

# **900MM COOKING APPLIANCES**

WFE911SB

## CONGRATULATIONS

Congratulations and thank you for choosing our product.

We are sure you will find your new cooker a pleasure to use and a great asset to your cooking. Before you use the appliance, we recommend you read through the whole user manual which provides a description of the product and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards. We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

This appliance complies with the requirements of Australian Standard AS/NZS 60335.2.6. Gas appliances also comply with the requirements of AS/NZS 5263.1 and AS 5263.0.

### Conditions of use

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments

**Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.**

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

## CONTENTS

Important safety instructions.....	3
Description of your appliance:	
WFE911SB.....	5
Before operating your appliance for the first time.....	6
Installing your oven accessories.....	7
Installing your cooktop accessories.....	8
Using your gas cooktop.....	9
Using your oven.....	10
Cooking test.....	13
Cooking guide.....	14
Dealing with cooking problems.....	16
Cleaning your appliance.....	17
Cleaning oven accessories.....	18
Troubleshooting.....	20
Installation of the appliance.....	22
Wiring requirements.....	26
Installing the gas cooker.....	27
LPG Conversion.....	28
Testing the operation of the gas cooker.....	29
Warranty.....	31

Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



### WARNING

This symbol indicates information concerning your personal safety.



### CAUTION

This symbol indicates information on how to avoid damaging the appliance.



### IMPORTANT

This symbol indicates tips and information about use of the appliance.



### ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

## IMPORTANT SAFETY INSTRUCTIONS

### IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Westinghouse manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Westinghouse manufacturer's warranty in the event that your product fault is due to failure to adhere to this manual.

Please read the user manual carefully and store in a handy place for later reference. Pass the user manual on to possible new owners of the appliance.

Read the following carefully to avoid damage or injury.

**NOTE: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Department. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.**



### WARNING

#### General warnings

- This appliance must not be used as a space heater.
- In order to avoid fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of this appliance whilst it is in operation.
- Do not use or store flammable materials near this appliance.
- Do not line the bottom of the oven with foil or cookware.
- Always use gloves when handling hot items inside the oven.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not hang any objects from the hob as it may block the air vents.
- Do not modify this appliance.

- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.
- Do not install an aftermarket lid or cover over this appliance.
- The cooking process must be supervised. A short term cooking process must be supervised continuously.

### Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained).
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- This appliance must be earthed.
- Due to the weight (approx 75kg) and size of cookers, 2 persons are required to manually manoeuvre them. Remove loose items such as trivets, oven racks and trays to minimise weight.
- Do not use the handle to lift the cooker, instead open the oven door and lift the roof of the oven cavity.
- Take care when lifting to avoid any sharp edges not intended for lifting.
- This cooker must not be installed with a cut-off timer.



### WARNING

To prevent the appliance tipping, the stabilising brackets must be installed. (For detailed information refer to the anti-tilt kit set guide).



## IMPORTANT SAFETY INSTRUCTIONS



### WARNING

#### Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off at the isolating switch before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat there may catch fire.

#### Gas cooktops

- Do not allow pots to boil dry, as damage to both pan and cooktop may result.
- Do not operate the cooktop for an extended period of time without a pot or pan on the burner.
- Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Do not allow cooking pots or pans to intrude into the area which is close to the controls.
- Ensure burner bodies and trivets are properly located.
- Unattended cooking with oil or fat on a hob can be dangerous and result in fire.
- In order to avoid a fire do not store items on the cooking surface.

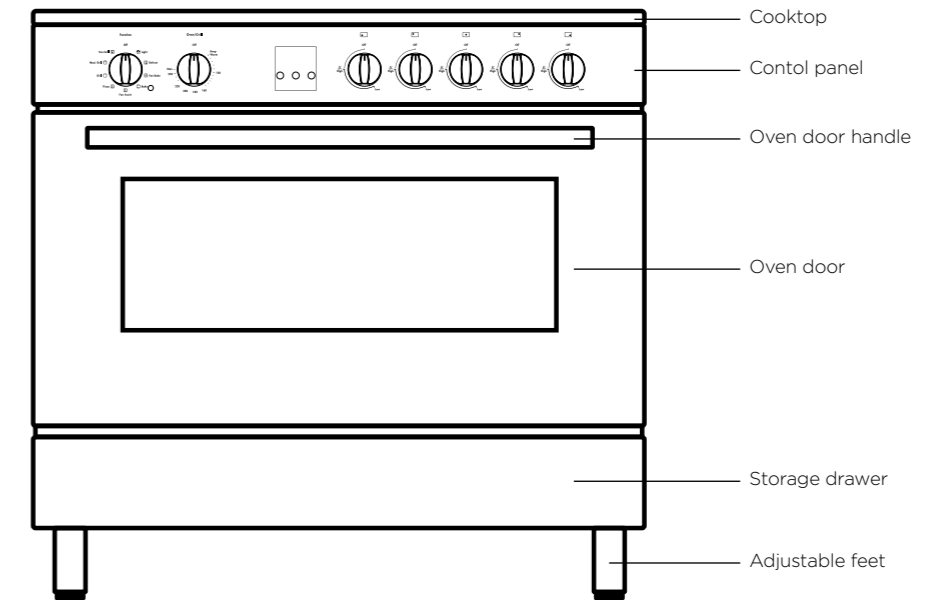


### WARNING

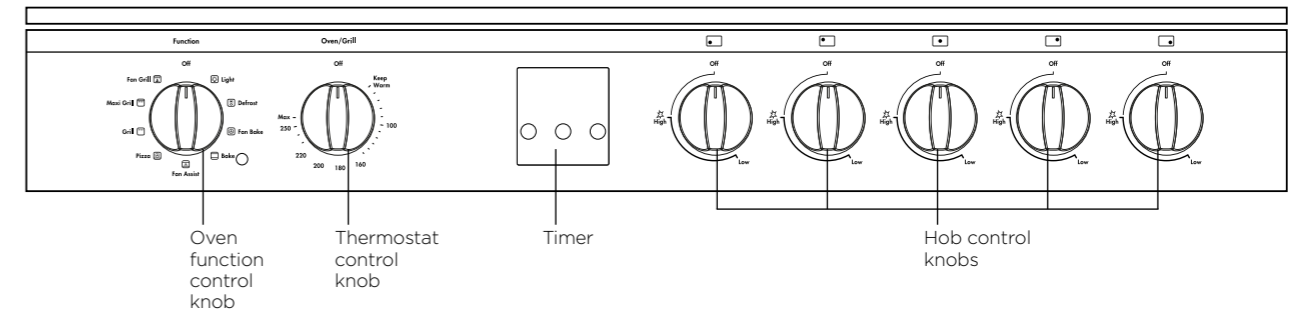
#### Child safety

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements etc.
- Accessible parts will also become hot when in use. To avoid burns and scalds children should be kept away.
- Always turn pan handles to the side or rear to prevent accidental knocking and to keep out of reach of children.

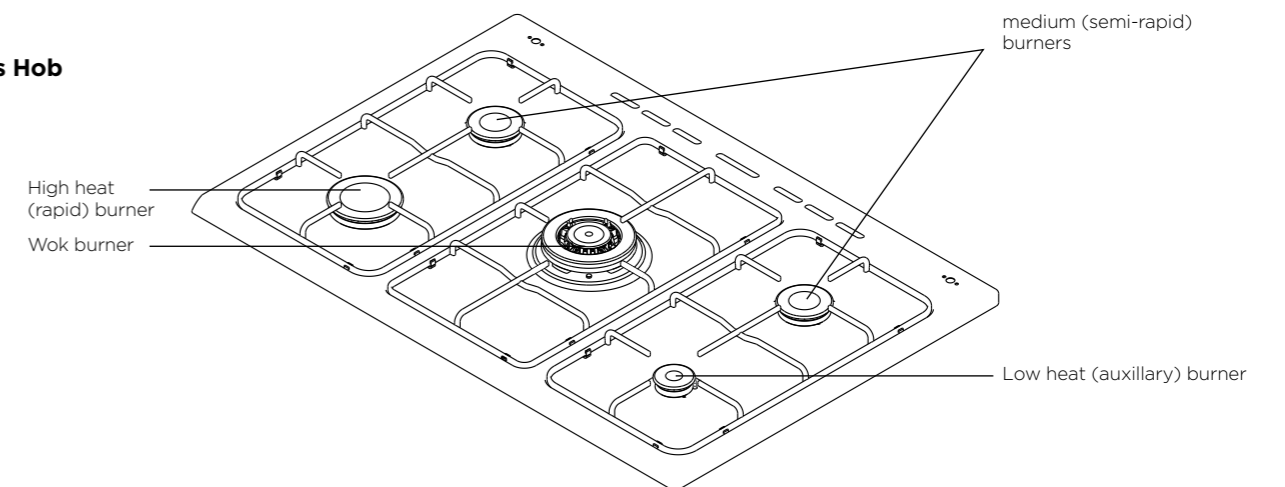
## Gas hob, multi-function electric oven with electronic timer



### Control Panel



### Gas Hob



## BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

### Preparing your appliance for the first time

- Please remove all internal boxes and bags from the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- New appliances can have an odour during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2 hours and ensure that the room is well ventilated.
- DO NOT line the oven with foil, it will damage the enamel.

