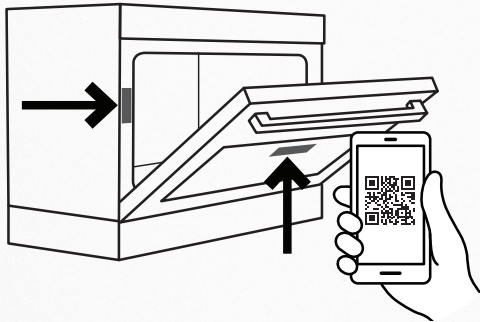


**Enjoy peace of mind.
Register your appliance today.**

Stay updated on better living services, safety notices and shop for accessories.

1. Open the camera app on your smartphone and point at the QR code to scan

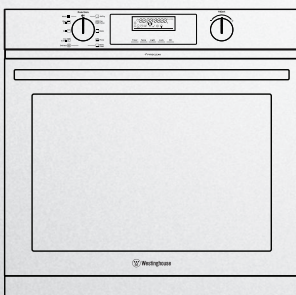
Product Registration QR code is located on the front of your appliance or inside the door rim*.



2. Tap the notification or link to open the registration form

3. Complete your details and enjoy peace of mind

*Exact location of QR code may vary depending on oven model



ELECTRIC BUILT-IN OVEN

WVEP6716

CONGRATULATIONS

Dear customer,

Congratulations and thank you for choosing our oven.

We are sure you will find it a pleasure to use. Before you use the oven, we recommend that you read through the relevant sections of this manual, which provides a description of your appliance 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.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of Australian Standard AS/NZS 60335.2.6.

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:.....

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.

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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

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



IMPORTANT

Important – check for any damages or marks.

- If you find the oven is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.
- Discolouration of the enamel has no effect on the performance of the appliance.



ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



WARNING

These warnings have been provided in the interest of safety. You **MUST** read them carefully before installing or using the appliance.

- An authorised person must install this appliance and carry out servicing. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Do not pull the appliance by the door handle.
- This appliance must be earthed.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and air spaces are not blocked.
- Do not modify this appliance.
- This appliance must not be used as a space heater.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. If adjacent to vinyl wrapped surfaces, use installation kit from vinyl wrap supplier.
- Ensure the appliance is switched off before cleaning or replacing parts. This can be done by switching off the appliance via the powerpoint or isolating switch (if available), or the switchboard.
- Do not use steam cleaners, as this may cause moisture build up.
- Switch the appliance off before removing the oven light glass for globe replacement.
- Do not open the oven door during steam cooking. Steam can be released. There is a risk of skin burns. There is a risk that steam causes moisture damage to cabinets.
- Always keep the appliance clean. Ensure fats and oils do not accumulate around elements, burners or fans.
- Care must be taken when wiping exposed stainless steel edges....they can be sharp!
- Do not spray flammable materials in or under the appliance, e.g. aerosols.
- Do not leave the grill on unattended.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the oven dish, grill dish and bake trays clean as any fat residue may catch fire.
- To avoid an accident, ensure that the oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass.
- Door glass that is damaged should be immediately replaced.
- 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.
- Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- Always use gloves when handling hot items inside the oven.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.
- New appliances can have an odour during the first operation. It is recommended to 'run in' the oven before you cook. Run the oven(s) at 180°C for 30 minutes and ensure the room is well ventilated.
- This appliance must not be installed behind a decorative door.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

IMPORTANT SAFETY INSTRUCTIONS



CAUTION

Read the following carefully to avoid damage to the appliance.

- The grill tray must be fully inserted whilst grilling.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.
- Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.

- Do not use stainless steel cleaners, abrasive cleaners or harsh solvents to clean your stainless steel appliance.
- Do not line the bottom of the oven or grill with foil or cookware, it will damage the enamel.
- Do not use the base of the oven for cooking - it will damage the enamel.
- Do not put water directly into the hot appliance.
- Always clean the appliance immediately after any food spills.

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

INSTALLING YOUR APPLIANCE

WARNING

To avoid any potential hazard, you must follow our instructions when you install your appliance. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

- This appliance must be installed by an authorised person according to all codes and regulations as stated in the local municipal building code and other relevant statutory regulations.
- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door.
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS3000 wiring rules.
- Wiring should be protected against mechanical failure. Refer to AS/NZS3000.
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- 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 0.01MΩ AS/NZS 3000 Wiring Rules.

WARNING

This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench and separate grill underbench ovens, and 4 screws for separate grill wall ovens. Remove the bottom door in separate grill wall ovens to provide access to the bottom 2 screwing points.
- For appliances fitted with a flexible supply cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer. It is recommended that this product is not installed in an unvented living space, particularly if that space incorporates sleeping quarters.

| MODEL | PRODUCT DIMENSIONS (H X W X D) MM | MIN FUSE RATING | MAX POWER RATING | MAX CURRENT RATING | WIRE SECTION (MM ²) |
|----------|-----------------------------------|-----------------|------------------|--------------------|---------------------------------|
| WVEP6716 | 597 x 596 x 573 | 16A | 3.3kW | 13.8A | 2.5 |

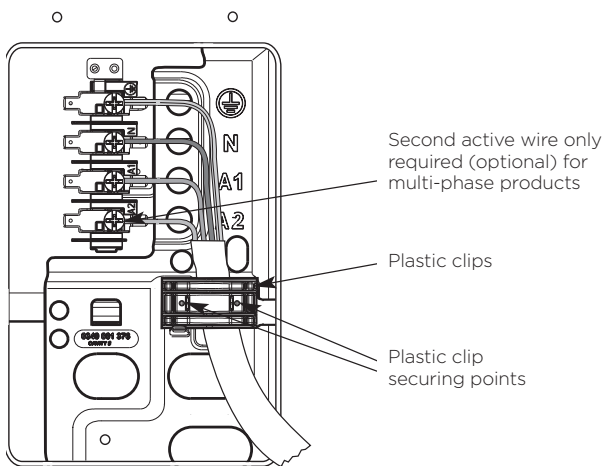
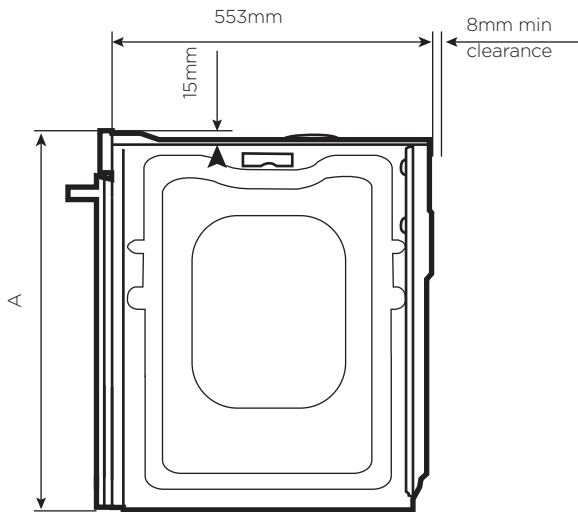
Note: Electrical connection is 230-240 volts AC 50Hz. Wiring minimum temperature rating 75°C.

INSTALLING YOUR APPLIANCE (CONTINUED)

- If a powerpoint is fitted it must be accessible with the appliance installed, as the plug must be accessible after installation.
- This appliance must be mounted on a flat surface for the full width and depth of the product.
- To avoid overheating, the appliance must not be installed in a recess or cupboard behind a decorative door.
- This appliance must be fixed in position or must be connected to the supply by a supply fitted with a male connector

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 with two long silver screws (supplied in separate bag).
4. Replace cover plate onto rear panel.



Cabinet construction for your appliance

For the best integration within a kitchen, install the appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts as shown in Fig. A. A recess of 20 mm is ideal.

The appliance can also be installed using a proud fit to the surrounding cupboard as shown in Fig. B.

Fig. A

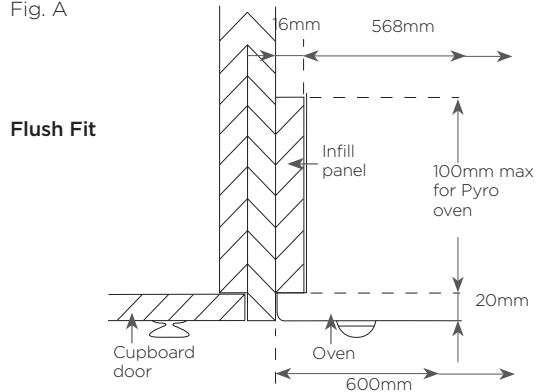
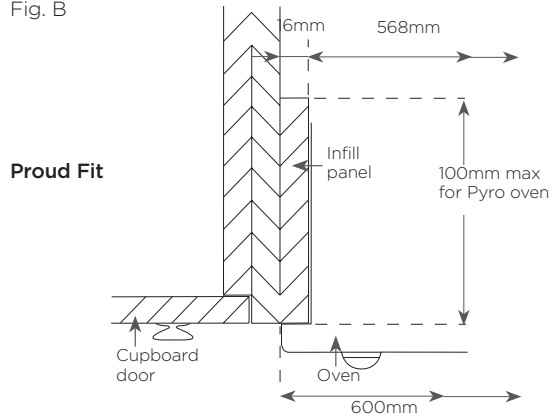
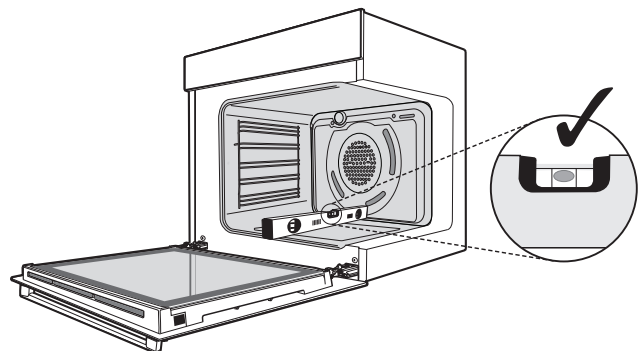


Fig. B



Levelling oven

Place a level in the oven as below, making sure the level sits on the front and rear forms.



