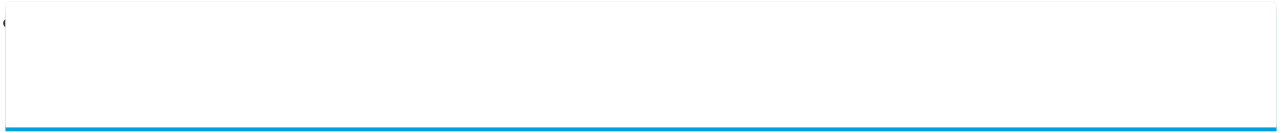


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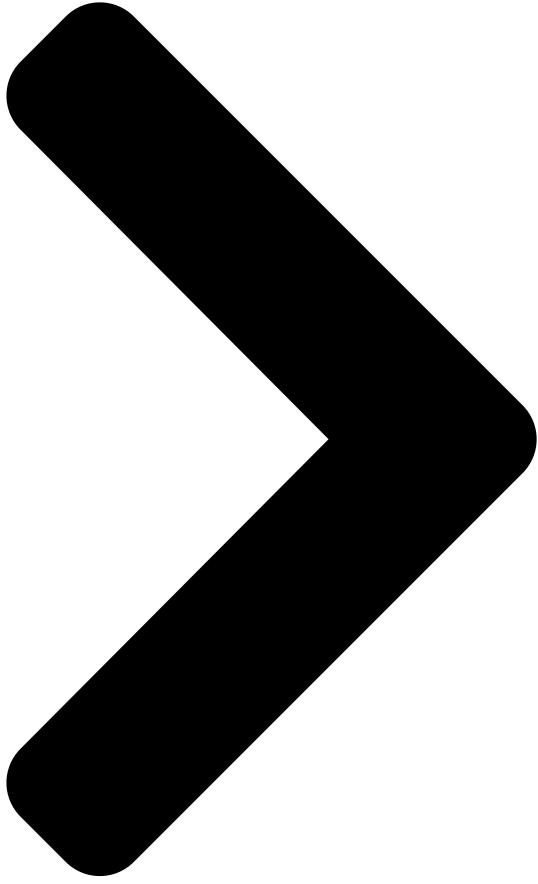
Troubleshooting

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Manuel d'utilisation et d'entretien

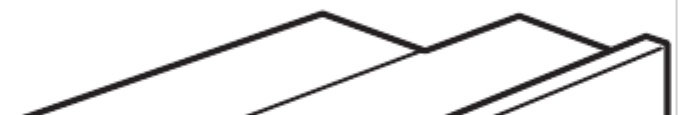


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Summary of Contents for Whirlpool AKZM 8080

[Page 1](#) AKZM 8080 User and maintenance manual Manuel d'utilisation et d'entretien...

[Page 3: Important Safety Instructions](#)

IMPORTANT SAFETY INSTRUCTIONS YOUR SAFETY AND THAT OF OTHERS IS VERY IMPORTANT
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: Indicates a hazardous situation which, if not avoided, will cause serious injury.

[Page 4](#) - If the surface of the induction plate is cracked, do not use it and switch off the appliance to avoid the possibility of electric shock (only for models with induction function). - Do not touch the appliance with any wet part of the body and do not operate it when barefoot.

[Page 5: Installation](#)

- 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.

[Page 6: Electrical Connection](#)

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 mm) must be carried out by a qualified electrician.

[Page 7: Troubleshooting Guide](#)

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: •...

[Page 8: Maintenance](#)

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: •...

[Page 9: Moving The Top Heating Element \(Some Models Only\)](#)

Fig. 1 Fig. 2 MOVING THE TOP HEATING ELEMENT (SOME MODELS ONLY) Remove the side accessory holder grilles (Fig. 3). Pull the heating element out a little (Fig. 4) and lower it (Fig. 5). To reposition the heating element, lift it up, pulling it slightly towards you, making sure it comes to rest on the lateral supports.

[Page 10: Instructions For Oven Use](#)

INSTRUCTIONS FOR OVEN USE FOR ELECTRICAL CONNECTION, SEE THE PARAGRAPH ON INSTALLATION Control panel Upper heating element/grill Cooling fan (not visible) Dataplate (not to be removed) Light Circular heating element (not visible) Turnspit (if present) Lower heating element (hidden) 10. Door 11.