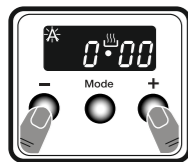
### Use of Digital Timer

#### Time adjustment

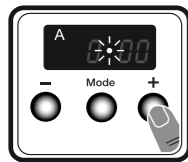
The time must be set before you start using the oven. Following the power connection, the symbol 'A' and three '0's will flash on the screen.

*NOTE: The oven functions cannot be operated until the time has been set.*

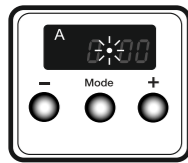
*In the event of power failure the time will be reset and need to be reprogrammed*



1. Press '+' and '-' keys simultaneously. Symbol 'A' will appear, and the dot in the middle of the screen will start to flash.



2. Adjust the time while the dot is flashing, using the '+' and '-' keys.



3. After a few seconds the dot will stop flashing and light continuously. The time of day will be displayed and your clock is now set.

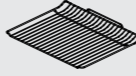
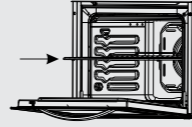

## INSTALLING YOUR OVEN ACCESSORIES

Prior to installing accessories, remove all packaging and remove plastic film from external panels.

### Side racks

The side racks that come with your oven are fitted in the following manner:

- Align and insert the hooked ends to the two holes in the cavity at the top.
- Locate the bottom holes and push in the bottom ends firmly

WIRE GRID	
	Wire grid is used to grill or to place different cookwares on it. <b>WARNING-</b> Fit the grid correctly into any corresponding rack in the oven cavity and push it to the end.
	
DEEP TRAY	
	Deep tray is used to cook stews. To locate the tray correctly in the cavity, put it to any rack and push it up to the end.

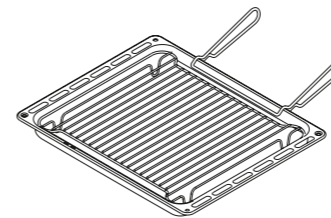
### Deep Tray, Wire Grid and Handle Set

The grill pan set is used when grilling steaks, etc.



#### WARNING

The grill pan has a detachable handle. Make sure when using the grill pan handle that it is centralised and secure as shown in the figure. Use the grill pan handle by two hands. Do not leave the handle in position when grilling.



### Shelves and trays

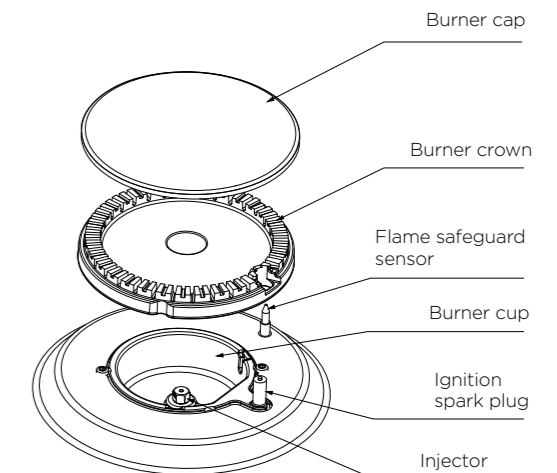
The shelves are designed so that they have maximum travel but cannot be accidentally pulled right out.

- Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- With the front edge raised, begin to slide the shelf into the oven.
- Once the indents have passed the front edge of the side rack, the shelf can be pushed completely in.
- When fully inserted the shelf/tray should not interfere with the closed door.

### Installing burners

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup.
- The burner cap and burner crown must be clean and located correctly for the burner to light.

*NOTE: When the burner is correctly fitted it will sit level on the hob.*



## INSTALLING YOUR COOKTOP ACCESSORIES

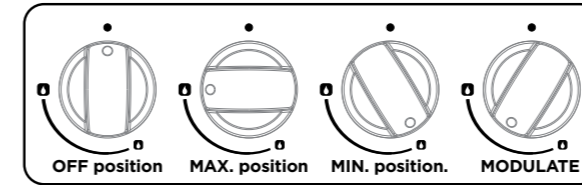
### Installing trivets

- The rubber feet on the trivets locate into the contours of the hob
- Take care when placing the trivets as dropping them may damage the hob or trivet
- The wok trivet sits on top of the trivet above the wok burner

## USING YOUR GAS COOKTOP

### Using your gas hotplates

*NOTE: Gas controls turn anticlockwise from 'Off' and have limited movement.*



### Lighting the burners

#### Electronic ignition

These hobs are fitted with mains powered electronic ignition. When the appliance has been connected and the power is on, depressing any knob will release sparks to all burners. To light a burner, depress the corresponding knob and while continuing to depress knob turn anti-clockwise to 'Hi' position. The knob may be released once the flame is established, and turned further anti-clockwise to reduce the flame height as desired.

The burners are equipped with a flame failure device providing security in case of an accidentally extinguished flame. If such a case occurs, the device will block the burners gas lines and will avoid any accumulation of unburned gas. Wait 90 seconds before re-igniting an extinguished gas burner

### WARNING

- Keep hands clear of burners when lighting.
- If burner does not light within 5 seconds, turn knob to 'Off' position, allow gas to disperse, then try lighting again.
- Burners MUST be operated between 'HIGH' and 'LOW' settings only.

### ENVIRONMENT

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

Your hob has burners of different diameters. The most economic way of using gas is to choose the correct size gas burners for your cooking pan size and to bring the flame to minimum position once the boiling point is reached. It is recommended to always cover your cooking pan. In order to obtain maximum performance from the main burners, use pots with the following flat bottom diameters. Using smaller pots than the minimum dimensions stated below will cause energy loss.

Intense heat wok Burner: 22-26cm

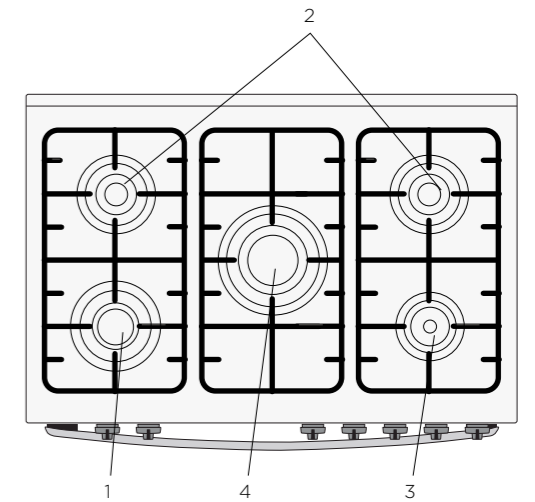
Medium heat (Semi-rapid) Burner: 14-22cm

Low heat (auxiliary) Burner: 12-18cm

Make sure that the tips of the flames do not spread out of

the outer circumference of the pan, as this may also harm the plastic accessories around the pan (handles etc.).

*NOTE: In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.*



#### 1. High heat burner (11.2 MJ/h)

Used for fast heating with large size cookware items.

#### 2. Medium heat burner (6.60 MJ/h)

Used for normal cooking and simmering with mid size cookware items.

#### 3. Low heat burner (3.90 MJ/h)

Used for simmering with small cookware items.

#### 4. Intense heat wok burner (13.0 MJ/h)

Used for very fast heating with woks and other large size cookware items.

## USING YOUR OVEN

### Oven Function Control Knob:

To select the desired cooking function, turn the knob to the related symbol. The details of the oven functions are explained in the next section.