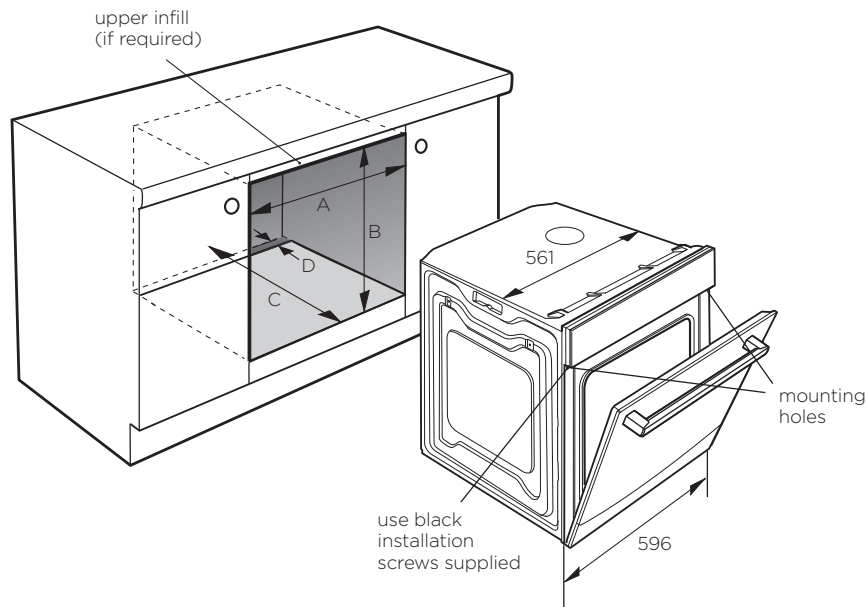
Underbench oven

Your underbench oven looks best when the control panel is directly under the benchtop. An upper infill panel may have to be added if the cooktop placed over the oven is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

CAUTION

NOTE: Dimension "D".

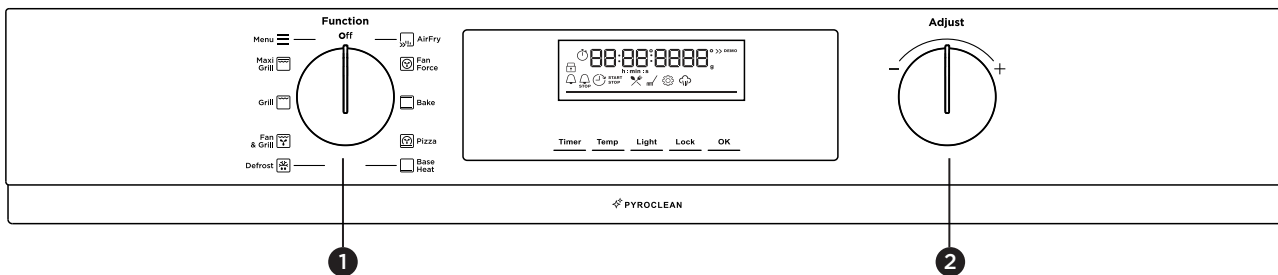
A requirement for all pyrolytic clean ovens - for proper ventilation there must be a gap at the bottom rear of the cabinet. This can be a full width opening 20mm deep.



| | A | B | C | D |
|-----------|-----|-----|--------|----|
| Flush fit | 600 | 600 | 581min | 20 |
| Proud fit | 565 | 590 | 560min | 20 |

PRODUCT DESCRIPTION

WVEP6716



- 1 Function selector
- 2 Oven temperature/menu selector

BEFORE FIRST USE

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.



CAUTION

- Do not line the oven with foil as it will damage the enamel.
- New appliances can have an odour during first use. It is recommended to 'run in' the oven before cooking for the first time. Operate the oven(s), empty, at a temperature of 180°C for approximately 30 minutes. Please ensure that the room is well ventilated during this process.

Setting the time of day

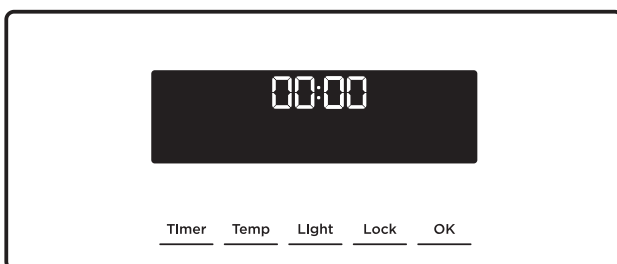
You have purchased a model fitted with a programmable controller, you must set the time of day before you can operate your appliance.

Set the time

Before you can start using the oven, you must set up the clock.

1. After the oven has been electrically connected, '00:00' will be displayed and the hour minute digits will flash.
2. Turn the 'Adjust' knob **+** or **-** to set the time of the day.
3. Press **OK** to complete the clock setting.

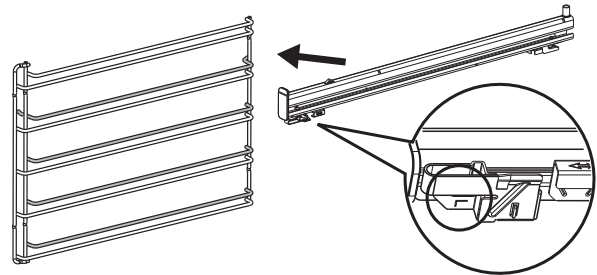
Note: The clock has a 24-hour display.



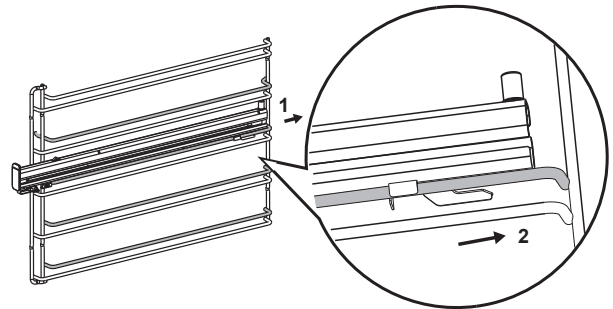
INSTALLING YOUR OVEN ACCESSORIES

Slides (Telescopic runners)

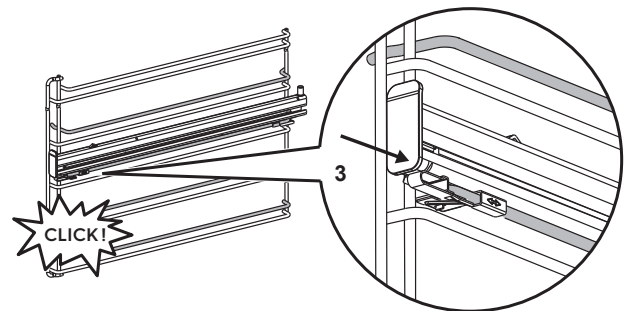
1. Obtain left hand side rack and left hand slide - see image to identify.



2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips to the rear of wire at an angle as shown below.



3. Push slide front clip over wire until secured

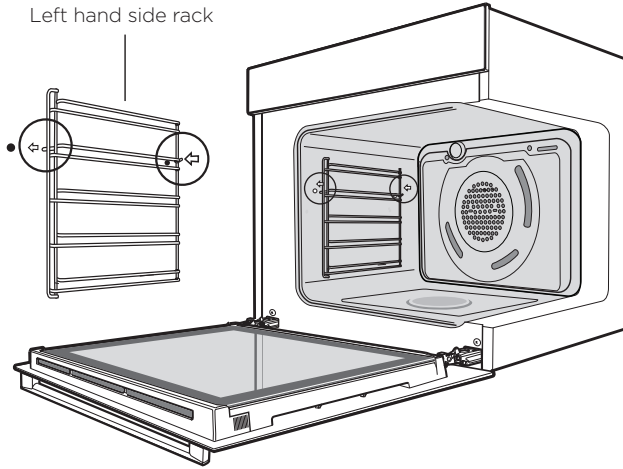


Side racks

- The side racks attach to each side of your oven. There is a left hand and right hand version (see image below for details).
- Insert the rear peg into the rear access hole provided, ensuring that the peg is fully inserted.
- Then locate the front peg into the front access hole and push in firmly.



INSTALLING YOUR OVEN ACCESSORIES (CONTINUED)



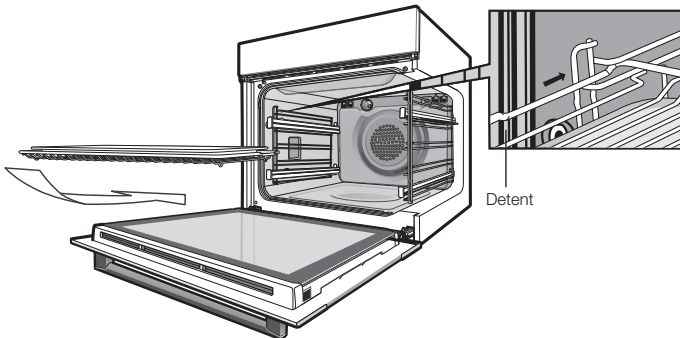
Shelves and trays

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

To fit a shelf to side racks:

NOTE: To Locate the rear edge of the shelves, the detents on the side wires should be towards the oven back wall. See image.