[Page 11: Control Panel Description](#)

INSERTING WIRE SHELVES AND OTHER ACCESSORIES IN THE OVEN Insert the wire shelf horizontally, with the raised part "A" upwards (Fig. 1). The other accessories, like the drip tray and baking tray, are inserted with the raised part on the flat section "B"...

[Page 12: Fast Preheating](#)

STARTING THE OVEN - SETTING THE TIME After setting the language, the time must be set on the clock. The two hour digits flash on the display. Turn the "Browse" knob to display the correct hour. Press the button to confirm; the two minute digits flash on the display. Turn the "Browse"...

[Page 13: Selecting Special Functions](#)

SETTING END OF COOKING TIME / DELAYED START IMPORTANT: the start delayed setting is not available for the following functions: FAST PREHEATING, BREAD/PIZZA. N.B.: with this setting, the selected temperature is reached in a more gradual way, so cooking times will be slightly longer than stated in the cooking table. The end of cooking time can be set, delaying the start of cooking by up to a maximum of 23 hours and 59 minutes.

[Page 14](#) BREAD/PIZZA FUNCTION SELECTION Turn the "Function" knob pointer to the symbol to access a submenu containing the automatic baking functions for "bread" and "pizza". Bread Turn the "Function" knob to the symbol : the display shows "BREAD" and AUTO alongside. Press to select the function.

[Page 15](#) If the meat probe is inserted and detected at the start of a function (quick preheating, grill, special functions, browning) without probe enabling, cooking will not start until the probe is removed. An alarm signal occurs and the following message is displayed: Since the end of cooking depends on the temperature set for the meat probe, a countdown timer cannot be set for the function, and therefore a cooking function with delayed start cannot be set.

[Page 16: Automatic Oven Cleaning](#)

AUTOMATIC OVEN CLEANING For the description of this function, see the chapter CLEANING and the functions table at page 15. To activate the oven's automatic cleaning cycle (pyro-cleaning), proceed as follows: Turn the "Functions" knob to symbol : the word PYRO appears on the display. Press button to confirm your choice and start the pyro-cleaning cycle.

[Page 17: Function Description Table](#)

FUNCTION DESCRIPTION TABLE FUNCTION SELECTOR KNOB To halt cooking and switch off the oven. **LAMP** To switch the oven interior light on/off. 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 or flans).

[Page 18](#) **FUNCTION SELECTOR KNOB (Continued)** To bake different types and sizes of pizza and bread. This function contains two programmes with predefined settings. Simply indicate the values required BREAD/PIZZA (temperature and time) and the oven will manage the cooking cycle automatically. Place the dough on the 2nd shelf after preheating the oven. To burn off spatters produced during cooking with an extremely high AUTOMATIC temperature cycle (approx.

[Page 19: Cooking Tables](#)

COOKING TABLES Recipe Function Pre- Shelf (from Temp. Time Accessories and notes heating bottom) (°C) (min) 160-180 30-90 Cake tin on wire shelf Leavened cakes Shelf 4: cake tin on wire shelf 160-180 30-90 Shelf 1: cake tin on wire shelf Drip tray/baking tray or cake 160-200 30-85...

[Page 20](#) Recipe Function Pre- Shelf (from Temp. Time Accessories and notes heating bottom) (°C) (min) 190-200 20-30 Drip tray / baking tray Shelf 4: oven tray on wire Vols-au-vent / Puff shelf pastry crackers 180-190 20-40 Shelf 1: drip tray / baking tray Lasagna / Baked Drip tray or oven tray on...

[Page 21](#) Recipe Function Pre- Shelf (from Temp. Time Accessories and notes heating bottom) (°C) (min) Shelf 4: oven tray on wire shelf Lasagna & Meat 50-100* Shelf 1: drip tray or oven tray on wire shelf Shelf 4: oven tray on wire shelf Meat &...

[Page 22](#) **TESTED RECIPES** (in compliance with IEC 60350-1:2011-12 and DIN 3360-12:07:07) Recipe Function Pre- Shelf (from Temp. Time Accessories and notes heating bottom) (°C) (min) IEC 60350-1:2011-12 § 7.5.2 15-25 Drip tray / baking tray Shortbread Shelf 4: baking tray 25-40 Shelf 1: drip tray/baking tray IEC 60350-1:2011-12 §...

[Page 23: Recommended Use And Tips](#)

RECOMMENDED USE AND TIPS How to read the cooking table The table indicates the best function to use for any given food, to be cooked on one or more shelves at the same time. Cooking times start from the moment food is placed in the oven, excluding pre-heating (where required).

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