### Oven Thermostat Control Knob:

After the cooking function has been set, the desired temperature can be adjusted by oven thermostat knob and the oven will start to operate (timer must be adjusted, if available). The thermostat signal light will be on or off according to the thermostat operation.

### Oven Functions

#### Light

Only the oven light will be turned on and it remains on in all the cooking functions.

#### Bake

The oven's thermostat and warning lights will be turned on, the lower and upper heating elements will start operating.

The static cooking function emits heat, ensuring even cooking of the lower and upper food. This is ideal for making pastries, cakes, baked pasta, lasagne and pizza. Preheating the oven for 10 minutes is recommended and it is best to cook on only one shelf at a time in this function.

#### Defrost Function

The oven's warning lights will be turned on, the fan starts operating.

To use the defrost function, take your frozen food and place it in the oven on a shelf placed in the third slot from the bottom. It is recommended that you can place an oven tray under the defrosting food, to catch the water accumulated due to melting ice. This function will not cook or bake your food, it will only help to defrost it.

### Grill Function

The oven's thermostat and warning lights will be turned on, the grill heating element will start operating.

The function is used for grilling and toasting foods, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.



**WARNING**

When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

### Maxi Grill

The oven's thermostat and warning lights will be turned on, the grill and upper heating elements will start operating.

The function is used for faster grilling and for covering a larger surface area, such as grilling meats, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat. It is recommended to pre-heat the oven about 10 minutes.



**WARNING**

When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

### Fan Bake

The oven's thermostat and warning lights will be turned on, the ring heating element and fan will start operating.

The turbo function evenly disperse the heat in the oven. All foods on all racks will be cooked evenly. It is recommended to pre-heat the oven about 10 minutes.

### Fan Assist

The oven's thermostat and warning lights will be turned on, the upper and lower heating elements and fan will start operating.

This function is very good for obtaining results in baking pastry. Cooking is carried out by the lower and upper heating element within the oven and by the fan providing air circulation, which will give a slight grill effect to the food. It is recommended to pre-heat the oven about 10 minutes.

### Pizza Function

The oven's thermostat and warning lights will be turned on, the ring and lower heating elements and fan will start operating.

Fan and lower heating function is ideal for baking food, such as pizza, equally in a short time. While the fan evenly disperses the heat of the oven, the lower heating element ensures the baking of food dough.

## USING YOUR OVEN

### Fan Grill

The oven's thermostat and warning lights will be turned on, the grill heating element and fan will start operating.

The function is ideal for thicker foods when grilling, use the upper shelves of oven. Lightly brush the wire grid with oil to stop foods sticking and place foods in the center of the grid. Always place a tray beneath to catch any drips of oil or fat.



**WARNING**


When grilling, the oven door must be closed and the oven temperature should be adjusted to 190°C.

Once the food is cooked, turn the temperature selector off in an anticlockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat. Turn the multifunction selector off.


### Audible warning time adjustment

The audible warning time can be set to any time between **0:00** and **23:59** hours. Audible warning time is for warning purposes only. The oven will not be activated with this function.




1. Press MODE. The symbol  will begin to flash and three '0's will appear.




2. Select the desired time period in minutes using the - and + keys while  is flashing.



3. The symbol  lights continuously, the time is saved and the warning is set.

*Note: The timer will countdown but the countdown time will not be shown on the display.*

When the timer reaches zero an audible warning will sound and the symbol  will flash. Press any key to stop the audible warning. The symbol will disappear.

### Semi-automatic time adjustment (cooking period)

This function helps you to cook for a fixed period of time. A time range between **0** and **10** hours can be set. Prepare the food for cooking and put it in the oven.

1. Select the desired cooking function and the temperature by turning the control knobs.




2. Press **MODE** until you see 'dur/→' on the screen. The symbol 'A' will flash.



3. Select the desired cooking time period using the '-' and '+' keys.



4. The current time reappears on the screen, 'A', → and  light continuously.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbol 'A', → will flash. Turn both control knobs to position '0' and press any key on the timer to stop the audible warning. The symbol will disappear and the timer will switch back to manual function.

## USING YOUR OVEN

### Semi-automatic time adjustment (finishing time)

This function automatically starts the oven so that cooking finishes at a set time. You can set an end time up to 10 hours after the current time. Prepare the food for cooking and put it in the oven.

1. Select the desired cooking function and the temperature by turning the control knobs.



2. Press **MODE** until you see 'end/▶' on the screen. 'A' and the days time will flash.



3. The current time reappears on the screen, 'A' and light continuously.



4. The current time reappears on the screen, 'A', ▶ and light continuously.

When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbol 'A' and ▶ will flash. Turn both control knobs to position 'O' and press any key on the timer to stop the audible warning. The symbol will disappear again and the timer will switch back to manual function.

### Full-automatic programming

This function is used to cook after a certain period of time and within a certain duration. A time up to 10 hours after the actual time can be set. Prepare the food for cooking and put it in the oven.

1. Select the desired cooking function and the temperature by turning the control knobs.



2. Press **MODE** until you see 'dur/▶' on the screen. The symbol 'A' will flash.



3. Select the desired cooking time period using the '-' and '+' keys.



4. The current time reappears on the screen, 'A', ▶ and light continuously.



5. Press **MODE** until you see 'end/▶' on the screen. 'A', ▶ and the time will flash.



6. Select the desired finishing time using the '-' and '+' keys.



7. Add the cooking period to the actual time. You can set a time up to 23 hours and 59 minutes after this.



8. The current time reappears on the screen, 'A', ▶ and light continuously.

The oven will calculate the time and automatically start the oven so that cooking finishes at the set finishing time. When the timer reaches zero, the oven will switch off and an audible warning will sound. The symbol 'A', ▶ will flash. Turn both control knobs to position 'O' and

press any key to stop the audible warning. The symbol will disappear and the timer switch back to manual function.

### On completion of cooking

- The heat source will turn off, the timer will beep and the end time and/or cook time 'indicators' will flash.
- Even though the heating element turns off the oven will still retain substantial heat. This will continue to cook the food until it is removed or the oven cools down. If you do not plan on being present when the oven turns off, you should take this extra heating time into account.
- Turn the function and temperature controls to the off position.
- Press any button to stop the timer beeping.

### Cooling/Venting fan

Your appliance is fitted with a cooling fan.

This prevents your appliance from overheating and reduces the condensation inside the oven. It will operate whenever you are using your oven or grill and will expel warm air from the appliance. In some

appliances the cooling fan may continue to operate after the appliance is turned off. It will switch off by itself once the oven is cool

### Condensation

Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimise condensation by:

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

*NOTE: If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.*

## COOKING TEST

### Get to know your new oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking. Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking.

### 'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80ml) full-cream milk

*NOTE: If desired substitute butter for either margarine or olive oil spread. Recipe is based on the Australian standard metric 250ml cup and 20ml tablespoon sets.*

### Method:

1. Butter base and sides of two 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.
2. Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in the centre position of oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Then eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, middle shelf for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean, or the edges of the cakes have come away slightly from the sides of the cake pans.
10. Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

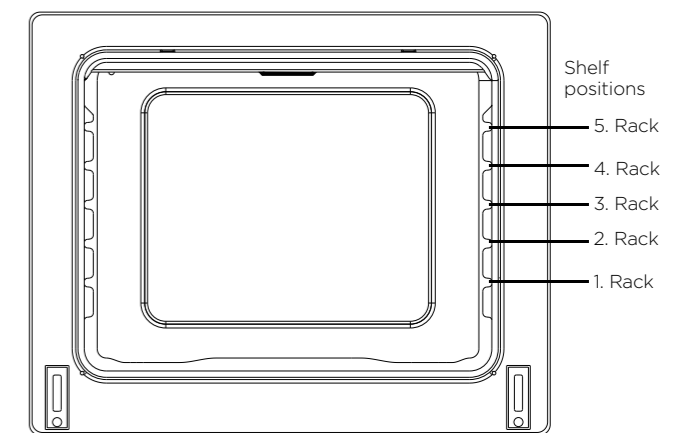
To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

- For best baking results preheat oven for 30 minutes.
- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.

- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent splattering oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking things which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.
- Remove unnecessary trays or dishes when roasting or baking.

### Oven shelf location

Your oven has five positions for shelves. These are number from 1 (the lowest shelf position to 5 (the highest shelf position) See diagram.