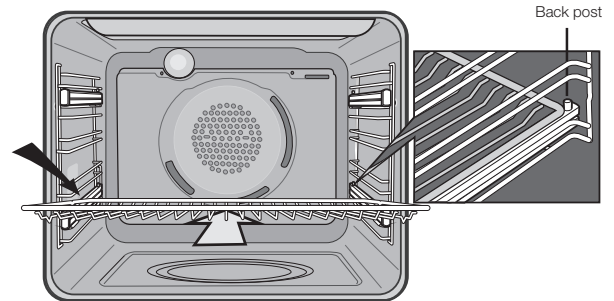
1. Rest the rear edge of the shelf on the lower guide rail of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
2. With the front edge raised, begin to slide the shelf in between the guide rails of the side rack.
3. Once the detents have passed the front edge of the side rack, the shelf can be pushed fully in.



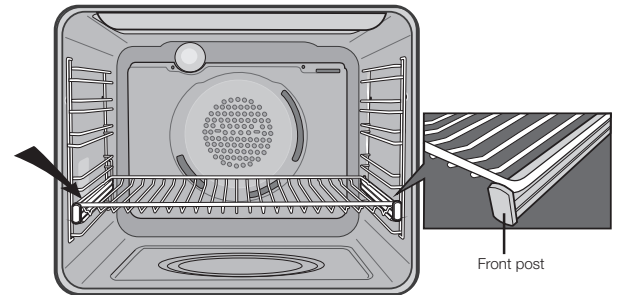
4. When fully inserted the shelf should not interfere with the closed oven door.

To fit a shelf or tray to telescopic slides

1. Push the shelf or tray along the top of the slide until it hits the back post.



2. Drop the front of the shelf or tray onto the slide ensuring it sits behind the front post of the slide.



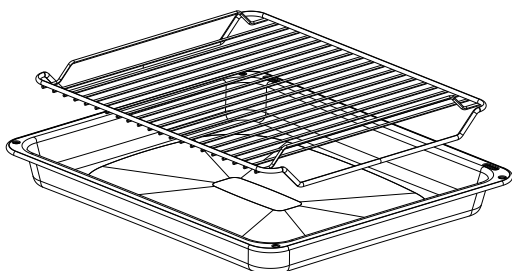
3. When fully inserted the shelf/tray should not interfere with the closed oven door.

INSTALLING YOUR OVEN ACCESSORIES (CONTINUED)

Fitting grill dish and insert

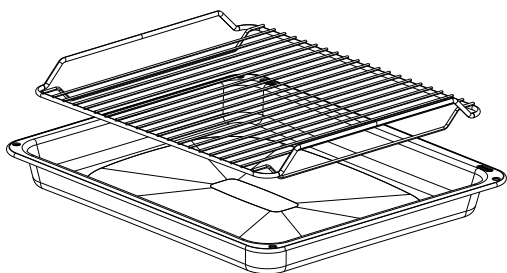
Your oven comes with a full width grill dish and a grill insert. The grill dish insert is designed with flexibility to adjust distance between the food and the grill element.

Maximum grill power

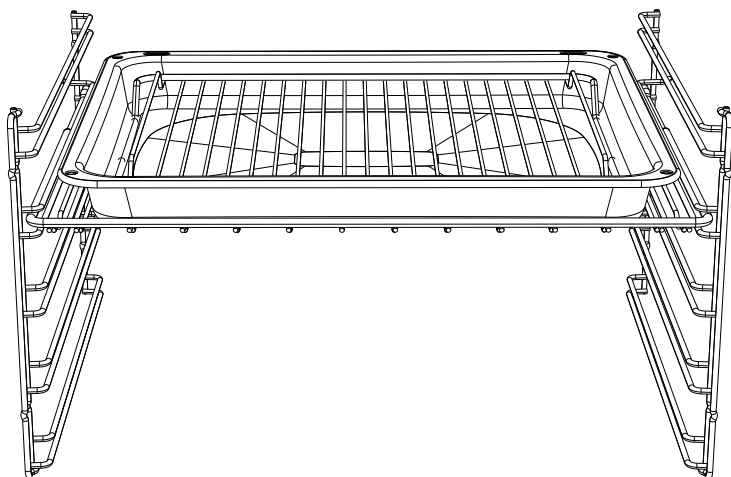


Grill dish insert brings the food closer to the grill element. Suitable when maximum grill power is needed.

Moderate grill power

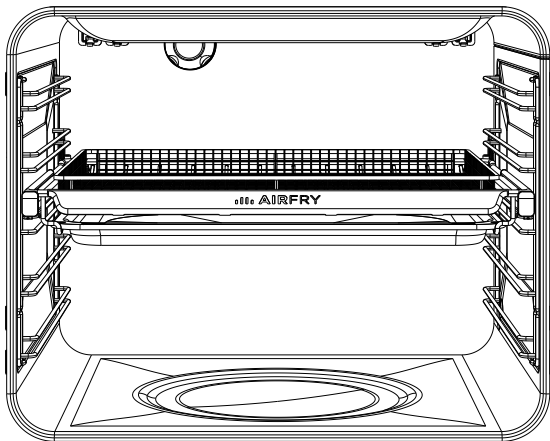
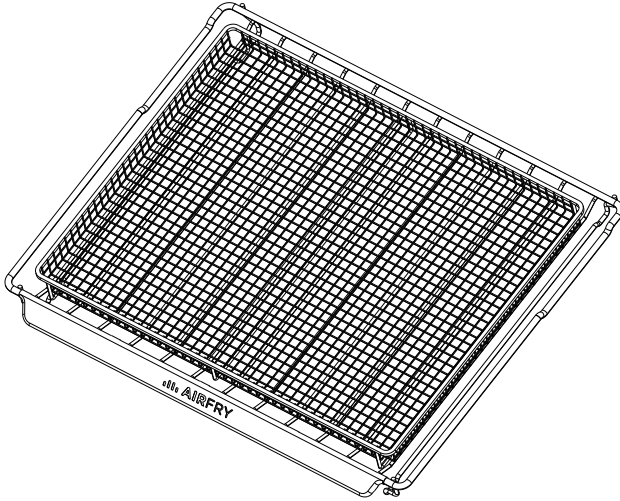


Food sits further away from the grill element. Suitable when moderate grill power is needed.



Air Fry

The Air Fryer can be placed onto slides or into side racks in the same manner as an oven shelf.



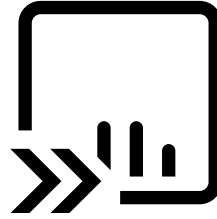
USING YOUR OVEN

Understanding your oven functions

Your oven will have a selection of the following functions.

Air Fry

Air fry enables advanced convection cooking function without having to turn the food, giving crispy great tasting results in a shorter time without all the oil. This is suitable for french fries, chicken wings, nuggets and similar products.



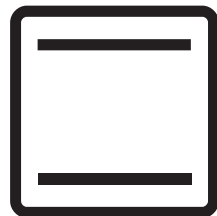
Fan Forced

Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the "Fan Forced" function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



Bake

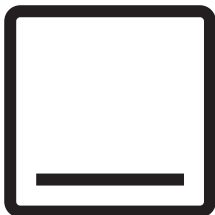
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the "Bake" function for a single tray of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



USING YOUR OVEN (CONTINUED)

Base Heat

Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The “Base heat” function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. For best results, use silver or shiny trays.



Pizza

“Pizza” is a combination of “Base heat” and “Fan bake” and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor. The “Pizza” function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.



Defrost

The “Defrost” function uses low temperature air which is circulated by the fan. You can defrost (thaw) your food before you cook it. Also you may use “Defrost” to raise yeast dough or to dry fruit, vegetables or herbs.



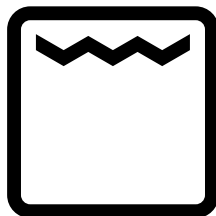
Fan & Grill

“Fan & Grill” offers you the benefits of both “Bake” and traditional “Grill” functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for “Fan & Grill”. You can use “Fan & Grill” for large cuts of meat in the oven which gives you a result that is similar to “roisserie” cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using “Fan & Grill” it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.



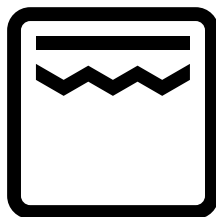
Grill

“Grill” directs radiant heat from the powerful upper element onto the food. You can use the “Grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



Maxi Grill

“Maxi grill” directs radiant heat from 2 powerful upper elements onto the food. You can use the “Maxi grill” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. “Maxi grill” allows you to take full advantage of the large grill dish area and will cook faster than normal “Grill”. For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour.





IMPORTANT

Cooling/Venting fan

This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door.

NOTE: For selected models only, if the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off by itself once cool.

Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking, steam may be produced and released when the door is opened. This is absolutely normal. When food is heated, it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure that the oven is pre-heated before placing food in the oven cavity. It is recommended that condensation is wiped away after each use of the oven.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour etc. which affects the way they transfer heat to the food.

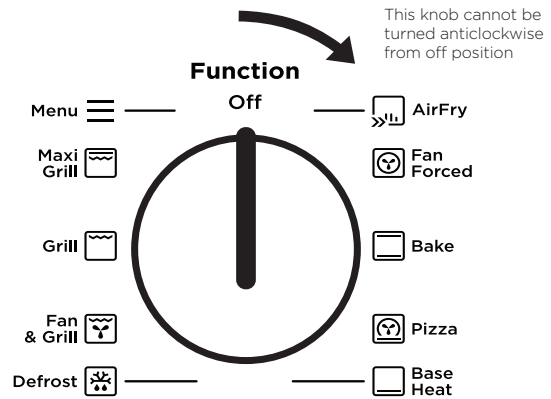
- Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.
- Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.
- To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.
- Always place dishes centrally on the shelf to ensure even browning.
- Single level cooking gives best results in conventional modes. If cooking on more than one level use a fan cooking function.

