers or abrasive/ surfaces of the appliance to deteriorate. This in turn corrosive cleaning agents, as these could damage the may shorten the service life of the appliance and surfaces of the appliance.

[Page 12: Troubleshooting](#)

> Download the Use and Care Guide XXX/XXX XXXXXXXXXXXX XXXXXXXXXXXX from our website docs . whirlpool . eu (you can use this QR Code), specifying the product's commercial code. > Alternatively, contact our Client After-sales Service. 400011197186 Printed in Italy...