To give maximum space above and below the shelves, load them in this way:

- When cooking with 1 shelf, use position 3 or 4.
- When cooking with 2 shelves, use position 1 and 4.

Use the oven efficiently, by cooking many trays of food at the same time. For example:

- Cook 2 trays of scones, small cakes or sausage rolls.

# COOKING GUIDE

## Choosing the best oven settings

The following table is intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements. We recommend that you preheat your oven for 30 minutes.

### Modes without oven fan

FOOD		TEMPERATURE °C	OVEN SHELF POSITION*	TIME IN MINUTES
Scones	Plain or fruit	220	3 or 4	10 - 15
Biscuits	Rolled	170	3	13 - 18
	Spooned	190	3	13 - 18
	Shortbread biscuits	160	3	30 - 35
Meringues	Hard - individual	110	3	90
	Soft - individual	180	3	15 - 20
	Pavlova - 6 egg	110	3	75
Cakes	Cup cakes	190	3 or 4	15 - 20
	Sponge - 4 egg	180	3 or 4	20 - 30
	Shallow butter cake	180	3	25 - 30
Pastry - short crust	Cornish pasties	200	3	40 - 45
	Custard tart	200/180	3	Pastry 8/200 Whole tart 10/200 & 20/180
Pastry - choux	Cream puffs	210	3	25 - 30
Yeast goods	Bread	210	3	25 - 30

### Modes with oven fan

FOOD		TEMPERATURE °C	OVEN SHELF POSITION*		TIME IN MINUTES
			SINGLE SHELF	MULTI SHELF	
Scones	Plain or fruit	210	3 or 4	2 & 5	10 - 15
Biscuits	Rolled	150	3 or 4	2 & 5	13 - 18
	Spooned	180	3 or 4	2 & 5	13 - 18
	Shortbread	150	3 or 4	2 & 5	13 - 18
Meringues	Hard - individual	100	3 or 4	2 & 5	90
	Soft - individual	165	3 or 4	2 & 5	15 - 20
	Pavlova - 6 egg	100	3 or 4	2 & 5	75
Cakes	Cup cakes	180	3 or 4	2 & 5	15 - 20
	Sponge - 4 egg	170	3 or 4	2 & 5	20 - 30
	Shallow butter cake	170	3 or 4	2 & 5	25 - 30
	Rich fruit cake	170	3 or 4	2 & 5	60
Pastry - short crust	Cornish pasties	180	3 or 4	2 & 5	40 - 45
	Custard tart	190/170	3 or 4	2 & 5	20 - 30
	Whole tart				Pastry 8/190 Whole tart 10/190 & 20/170
Pastry - choux	Cream puffs	200	3 or 4	2 & 5	25 - 30
Yeast goods	Bread	200	4	2 & 5	25 - 30

\* Counting from the bottom shelf up.

## Roasting Meat

- Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
- Use the grill/oven dish and grill insert. Place the meat on the insert.
- Do not pierce the meat, as this will allow juices to escape.
- When the meat is cooked, take the roast out of the oven, wrap in aluminium foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved. The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

MEAT	RECOMMENDED TEMPERATURE	MINUTES PER KG
Beef	180°C - 200°C	Rare 35 - 40
		Medium 45 - 50
		Well done 55 - 60
Lamb	180°C - 200°C	Medium 40
		Well done 60
Veal	180°C - 200°C	Well done 60
Pork	180°C - 200°C	Well done 60

## Roasting poultry and fish

- Place the poultry or fish in an oven set at a moderate temperature of 180°C.
- Place a layer of foil over the fish for about three quarters of the cooking time.

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

POULTRY & FISH	RECOMMENDED TEMPERATURE	MINUTES PER KILOGRAM
Chicken	180°C - 200°C	45 - 50
Duck	180°C - 200°C	60 - 70
Turkey	180°C - 200°C	40 - 45 (<10kg)
		35 - 40 (>10kg)
Fish	180°C - 200°C	20

## Grilling Guide



### WARNING

Always clean the grill/oven dish after every use. Excessive fat build up may cause a fire.

## Grilling is conducted with the oven door closed

As a method of cooking, grilling can be used to:

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain the natural juices.

This table shows how to grill different types of meat:

Beef	Tenderloin, rump, sirloin. Brush with oil or melted butter, especially if the meat is very lean.
Lamb	Loin chops, short loin chops, chump chops, and forequarter chops. Remove skin or cut at intervals to stop curling. Brush with oil or melted butter.
Sausages	Prick sausages to stop skin from bursting.
Poultry	Divide into serving pieces. Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.
Bacon	Remove rind. Grill flat.

## Guide to better grilling

Steak	15 - 20 minutes
Chops	20 - 30 minutes
Fish	8 - 10 minutes
Bacon	4 - 5 minutes

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over halfway through the cooking process.

For better grilling results, follow these easy instructions:

- Preheat grill for at least 5 minutes.
- Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
- Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
- Baste the food during cooking with butter, olive oil or marinade. Grilled food is better if marinated before cooking.
- Use tongs to turn food as a fork pierces the surface and will let juices escape.

## Fan Grill

The "Fan Grill" assists the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

- Place the grill dish on the bottom rack.
- Place meat/poultry on an oven shelf above the grill dish.
- Wipe off any oil or fat which splatters while the oven is still warm.



## DEALING WITH COOKING PROBLEMS (SEE ALSO TROUBLESHOOTING)

PROBLEM	CAUSES	REMEDIES
Uneven cooking:	<ul style="list-style-type: none"> <li>• Incorrect shelf position.</li> <li>• Oven tray too large.</li> <li>• Trays not centralised.</li> <li>• Air flow in oven uneven.</li> <li>• Grill dish affecting thermostat.</li> </ul>	<ul style="list-style-type: none"> <li>- Select shelf that puts food in the centre of the oven.</li> <li>- Experiment with other trays or dishes.</li> <li>- Centre trays.</li> <li>- Rotate food during cooking.</li> <li>- Remove grill dish from oven on bake modes.</li> </ul>
Baked products too brown on top:	<ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Baking tins too large for the recipe.</li> <li>• Baking tins not evenly spaced.</li> <li>• Products not evenly sized or spaced on trays.</li> <li>• Baking temperature too high.</li> </ul>	<ul style="list-style-type: none"> <li>- Preheat the oven.</li> <li>- Use correct size tins.</li> <li>- Stagger baking tins at least 3cm between tins and the oven walls.</li> <li>- Make into same size and shape, &amp; spread evenly over trays.</li> <li>- Lower the temperature.</li> </ul>
Baked products too brown on bottom:	<ul style="list-style-type: none"> <li>• Baking tins too large for the recipe.</li> <li>• Baking tins are dark metal or glass.</li> <li>• Food too low in the oven.</li> <li>• Oven door opened too frequently during baking.</li> <li>• Baking temperature too high.</li> <li>• Grill dish affecting thermostat.</li> </ul>	<ul style="list-style-type: none"> <li>- Use correct size tins.</li> <li>- Change to shiny, light tins or lower the temperature by 10°C.</li> <li>- Cook one shelf higher.</li> <li>- Don't open the oven door until at least half the cooking time has passed.</li> <li>- Lower the temperature.</li> <li>- Remove grill dish from oven on bake modes.</li> </ul>
Cakes have a cracked, thick crust:	<ul style="list-style-type: none"> <li>• Baking temperature too high.</li> <li>• Food too high in oven.</li> <li>• Cake batter over mixed.</li> <li>• Pan too deep.</li> <li>• Baking pans dark.</li> </ul>	<ul style="list-style-type: none"> <li>- Lower the temperature.</li> <li>- Cook one shelf lower.</li> <li>- Mix just long enough to combine ingredients.</li> <li>- Check size of pan and use recommended size.</li> <li>- Change to shiny pans.</li> </ul>
Baked products are pale, flat and undercooked:	<ul style="list-style-type: none"> <li>• Baking temperature too low.</li> <li>• Food too low in oven.</li> <li>• Baking time too short.</li> <li>• Incorrect tin size.</li> </ul>	<ul style="list-style-type: none"> <li>- Raise the temperature.</li> <li>- Cook one shelf higher.</li> <li>- Increase cooking time.</li> <li>- Use correct size tin.</li> </ul>
Cakes fallen in the centre:	<ul style="list-style-type: none"> <li>• Baking temperature too low.</li> <li>• Baking time too short.</li> <li>• Proportions of ingredients incorrect in the recipe.</li> <li>• Opening door too early in baking.</li> </ul>	<ul style="list-style-type: none"> <li>- Raise the temperature.</li> <li>- Increase cooking time.</li> <li>- Check recipe.</li> <li>- Do not open the door until the last quarter of cooking time.</li> </ul>
Roast meat and potatoes not browning in fan oven:	<ul style="list-style-type: none"> <li>• Poor hot air circulation.</li> <li>• Grill dish affecting thermostat.</li> </ul>	<ul style="list-style-type: none"> <li>- Elevate food onto a rack to allow air circulation.</li> <li>- Remove grill dish from oven on bake modes.</li> </ul>
Juices running out of meat:		<ul style="list-style-type: none"> <li>- Do not pierce meat with fork, turn with tongs.</li> </ul>
Grilled meats overcooked on outside and raw in the centre:		<ul style="list-style-type: none"> <li>- Grill at lower insert position.</li> </ul>
Grilled chops and steaks curling:		<ul style="list-style-type: none"> <li>- Cut into fat every 2cm (1/2").</li> </ul>