OPERATING SEQUENCE

Select the oven function

Turn the oven function selector clockwise to select the desired oven function.

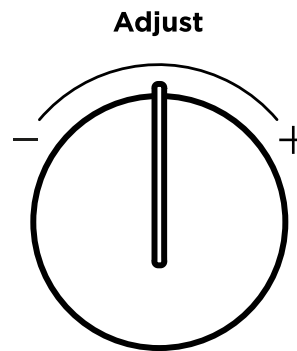
NOTE: each oven function has a default temperature which can then be adjusted as outlined below.



Select the oven temperature

Rotate the adjust selector (left - or right +) as required to set the desired cooking temperature in °C.



NOTE: the temperature can be adjusted at any time throughout the cooking time.



USING YOUR OVEN (CONTINUED)

USING THE APPLIANCE

Control panel

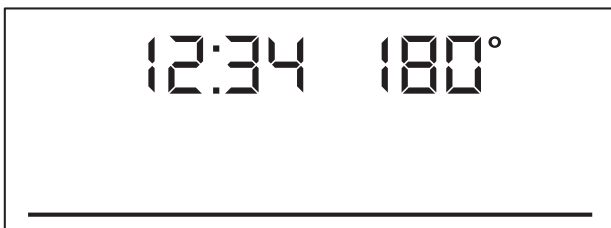
| Control panel sensor fields | |
|---|-------------------|
| Timer | Oven Timer |
| Temp | Fast heat up |
| Light | Oven Light |
| Lock | Child lock |
| OK | Confirm selection |
| Legend | |
|  | Press |
|  | Turn the knob |

Select a heating function to turn on the oven.

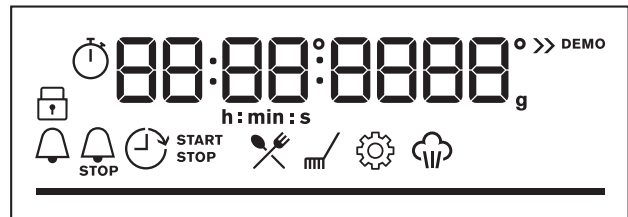
Turn the function selector to the off position to turn the oven off.



When the knob for the heating functions is in the off position, the display goes to standby.














When you cook, the display shows the set temperature, time of day and other available options.



The display with the maximum number of functions set.

Display indicators

|  | Lock |
|---|--------------------------------------|
|  | Assisted cooking |
|  | Cleaning |
|  | Settings |
|  | Fast heat up |
|  | Progress bar for temperature or time |
|  | Steam cooking indicator |
| Timer indicators | |
|  | Minute minder |
|  | Cooking time |
|  | Time delay |
|  | Uptimer |

BEFORE FIRST USE



WARNING

Refer to safety chapters.

Initial cleaning

Before the first use, clean the empty oven and set the time:



Remove all accessories and removable shelf supports from the oven.



Clean the oven and accessories with a soft cloth, warm water and a mild detergent.



Place the accessories and the removable supports in the oven.




Set the time. Press OK.


00:00

CONDITION THE OVEN (TO BURN OFF ANY RESIDUE)



Run in the empty oven before the first use.

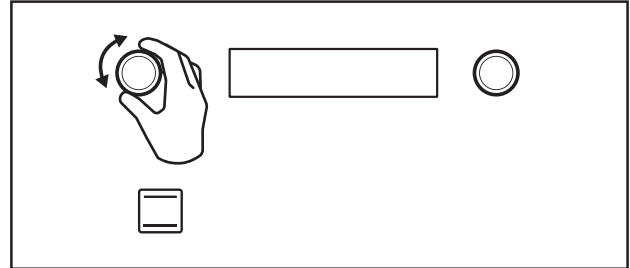
1. Remove all accessories and removable shelf supports from the oven.
2. Set the temperature to 180 ° C for the function: Fan Forced . Let the oven operate for 30 minutes.

 The oven can emit an odour and smoke during burn off. Make sure that the room is ventilated.

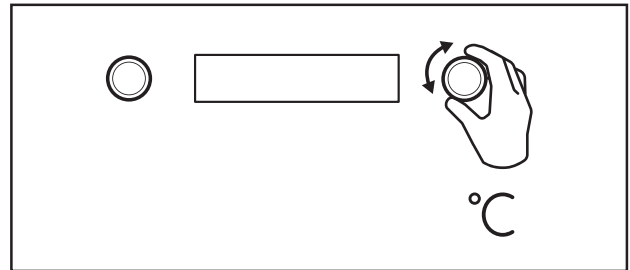
DAILY USE

Start cooking

1. Set a heating function.



2. Set the temperature.



How to set: Assisted Cooking

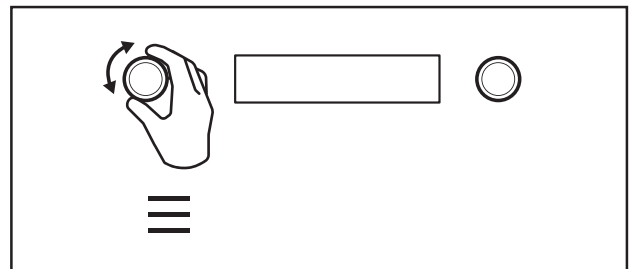
Every dish in this submenu has a recommended function and temperature. You can adjust the time and the temperature during cooking.

The degree to which a dish is cooked:

- Rare
- Medium
- Well done

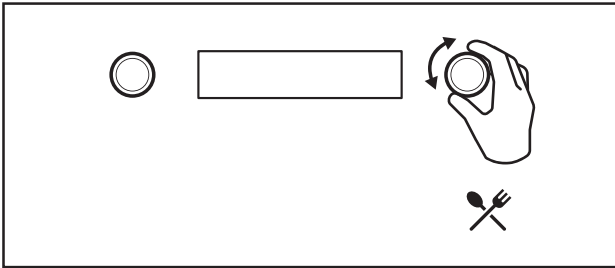
Assisted Cooking - use it to prepare a dish quickly with default settings:

1. Enter the menu

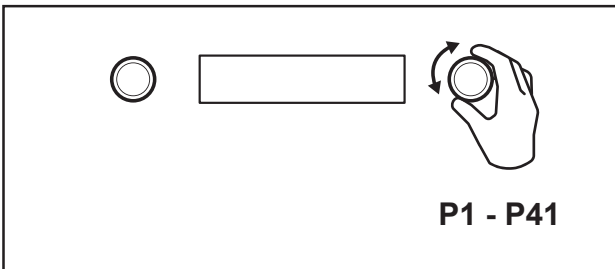


USING YOUR OVEN (CONTINUED)

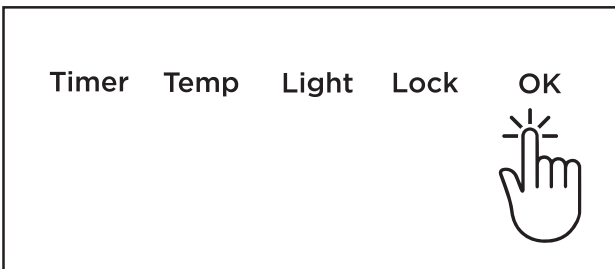
2. Select Assisted Cooking. Press OK.



3. Select the dish. Press OK. Refer to "Menu structure" chapter.



4. Insert the dish into the oven. Confirm setting.



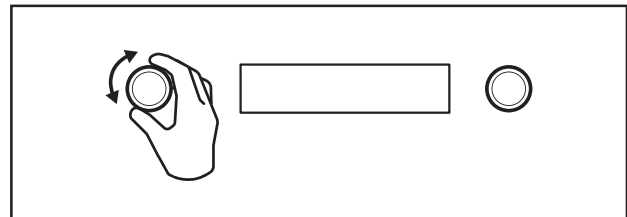
CLOCK FUNCTIONS

| Clock function | Application |
|----------------|--|
| | Minute minder. When the timer ends, the signal sounds. |
| | Cooking time. When the timer ends, the signal sounds and the heating function stops. |
| | Time Delay. To postpone the start and/or end of cooking. |
| | Uptimer. Maximum is 23 hours 59 minutes. This function has no effect on the operation of the oven. To turn the Uptimer on and off, select: Menu, Settings. |

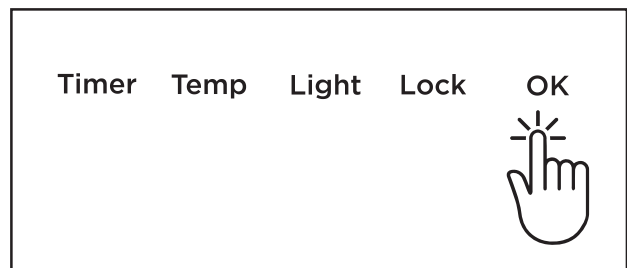
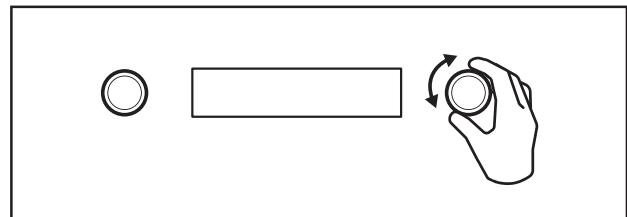
How to set: clock functions

How to set: Time of day

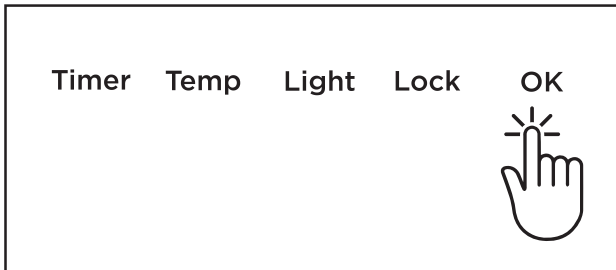
1. Turn Function Selector to Menu



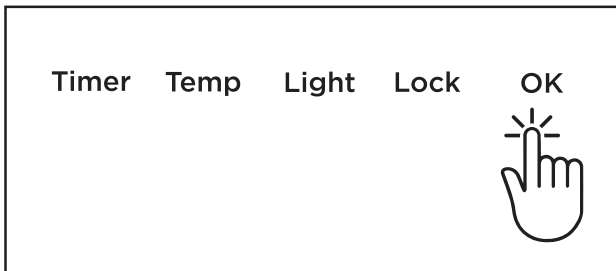
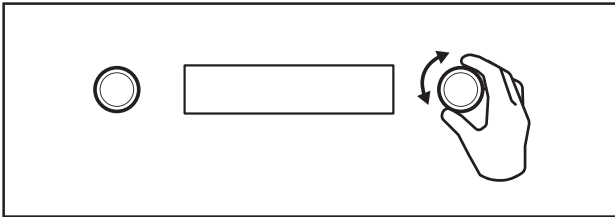
2. Turn 'Adjust' Selector to select Settings and Press OK.



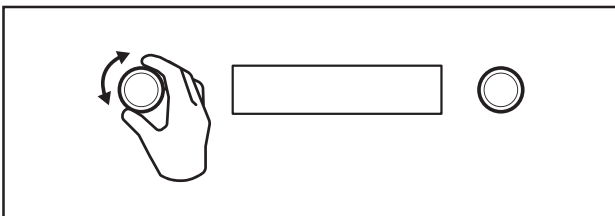
3. Press OK again.



4. Rotate 'Adjust' Selector until the current time is reached. Press OK.



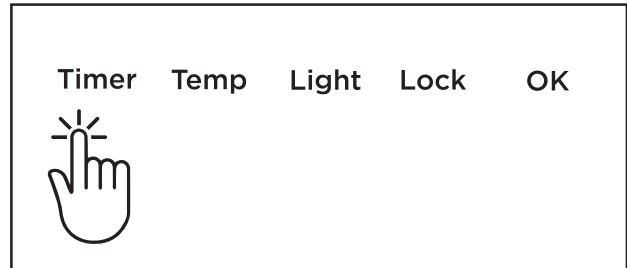
5. Turn Function Selector to Off.



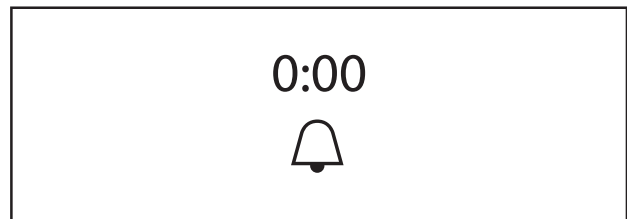
6. After 6 seconds has elapsed, the time is set.

How to set: Minute minder

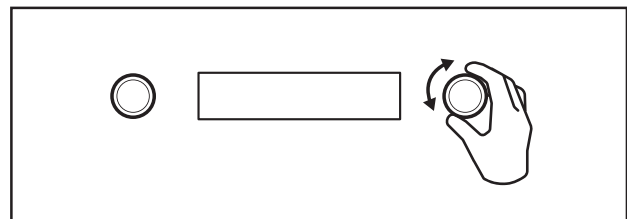
1. Press: Timer



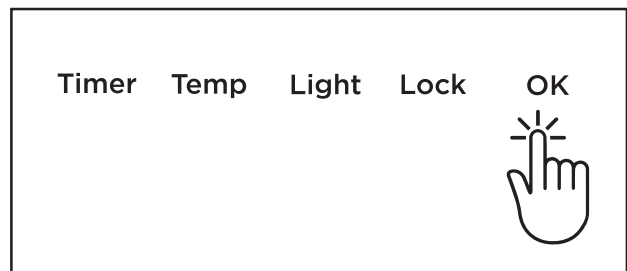
The display shows:



2. Set the Minute minder



3. Press OK.

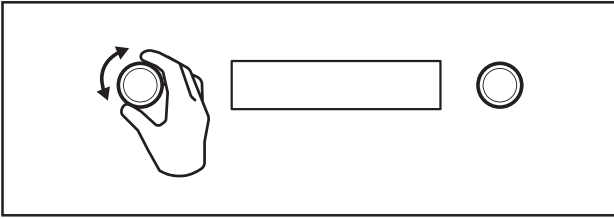


i Timer starts counting down immediately.

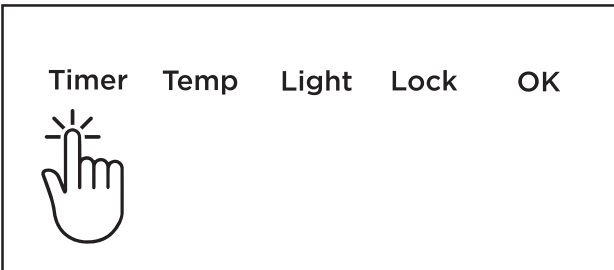
USING YOUR OVEN (CONTINUED)

How to set: Cooking time

1. Choose a heating function and set the temperature.



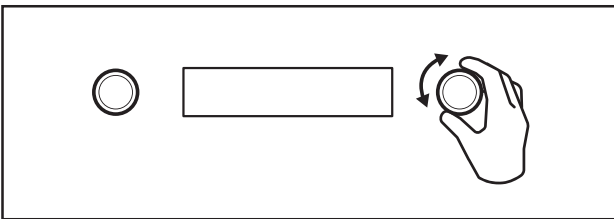
2. Press repeatedly: Timer



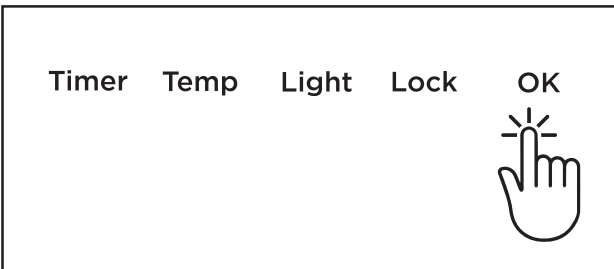
The display shows:



3. Set the cooking time.



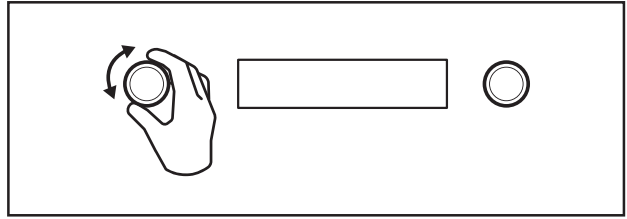
4. Press OK.



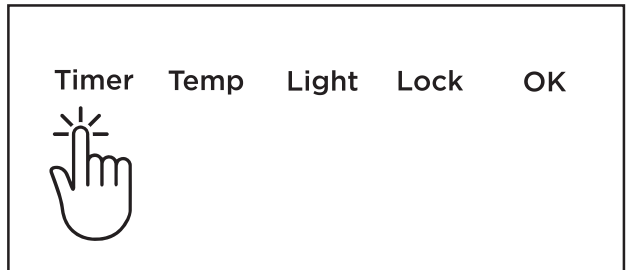
i Timer starts counting down immediately.

How to set: Time Delay

1. Select the heating function.



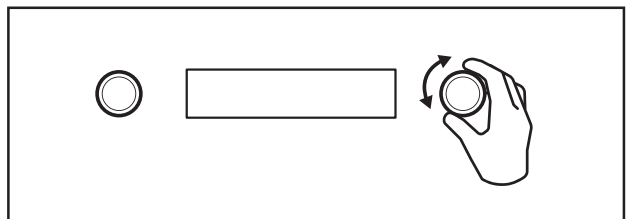
2. Press repeatedly: Timer



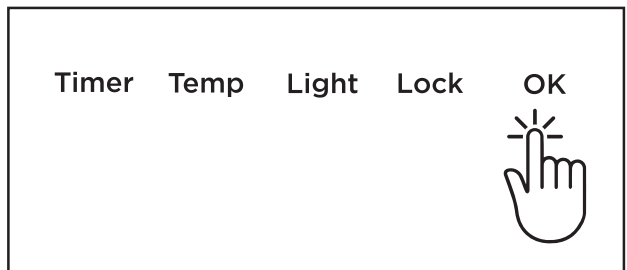
The display shows: the time of day



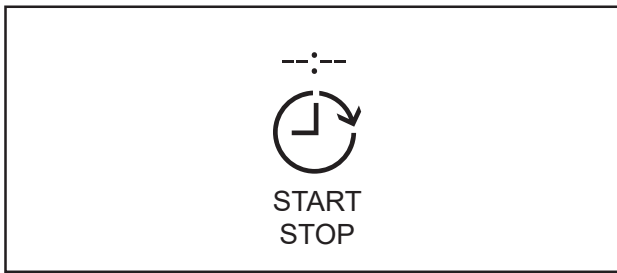
3. Set the start time.