## CLEANING YOUR APPLIANCE

### WARNING

- Always make sure that the oven is electrically isolated before cleaning. This can be done by the functional switch nearby.
- Do not line the bottom of the oven with foil or cookware.
- Do not use steam cleaners.

### Stainless steel

### WARNING

- The oven door trim, the control panel and the storage compartment are decorated with stainless steel and should only be cleaned with warm water and a mild detergent. Do not use stainless steel cleaners, abrasive cleaners or harsh solvents on these parts.

*NOTE: Make sure you follow the polish or brushing lines in the stainless steel.*

- All grades of stainless steel can stain, discolour or become greasy. You must clean these regularly by following the procedures below if you want your appliance to look its best, perform well and have a long life.
- Care must be taken when wiping exposed stainless steel edges, they can be sharp!
- The stainless steel gas hob can be cleaned with stainless steel cleaners if it becomes soiled or discoloured.
- A suitable cleaner can be purchased from Electrolux Customer Care Centres.

### Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.

### WARNING

- The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. However, it must be remembered that it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in the shattering of glass.

### Gas hotplate

- The trivets can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing with warm soapy water.
- The burner caps and crowns are also removable for cleaning.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Flame port blockages should be removed by using a matchstick or brush.
- Do not clean them with abrasive or caustic type cleaners, or clean them in a dishwasher.

### Oven

- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans.

### IMPORTANT

- Always keep the oven dish, baking trays, grill dish and grill dish inserts clean, as any fat deposits may catch fire.
- Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.

### IMPORTANT

### Grill

- Always keep the grill dish and grill dish insert clean, as any fat deposits may catch fire.

## CLEANING YOUR OVEN ACCESSORIES

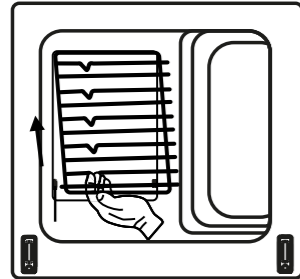
### Removing the trays and shelves from your appliance

- Slide the dish and grill tray towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the tray and shelves in hot soapy water.
- Reverse the above steps to put the grill tray and shelves back again.
- Ensure that they are placed between the 2 support wires.

### Removal of side rack

To remove the side rack;

Pull the side rack as shown in the figure. After releasing it from clips (a), lift it up.

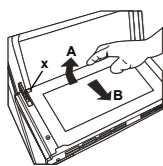


### Removal of inner Glasses

Before cleaning the oven door glass, you must remove the inner glass as shown:

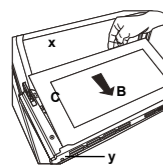
*Note: the door will lift when the glass panels are removed so it is strongly recommended to have a person assist with this to hold the door down while the glass panels are removed.*

1. Push the glass towards direction **B** and release from the location bracket (**x**). Pull out the glass towards direction **A**.

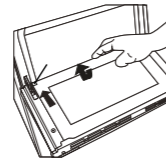


To replace the inner glass;

2. Push the glass towards and under the location bracket (**y**) towards to direction **B**.



3. Place the glass under the location bracket (**x**) towards to direction **C**.



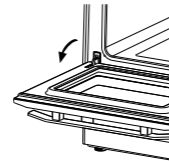
### WARNING

If the oven door is a triple glass oven door, the third glass layer can be removed the same way as the second glass.

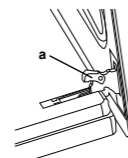
### Removal of Oven Door

It is not necessary to remove the door to clean it however the door can be removed for better access for oven cavity cleaning if necessary. Due to size and weight of the door it is recommended this is done with two people present to assist with the handling of the door.

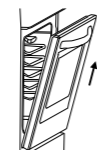
1. Open the oven door.



2. Open the saddle bracket (**a**) (with the aid of a screw driver) up to the end position.



3. Close the door until it almost reaches the fully closed position and remove the door by pulling it towards you.



Put the door with the outer side down on a soft cloth on a stable surface. This is to prevent scratches.

### CAUTION

Rough handling of the glass, especially around the edges of the front panel, can cause the glass to break.

Replace the door by following these steps in reverse order.

## CLEANING YOUR OVEN ACCESSORIES

### WARNING

- DO NOT use the oven without the inner and middle door glass fitted.
- NEVER spray any caustic cleaners on any surface of the door or damage to the surface coatings will result.
- DO NOT use metal utensils, scrapers, scourers, or abrasive cleaners to clean the glass or any of the door trims. These will damage or scratch the surface coatings and degrade the finish and appearance.
- DO NOT place glass in dishwasher.
- Use only warm water and liquid detergent with a soft cloth to clean the glass or trims.
- Before refitting the glass panes to the door ensure they are dried with a soft cloth.
- The glass edges have been specially ground to remove any sharp edges. However it is glass, and should be handled carefully to avoid injury to your person and damage to the glass.

### WARNING

Make sure the appliance power is switched off at the isolating switch before you remove or replace parts, to avoid the possibility of electric shock.

### Changing the light globes

- There is one oven globe located in the top right hand corner of the cavity.
- To remove, turn oven light glass anticlockwise.
- A special high temperature resistant globe should be used. This can be purchased from the customer care centre.

## TROUBLESHOOTING

### Faults

If there is a problem with the oven and/or grill, please:

- Check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself – and so continue cooking.

*NOTE: We may charge for service even in the guarantee period if your problem is due to the causes listed below.*

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Oven or grill not working	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
	Circuit breaker tripped	Check circuit breaker
	Clock not set	Set time of day on timer
		Deactivate DEMO Mode. Refer to 'Using your oven'
	Child Lock 'ON' (for WFE946 & WFE916)	Deactivate Child Lock. Refer to 'Using your oven'
Oven not heating enough	Foil or trays on bottom of oven	Remove foil or trays
Light & fans on continuously	Timer not in manual mode	Set timer to manual mode
Oven not working	Timer not in manual mode	Set timer to manual mode
	Household fuse blown	Check fuses
Oven light not working	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten lamp
Cooker smoking when first used	Protective oils being removed	Turn grill on high for 30 mins and then the oven on 220°C for 1 hour
Too much condensation building up when baking	Too much water used when cooking	Reduce amount of water Leave oven door open after cooking
Condensation on back wall adjacent to the rear of the appliance	High moisture content air is being exhausted from the rear vents	The appliance is rear vented so this is normal when cooking high moisture content foods
Smells when first using oven	Protective oils being removed	This is normal
Timer flashing	Power failure or interruption	Reset time of day
Burner will not light even though the spark is working	Knob not held down long enough in 'High' position for flame safeguard (where fitted) to engage	Repeat lighting procedure and hold knob down for 5 seconds in 'High' position
	Gas supply valve turned off	Turn on gas supply to appliance
	Wrong knob turned off	Ensure the knob you are turning corresponds to the burner you wish to light
	Port blockage in ignition area	Ensure the ports in the ignition area are clean and dry
	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
No spark is obtained when control knob is activated	Electricity supply is disconnected or switched off	Switch on electricity or check fuses
	Ignition spark plugs wet or dirty	Dry or clean ignition spark plugs
Flames uneven or tending to lift	Flame ports blocked or wet	Clean or dry flame ports
	Burner incorrectly fitted	Ensure this component is fitted correctly