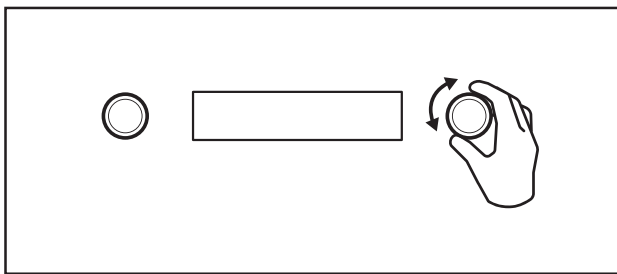
4. Press OK.



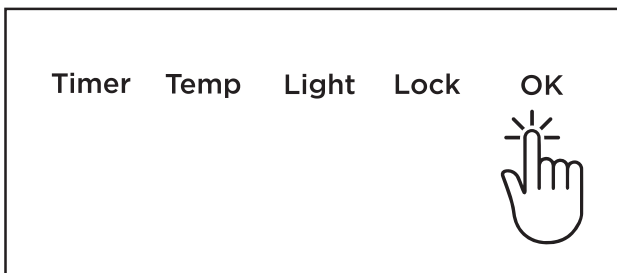
The display shows:



5. Set the end time.



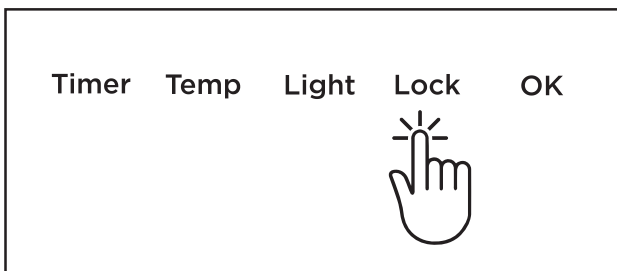
6. Press OK.



i Timer starts counting down immediately.

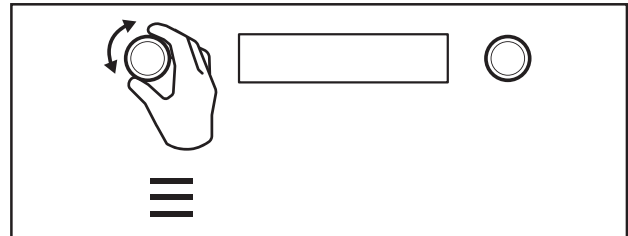
How to set: Child lock

1. Press and hold Lock to turn Child Lock ON/OFF.



How to change: Settings

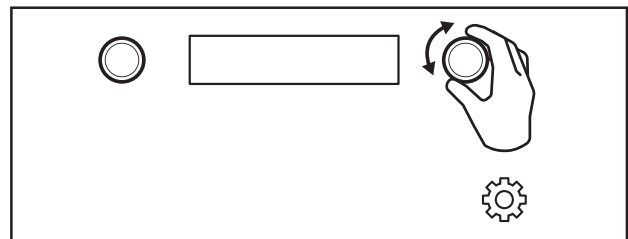
1. Select



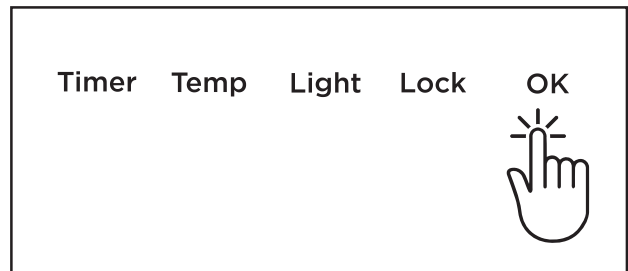
Menu structure

| | |
|--|------------------|
| | Assisted cooking |
| | Cleaning |
| | Settings |

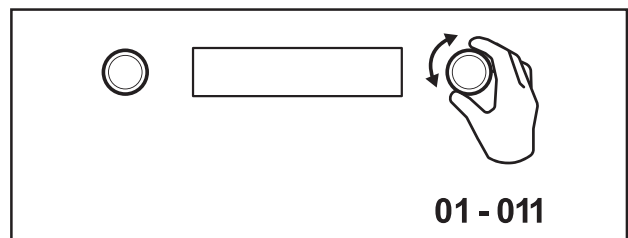
2. Select Settings.



3. Press OK.

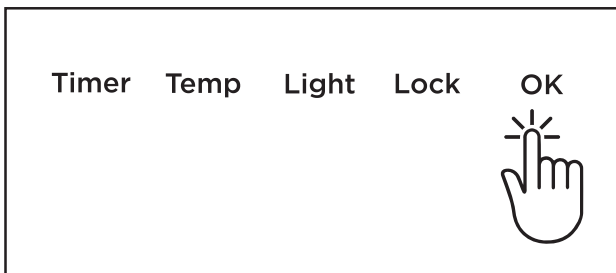


4. Select the required setting 01 to 11

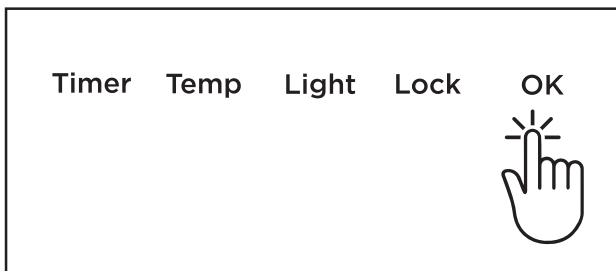
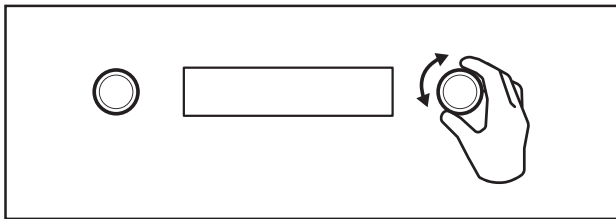


USING YOUR OVEN (CONTINUED)

5. Press OK to confirm selection.



6. Adjust the value and press OK.



| Settings | | |
|----------|--------------------|-----------------------|
| 1 | Time of Day | Change |
| 2 | Display Brightness | Change |
| 3 | Key Tones | 1 - Beep |
| | | 2 - Click |
| | | 3 - Sound off |
| 4 | Buzzer Volume | 1 - 4 |
| 5 | Uptimer | On/off |
| 6 | Light | On/off |
| 7 | Fast Heat Up | On/off |
| 8 | Cleaning Reminder | On/off |
| 9 | Demo Mode | Activation code: 2468 |
| 10 | Software Version | Check |
| 11 | Reset All Settings | Yes/No |

| Assisted cooking settings | |
|---------------------------|-------------------------|
| P1 | Jacket Potato Wedges |
| P2 | Hash Browns |
| P3 | Lasagne |
| P4 | Potato Gratin |
| P5 | Pasta Bake |
| P6 | Vegetable Gratin |
| P7 | Pizza |
| P8 | Pizza frozen |
| P9 | Quiche |
| P10 | Ciabatta |
| P11 | Rolls |
| P12 | Baguette |
| P13 | Wholegrain Bread |
| P14 | White Bread |
| P15 | Dark Bread |
| P16 | Almond Cake |
| P17 | Apple Pie |
| P18 | Baked Cheesecake |
| P19 | Apple Cake, covered |
| P20 | Short crust pastry case |
| P21 | Sponge flan case |
| P22 | Madeira Cake |
| P23 | Sponge Cake |
| P24 | Tarts |
| P25 | Apple Strudel, froz. |
| P26 | Baked Cheesecake |
| P27 | Christmas Stollen |
| P28 | Sponge Cake |
| P29 | Sugar Cake |
| P30 | Swiss Roll |
| P31 | Swiss Tarte, sweet |
| P32 | Yeast Cake |

| | |
|-----|---------------|
| P33 | Brownies |
| P34 | Cakes, small |
| P35 | Cream Puffs |
| P36 | Eclairs |
| P37 | Macaroons |
| P38 | Muffins |
| P39 | Pastry Strips |
| P40 | Puff Pastry |
| P41 | Shortbread |

PYROLYTIC CLEANING THE OVEN

Pyrolytic cleaning of the oven cavity

The oven has the Pyrolytic self-cleaning function. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.

Pyrolytic cleaning will not remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaned prior to conducting pyrolytic cleaning cycles. See section 'Cleaning the cavity well'.



WARNING

During the pyrolytic cleaning process the oven becomes extremely hot.

- Please keep small children at a safe distance.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- To prevent damage, do not use acids, sprays or similar cleaning agents.



CAUTION

- **During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (e.g. bulky tea towels).**
- **Do not use the oven to clean miscellaneous items (e.g. cookware).**

Before carrying out the Pyrolytic function

1. All accessories must be removed from the oven, including shelves, trays and side racks.
2. Clean large deposits, spills or grease from the oven cavity.
3. Ensure the cavity well is free of limestone scaling (refer to cleaning the cavity well chapter)
4. Choose the Pyrolytic cleaning cycle from the following:

| Cleaning level | duration |
|----------------|--------------------|
| C1 - Quick | 1 hour 30 minutes |
| C2 - Normal | 2 hours |
| C3 - Intense | 2 hours 30 minutes |

NOTE: Duration includes heat-up time, excluding cool-down time.

Light clean

This is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.

Normal clean

Use this as the regular cycle about once every 2-3 months.


USING YOUR OVEN (CONTINUED)

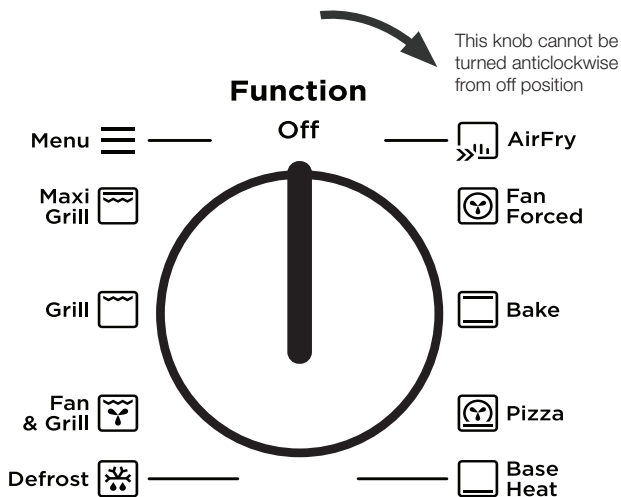
Heavy clean

When the oven is very dirty it may need a longer cycle to clean it thoroughly. This cycle will clean the dirtiest of ovens.


Pyrolytic Cleaning Operation

The pyrolytic cleaning function can be selected by turning the function selector switch clockwise to the Menu position.

Turn the 'Adjust' selector to cleaning function  and press **OK**. Use **+** or **-** to select a pyrolytic cleaning time between 1:30 hours and 2:30 hours, then press **OK**. Press **OK** again to start the pyrolytic function. The pyrolytic function can be stopped at any time by turning the function selector counterclockwise to the OFF position.



IMPORTANT

During Pyrolytic cleaning the door will automatically lock and  will appear on the display. During the pyrolytic cleaning cycle there may be some burn off odours. It is advised to keep the room well ventilated during this cycle.

When the pyrolytic cleaning function is on, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances.

The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door. This will only happen when safe temperature is reached.

NOTE: The cooling fan will operate at an increased speed for Pyrolytic cleaning and will continue to run until the oven has cooled down. This is normal. It is recommended to clean the oven regularly to keep it in its best condition.

After Pyrolytic cleaning

After cool-down, wipe the ash out of the oven with a soft damp cloth and warm water.

To restore the enamel shine to more difficult areas, use a

damp cloth with vinegar and detergent.

CAUTION

Do not turn off the mains power supply to the oven during the pyrolytic cycle. This could damage the appliance.

Hints and tips

The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used.

Baking

For best baking results preheat oven for 30 minutes.

Your oven may bake or roast differently to the appliance you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables.

Use the lower temperature the first time.

If you cannot find the settings for a special recipe, look for the similar one.

You can extend baking times by 10-15 minutes if you bake cakes on more than one shelf position.

Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences equalise during the baking procedure.

Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear.

Oven shelves

IMPORTANT

- 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 the splattering of 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.
- Always remove unnecessary trays or dishes when roasting or baking.

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.
- Cook a roast dinner at the same time as you cook chips or vegetables.

It is not recommended to use more than 2 shelves at a time. When cooking with 2 shelves use an oven fan function.

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 °C | RESULT | MINUTES PER KG |
|------|----------------------------|-----------|----------------|
| Beef | 200 | Rare | 35 - 40 |
| | | Medium | 45 - 50 |
| | | Well done | 55 - 60 |
| Lamb | 200 | Medium | 40 |
| | | Well done | 60 |
| Veal | 180 | Well done | 60 |
| Pork | 200 | 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.

| MEAT | RECOMMENDED TEMPERATURE °C | MINUTES PER KG |
|---------|----------------------------|-----------------|
| Chicken | 180 | 45 - 50 |
| Duck | 180 - 200 | 60 - 70 |
| Turkey | 180 | 40 - 45 (<10kg) |
| | | 35 - 40 (>10kg) |
| Fish | 180 | 20 |

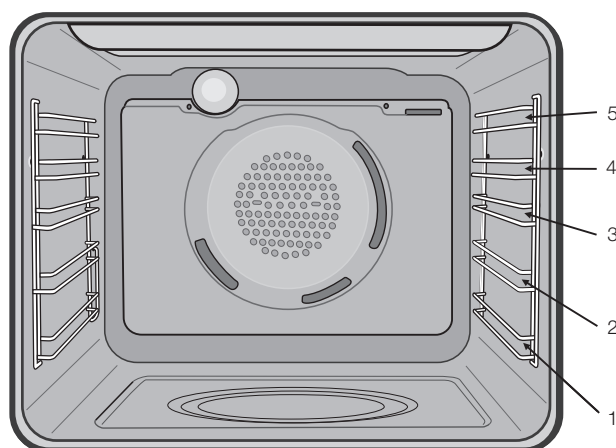
Oven shelf location

The oven has 5 positions for shelves (as shown in the diagram below). To give maximum space above and below the shelves, load them in this way:

When cooking with 1 shelf, position at 1 or 2.

When cooking with 2 shelves, position them at 2 and 4.

For more detailed shelf locations. Refer to cooking tables for individual cooking functions.



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. It may be necessary to change some cooking times and temperatures from your previous oven. For best results when baking preheat your oven for 30 minutes.

Conventional cooking

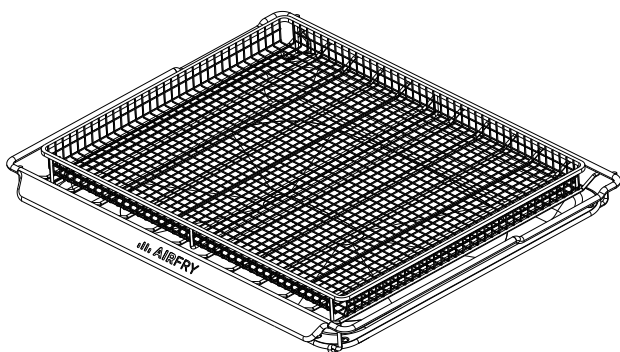
| FOOD | | TEMPERATURE°C | OVEN SHELF POSITION* | TIME IN MINUTES |
|---------------------|---------------------|---------------|----------------------|-----------------|
| Scones | Plain or fruit | 220 | 2 or 3 | 10 - 15 |
| Biscuits | Rolled | 180 | 2 or 3 | 10 - 15 |
| | Spooned | 190 | 2 or 3 | 12 - 15 |
| | Shortbread biscuits | 160 | 2 or 3 | 30 - 35 |
| Meringues | Hard - individual | 110 | 2 or 3 | 90 |
| | Soft - individual | 180 | 2 or 3 | 15 - 20 |
| | Pavlova - 6 egg | 110 | 2 | 75 |
| Cakes | Patty cakes | 190 | 2 or 3 | 15 - 20 |
| | Sponge - 4 egg | 180 | 2 or 3 | 20 - 30 |
| | Shallow butter cake | 180 | 2 or 3 | 30 - 40 |
| | Rich fruit cake | 150 | 2 or 3 | 180 |
| Pastry - shortcrust | Cornish pasties | 200/180 | 2 or 3 | 40 - 45 |
| | Custard tart | 200/180 | 2 or 3 | 10/20 - 30 |
| Pastry - choux | Cream puffs | 210 | 2 or 3 | 25 - 30 |
| Yeast goods | Bread | 210 | 2 or 3 | 25 - 30 |

Fan forced cooking

| FOOD | | TEMPERATURE°C | OVEN SHELF POSITION* | TIME IN MINUTES |
|---------------------|---------------------|---------------|----------------------|-----------------|
| Scones | Plain or fruit | 210 | 1 & 4 | 10 - 15 |
| Biscuits | Rolled | 170 | Any | 10 - 15 |
| | Spooned | 180 | Any | 12 - 15 |
| | Shortbread biscuits | 150 | Any | 30 - 35 |
| Meringues | Hard - individual | 100 | Any | 90 |
| | Soft - individual | 165 | Any | 15 - 20 |
| | Pavlova - 6 egg | 100 | 1 & 4 | 75 |
| Cakes | Patty cakes | 180 | 1 & 4 | 15 - 20 |
| | Sponge - 4 egg | 170 | 1 & 4 | 20 - 30 |
| | Shallow butter cake | 170 | Any | 30 - 40 |
| | Rich fruit cake | 130 | 1 | 180 |
| Pastry - shortcrust | Cornish pasties | 180/160 | Any | 40 - 45 |
| | Custard tart | 190/170 | Any | 20 - 30 |
| Pastry - choux | Cream puffs | 200 | Any | 25 - 30 |
| Yeast goods | Bread | 200 | 1 | 25 - 30 |

COOKING GUIDE (CONTINUED)

AirFry cooking



The AirFry feature works best for single shelf baking. AirFry is suitable for French Fries, Chicken Wings, Chicken Nuggets and similar products, see settings in the following table.

Important:

- AirFry is designed for single shelf cooking.
- Food should be arranged in a single layer on the AirFry tray.
- A separate tray should be placed on the bottom shelf position to catch any fat or crumbs dropping from the AirFry tray during cooking. This tray must be removed for normal baking.
- Food may need to be removed early and should be checked at minimum recommended bake time.
- Some frozen dense food with cook times less than 15 minutes may require additional baking time.
- Some experimenting may be required to find the best cooking time.

To set the AirFry function:

1. Arrange food on to the AirFry tray.
2. Select AirFry setting and suggested temperature from the table below.
3. For best results pre-heat the oven
4. When the oven reaches the set temperature place the AirFry tray on the suggested oven shelf position. *Note: Set the minute minder for the minimum suggested time and check for desired results when timer ends.*
5. When cooking is complete turn the oven off.
6. Clean the AirFry tray after each use. Wash the tray in the sink with warm soapy water and a stainless-steel scourer.

| FOOD | TEMP | SHELF POSITION* | TIME IN MINUTES |
|---|------|-----------------|-----------------|
| Scotch fillet steak, seared first | 220 | 2 or 3 | 8-12 (rare/med) |
| Frozen chips | 220 | 2 or 3 | 15-20 |
| Chicken drumettes/wingettes with a dry rub | 220 | 3 | 15-20 |
| Fresh barramundi fillet with crumb | 220 | 3 | 15-20 |
| Potatoes cut into wedges | 220 | 3 | 20-25 |
| Frozen goods (Chicken nuggets/crumbed fish) | 220 | 3 | 15-20 |
| Smashed chats parboiled | 220 | 3 | 15-20 |

*Count shelf position from the bottom up.