*NOTE: Only authorised personnel should carry out servicing. If the household fuse continues to blow, call the Customer Care Centre. In the event of a power failure the gas burners may be lit with a hand held igniter and used. Take care to avoid letting unburnt gas flow for more than 5 seconds when attempting to light the burner.*

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Flames not staying on when knob released	Knob not held down long enough in 'High' position for flame safeguard (where fitted) to engage	Repeat lighting procedure and hold knob down for 5 seconds in 'High' position
	Knob not set between 'High' and 'Low'	Knob MUST be set between these positions
	Dirt or spillage on flame safeguard sensor (where fitted)	Clean flameguard sensor tip
Low heat, slow cooking	Incorrect cooking pot or pan being used	Refer to cooktop section for correct selection
Benchtop or knobs overheating	Incorrect cooking pot or pan being used	Refer to cooktop section for correct selection
	Pot or pan not located on burner properly	Ensure pot or pan is centrally located on burner

### Further information

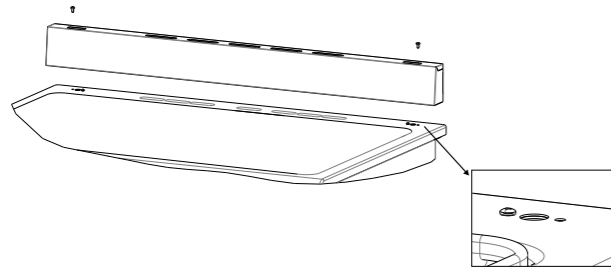
When you need information, service or replacement parts or have a warranty enquiry, please contact the Customer Care Centre:

- Australia - 1300 363 640, 8.00am - 5.00pm EST Monday to Friday
- New Zealand - 09 573 2384, 8.00am - 5.00pm EST Monday to Friday

Please have the following information ready: Model, Model Number & Serial Number. This is shown on the data plate which is visible when the oven door is open.

## INSTALLATION OF THE APPLIANCE

### installing splashback



Fit splashback to rear of hob with three screws provided.

### Cabinet requirements

Model WFE911SB is designed to fit into a 900mm wide gap between standard kitchen cabinets. The appliance integrates with the kitchen cabinets by matching standard height and depth. The cooker may also be installed at the end of a line of benches or with a free space either side.

### WARNING

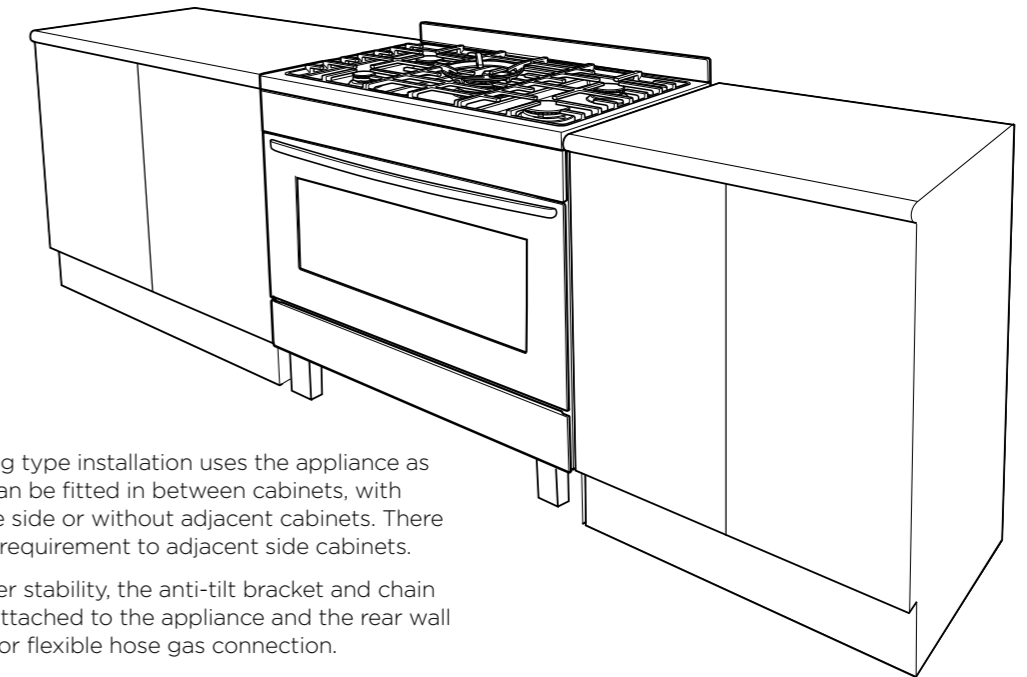
- The cooker must be installed and serviced only by an authorised person.
- A Certificate of Compliance MUST be supplied to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- The surrounding kitchen cabinets must be able to withstand 85°C. Electrolux WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- The pipes used for installation MUST have sufficient loops so the cooker can be moved for service (gas models).
- The vents, openings and air spaces MUST NOT be blocked.
- The appliance is rear vented. This means that moist air may be expelled from the appliance during use. Please ensure the surface adjacent to the rear of the appliance is sufficiently sealed to avoid damage
- You MUST NOT lift or pull the cooker by the door handle.
- The cooker MUST be checked every five years.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance must not be installed behind a decorative door in order to avoid overheating.

### Gas model clearance requirement

- Ensure the appliance is installed in accordance with clauses 6.2.5 and 6.10.1.1 of AS/NZS 5601.1 or clauses 6.10.1 and 6.10.5 of AS/NZS 5601.2 with regard to clearances to combustible surfaces and materials, and clearances to rangehoods and exhaust fans, to ensure clearances of 200mm from burners to vertical combustible surfaces observe the minimum dimension of 100mm from each side of the cooker to combustible surfaces.
- Clearances to combustible surfaces may be reduced if combustible surfaces are protected in accordance with clause 6.10.1.2 of AS/NZS 5601.1, or clause 6.9.2 of AS/NZS 5601.2.
- When setting the cooker height, ensure the top of the cooker is at least 10mm higher than the level of the benchtop.

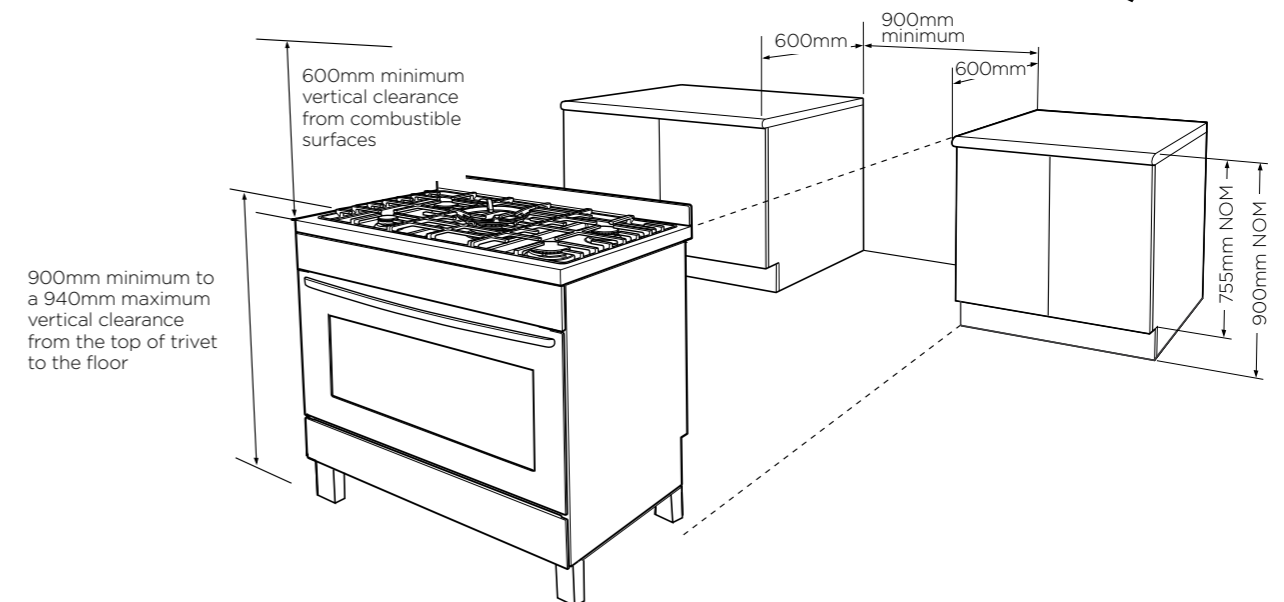
## INSTALLATION OF THE APPLIANCE

### Freestanding installation



The freestanding type installation uses the appliance as supplied, and can be fitted in between cabinets, with cabinets on one side or without adjacent cabinets. There is no clearance requirement to adjacent side cabinets.

To ensure cooker stability, the anti-tilt bracket and chain must be attached to the appliance and the rear wall for either fixed or flexible hose gas connection.

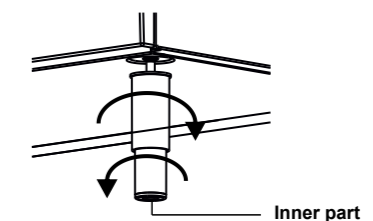


### Adjusting the feet

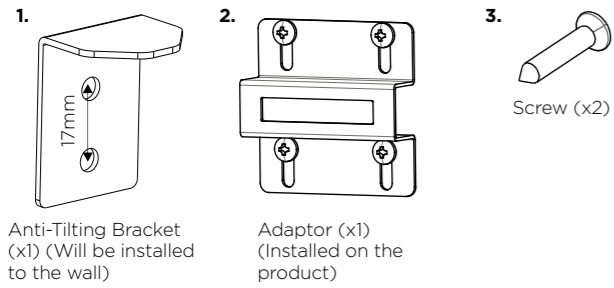
The appliance is supplied with 4 adjustable feet. Attach the feet to the bottom panel support by rotating clockwise as shown in the figure.

For safe operation, it is important that your appliance is safe and balanced. Make sure the appliance is level prior to cooking. To increase the height of the appliance, turn the inner part of the feet anti-clockwise. To decrease the height of the appliance, turn the inner part of the feet clockwise.

Once the legs are fitted, it is possible to change the height of the appliance (from ground to the top of the trivet) from 900mm to 940mm by adjusting the feet. The appliance is heavy and must only be lifted with a minimum of two people. To avoid risk of damage never drag the appliance.

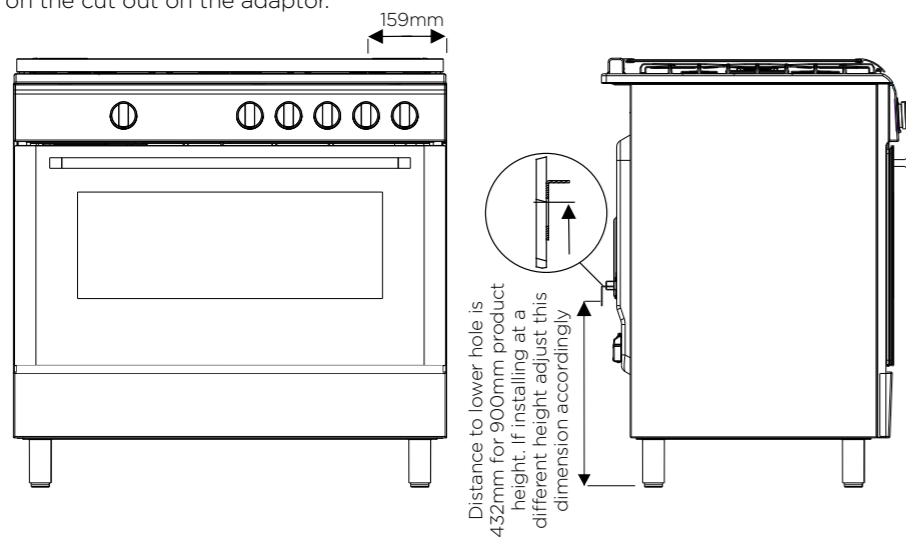


## INSTALLATION OF THE APPLIANCE



### Anti-tilting kit

Document bag contains an anti-tilting kit. Anti-tilting bracket (1) should be removed from the kit and installed onto the wall with the following measures. Ensure the wall anchor used to secure the bracket is appropriate for the wall material. The adaptor (2) that will provide connection of the anti-tilting bracket to the oven is preinstalled to the oven with 4 screws. Height can be adjusted by loosening the 4 screws of the adaptor. After installation of the anti-tilting bracket to the wall, push the product up to wall and check if the bracket is placed on the cut out on the adaptor.



## INSTALLATION OF THE APPLIANCE

### Installation sequence for freestanding installation

- Check that the required services are correctly positioned (see electrical & gas services requirements).
- Ensure cabinetry has the correct details.
- Install anti-tilt bracket and wall plug for chain
- Remove all packaging from cooker, remove all loose parts i.e. Trivets, burner crowns, oven shelves.
- Remove plastic film from cooker.
- Fit splashback to cooker.
- Slide cooker into position to check fitment to antitilt bracket and chain fixing point. Check the height and level of the cooker. Adjust cooker feet as required.
- Connect gas and electrical services.
- Place into position.
- Fix chain to wall
- Complete Certificate of Compliance..

## WIRING REQUIREMENTS

The cooker MUST be installed in compliance with:

- Wiring connections in AS/NZS 3000 Wiring Rules.
- Local regulations, municipal building codes and other statutory regulations.

### For New Zealand Only:

The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

Supply cord size required

WFE911SB - 1.5mm<sup>2</sup>

The Data plate gives information about rating and is located behind the bottom of the oven door.

- A functional switch MUST be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.7.1).
- Wiring MUST be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- The cooker requires a means of all pole disconnection incorporated into the fixed wiring.

This MUST have a disconnection gap of 3mm.

- The cooker MUST be properly earthed.
- This range must be connected with cable of 75°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (pass at 0.01 MW AS/NZS 3000 Wiring Rules Clause 8.3.6.2).

### Rated power input

MODEL	TOTAL KW
WFE911SB	3.3kW

### **i** IMPORTANT

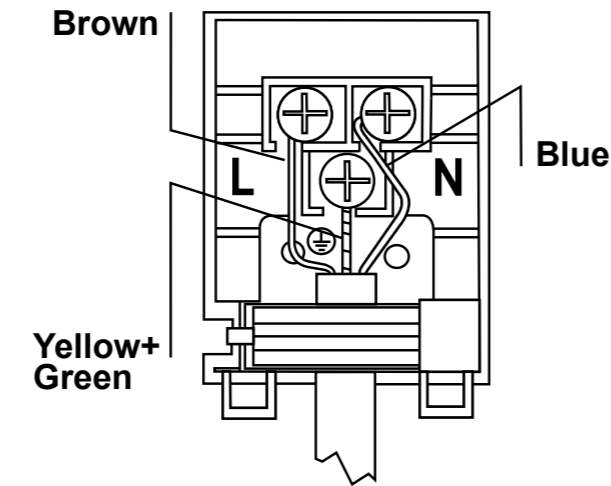
Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Run the grill on high for 30 minutes without grill dish.
- Then run the oven on 180°C for 1 hour.

### Connecting to services and commissioning

This appliance must be installed by an authorised person, according to all codes and regulations of:

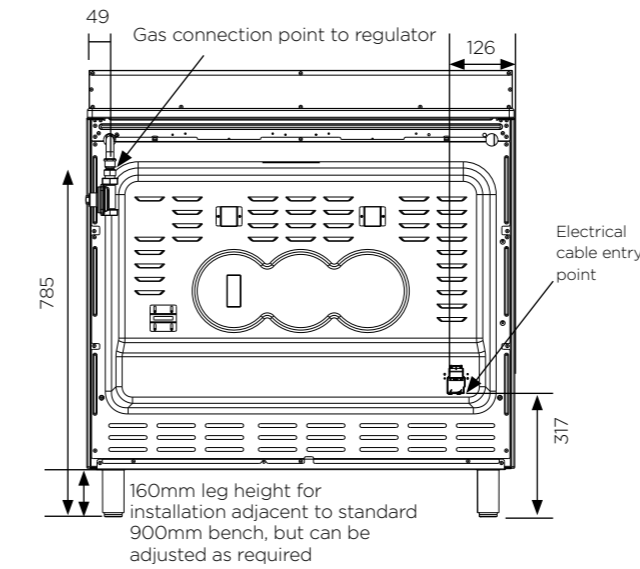
- Electrical supply authorities.
- Building regulations.
- Local government and council authorities.
- AS/NZS5601.1(particular attention to 6.10.1 and figure 6.3, and clause 6.10.1.1).
- AS/NZS 3000 (particular attention to clause 4.3.11 and clause 3.9).



### Hard wiring detail

1. Remove terminal cover plate from rear panel of appliance.
2. Fit wires through hole in cover plate and make connections to terminals.
3. Engage wires into plastic clip. Secure plastic clip
4. Replace cover plate onto rear panel.

## INSTALLING THE GAS COOKER



### Gas pressures

The following table shows the supply and operating pressures for various gases.

GAS TYPE	NATURAL GAS	UNIVERSAL LPG
Supply pressure at inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)
Operating pressure at appliance test point	1.00 (kPa)	2.6 (kPa)

\*If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same.

The following table shows the injector sizes for each burner.

INJECTOR ORIFICE	NATURAL GAS (MM)	UNIVERSAL LPG (MM)
Low heat burner	0.90	0.50
Medium heat burner	1.18	0.65
High heat burner	1.55	0.85
Intense heat wok burner	1.70	0.96

### Checking piping size

To work out a suitable pipe size for connection use the information in this table.

GAS TYPE	NATURAL GAS	UNIVERSAL LPG
WFE911SB	41.3 MJ/h	35.7 MJ/h

For information and requirements about construction and capacity of consumer piping refer to AS5601 series of standards.

### Gas connection

Read these points before connecting to the gas supply:

- The appliance is preset for natural gas use, if LPG is to be used see Conversion to LPG section.
- Gas installation must be made in accordance with AS/NZS5601.1, the local gas fitting regulations, municipal codes and other statutory regulations.
- The gas connection point is a ½" BSP external thread located at the rear of the appliance as shown.
- The regulator is to be fixed to the manifold inlet at the rear of the appliance ensuring the washer supplied with the regulator is fitted in between the manifold and the regulator. The consumer piping is then connected to the inlet of the regulator, either:

1. directly, or
2. using a hose assembly and in accordance with Clause 6.10.1.9 of AS 5601.1 (High level connection) When fitted to the appliance the regulator is oriented to allow the hose to hang downward. All connections are sealed using a tape or jointing compound suitable for gas connections.

## LPG CONVERSION

This appliance is supplied set up for Natural Gas usage. A conversion kit is included with the product for Universal LPG usage. The conversion kit contains a set of injectors and 1 LPG sticker.

Please follow the procedure below if a conversion to suit UNIVERSAL LPG is required:

1. Remove the hotplate trivets, burner caps and burner crowns to access the hotplate injectors. Replace the factory fitted injectors with the appropriate injectors, as supplied. Refer to injector orifice table for injector sizes. The injector size is stamped on the side of the injector.
2. Unscrew the top hat nut from the regulator. The top hat nut and control pressure spring assembly will disengage as an assembly.
3. Unscrew the threaded pin from top hat.
4. Upright threaded pin, so spring is free and screw pin back into the top hat until firm.
5. Refit the top hat nut assembly to the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LPG.
6. Turn on the gas supply and at each new connection check for leaks using soapy water. Each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
7. The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet.

With the appliance operating check the outlet pressure:

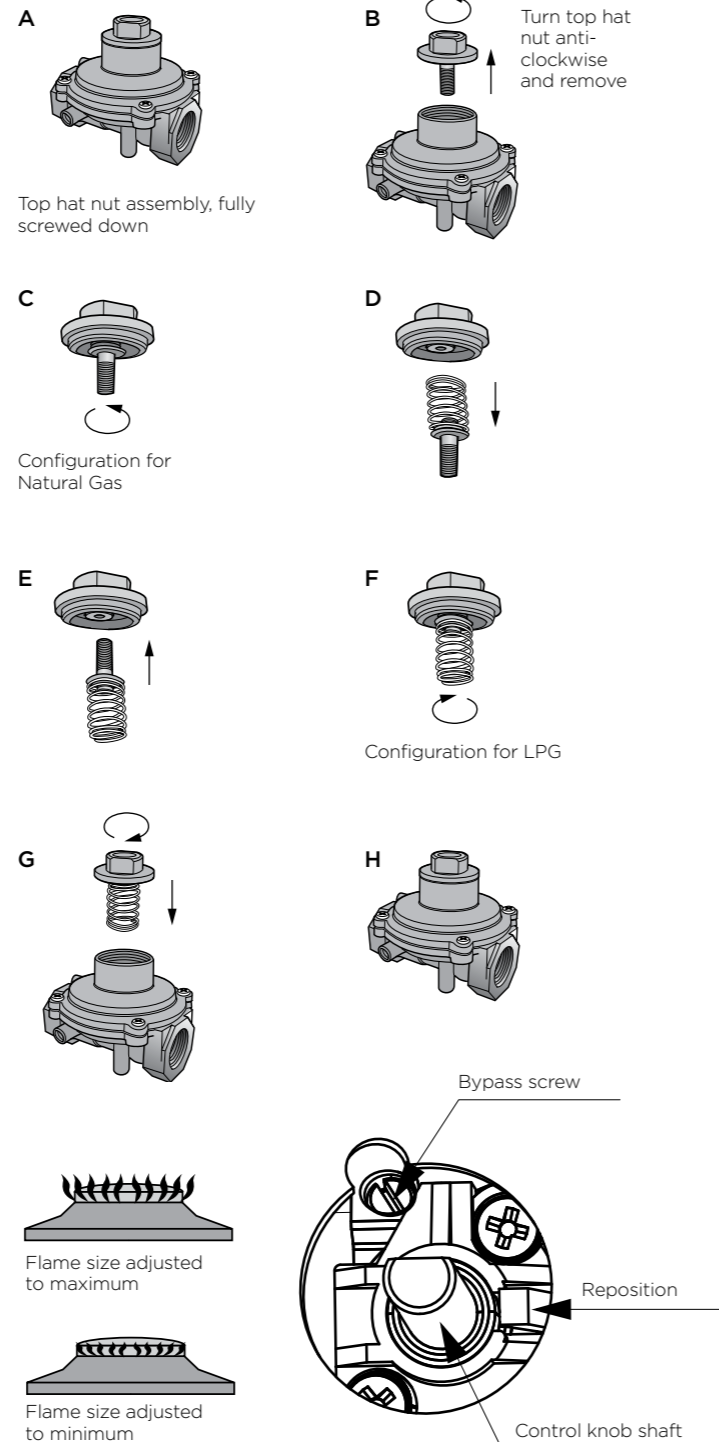
- when all burners of the appliance are operating at maximum,
- when the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 2.60kPa by more than  $\pm 0.52\text{kPa}$ .

8. If the regulator appears to not be performing satisfactorily then check the following points:
  - If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 2.75 - 7.00kPa.
  - Check that the insert has been fitted correctly.
  - Check that the turret screw is fully screwed down.
  - Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

9. One by one, turn the knobs to minimum and screw in the bypass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and then back to minimum to ensure that the correct minimum flame is maintained.
10. Attach the LPG sticker to the cooker, near the gas supply inlet. Cover the Natural Gas label that is factory fitted.



## TESTING THE OPERATION OF THE GAS COOKER

*NOTE: You MUST test the cooker after installation, before you hand it over to the customer. You MUST have a manometer and a connecting tube.*

### Checking gas supply

1. Check the manometer zero point is correct.
2. Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
3. Turn on the gas supply and the electricity and try to ignite the gas.

*NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.*

4. Check the operating pressure for the particular gas type.

### Checking the function of the regulator

With the appliance operating check the outlet pressure:

- when all burners of the appliance are operating at maximum,
- when the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure by more than  $\pm 20\%$  of the nominal outlet pressure (ie  $\pm 0.20\text{kPa}$  for Natural Gas).

If the regulator appears to not be performing satisfactorily then check the following points.

1. If the outlet pressure is consistently too low then the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. If this is suspected then it may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13 - 5kPa.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation, the arrow on the base of the body indicates the direction of gas flow.

Once these checks have been completed, if the regulator still fails to perform in a satisfactory manner it should be replaced.

### Testing the cooker features

- Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

*NOTE: When flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault, if possible.*

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

1. Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
2. Check the ignition on all burners both separately and in combination.
3. Check the operation of the electrical components, if applicable.
4. If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

*NOTE: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.*





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