GRILLING GUIDE

Grilling hints



WARNING

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

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.

NOTE: The door must be FULLY closed whilst grilling.

This table shows how to grill different types of meat:

| MEAT | METHOD |
|----------|--|
| Beef | You can use tenderloin, rump, sirloin. Brush with oil or melted butter, especially if the meat is very lean. |
| Lamb | You can use loin chops, shortloin 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



IMPORTANT

Definite times can not be given for grilling as it is dependant on the size of the food and your own tastes.

These times should only be used as a rough guide and remember to turn the food over halfway through the cooking process (except with fan grill).

For better grilling results, follow these easy instructions:

1. Remove oven/grill dish and grill insert and preheat grill for about 3 minutes.
2. 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.
3. Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
4. Baste the food during cooking with butter, olive oil or marinade.
5. Use tongs to turn food as a fork pierces the surface allowing juices to escape.

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

Fan grill

Your appliance has fan grill as a function, this will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

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

There is no need to turn the meat as both sides are cooked at the same time.

DEALING WITH COOKING PROBLEMS

| PROBLEM | CAUSES | REMEDY |
|--|--|--|
| Uneven cooking | <ul style="list-style-type: none"> • Incorrect shelf position • Oven tray too large • Trays not centralised • Air flow in oven uneven • Grill dish affecting thermostat | <ul style="list-style-type: none"> • Select shelf suitable for cooking function. See cooking function tables in cooking guide • Experiment with other trays or dishes • Centre trays • Rotate food during cooking • Remove grill dish from oven on bake modes |
| Baked products too brown on top | <ul style="list-style-type: none"> • Oven not preheated • Baking tins too large for the recipe • Baking tins not evenly spaced • Products not evenly sized or spaced on trays • Baking temperature too high | <ul style="list-style-type: none"> • Preheat oven • Use correct size tins • Stagger baking tins at least 3cm between tins and oven walls • Make into same size and shape, and spread evenly over trays • Lower the temperature |
| Baked products too brown on bottom | <ul style="list-style-type: none"> • Baking tins too large for the recipe • Baking tins are a dark metal or glass • Food too low in the oven • Oven door opened too frequently during baking • Baking temperature too high • Grill dish affecting thermostat | <ul style="list-style-type: none"> • Use correct size tins • Change to shiny, light tins or lower the temp by 10°C • Cook one shelf higher • Don't open the door until at least half the cooking time has passed • Lower the temperature • Remove grill dish from oven on bake modes |
| Cakes have a cracked thin crust | <ul style="list-style-type: none"> • Baking temperature too high • Food too high in oven • Cake batter over mixed • Pan too deep • Baking pans dark | <ul style="list-style-type: none"> • Lower the temperature • Cook one shelf lower • Mix just long enough to combine ingredients • Check size of pan • Change to shiny pans |
| Baked products are pale, flat and undercooked | <ul style="list-style-type: none"> • Baking temperature too low • Food too low in oven • Baking time too short • Incorrect size tin | <ul style="list-style-type: none"> • Raise the temperature • Cook one shelf higher • Increase the cooking time • Use the correct size tin |
| Cakes fallen in the centre | <ul style="list-style-type: none"> • Baking temperature too low • Baking time too short • Proportions of ingredients incorrect • Door opened too early in baking | <ul style="list-style-type: none"> • Raise the temperature • Increase the cooking time • Check recipe • Do not open door until the last quarter of cooking time |
| Roast meat, potatoes not browning in fan oven | <ul style="list-style-type: none"> • Poor air circulation • Grill dish affecting thermostat • Juices running out of meat | <ul style="list-style-type: none"> • Elevate food onto a rack to allow air circulation • Remove grill dish from oven on bake modes • Do not pierce meat with a fork |
| Grilled meats outside is overcooked and centre is raw | | <ul style="list-style-type: none"> • Grill at lower insert position |
| Grilled chops and steaks curling | | <ul style="list-style-type: none"> • Cut into fat every 2cm |
| Steam and condensation settle on the food and in the appliance | <ul style="list-style-type: none"> • The dish has been left in the oven for too long | <ul style="list-style-type: none"> • Do not keep the dishes in the appliance for longer than 15-20 minutes after the cooking ends |

GETTING TO KNOW THE OVEN

Get to know the 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

Method:

Butter base and sides of 2, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.

Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in the centre position of oven.

Cream softened butter and sugar until light in colour.

Add vanilla essence.

Then add eggs one at a time, beating well after each addition.

Sift flour and salt into the mixture and beat until well combined.

Add milk and beat or stir to combine.

Spoon mixture equally between prepared cake pans.

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.

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.

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.

CARE AND CLEANING



WARNING

Ensure the oven is electrically isolated before cleaning. This can be done by switching off the appliance via the powerpoint or isolating switch (if available), or the switchboard.

Do not use steam cleaners, as this may cause moisture build up.



CAUTION

Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.

Enamel

Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.

NOTE: You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully.



CAUTION

Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.

Do not line the bottom of the oven or grill with foil or cookware.

Stainless steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.



WARNING

Care must be taken when wiping exposed stainless steel edges....they can be sharp!



CAUTION

The oven door and control panel are decorated with a special stainless steel that resists finger marks and should only be cleaned with warm water and a mild detergent. DO NOT use stainless steel cleaners, abrasive cleaners or harsh solvents.

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

Glass

Glass surfaces on doors and control panels are best cleaned immediately after soiling. A damp cloth may help remove baked on food deposits. Oven cleaners can be used to remove stubborn marks and stains.

CARE AND CLEANING (CONTINUED)

WARNING

The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass. Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640.

Door glass that is damaged should be immediately replaced.

CAUTION

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Oven

WARNING

Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans. Keep the oven dish, baking trays, grill dish and grill dish insert clean, as any fat deposits may catch fire. 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. The upper element can be released to assist in cleaning.

Grill

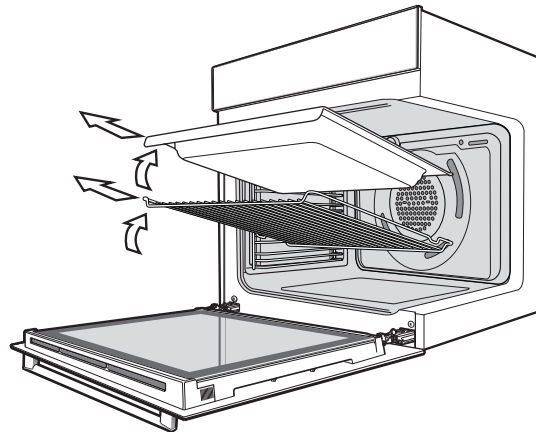
WARNING

Always keep the grill dish and grill dish insert clean, as any fat deposits may catch fire. Ensure that fats and oils do not accumulate around the grill element. The grill element can be released to assist in cleaning the top of the grill cavity.

Cleaning your oven accessories

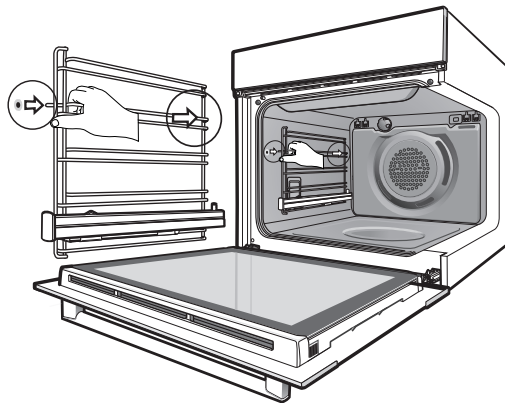
Removing the trays and shelves from your appliance

- Slide the dish and shelves 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 the dish and shelves clear.
- Wash the dish, insert 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.



Removing the side racks

1. Grasp the middle wire at the front.
2. Pull firmly inwards while pushing back.



Slides (Telescopic runners)

- Do not subject slides to temperatures greater than 300°C.
- Do not place slides in a dishwasher
- Do not use a knife or sharp object to clean slides.
- Do not add oil or any other lubricant to slides.

Removing and replacing the oven back light

- Turn oven light glass anticlockwise to remove it for globe replacement.
- A special high temperature resistant globe should be used. This can be purchased from Electrolux Customer Care Centre.

NOTE: Light globes are not covered by warranty

WARNING

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

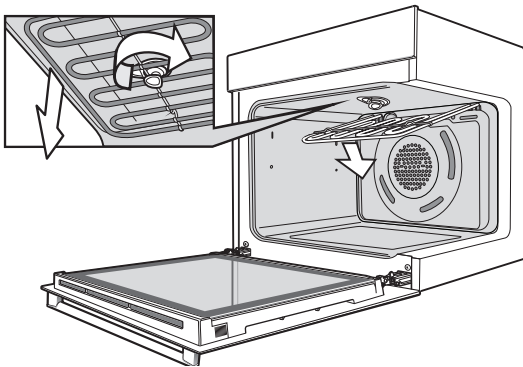
Releasing the grill element



WARNING

Make sure the appliance is turned off before you remove or replace parts, to avoid the possibility of electric shock.

Rotating latch models - rotate latch 180 degrees and the grill element will drop down freely. After cleaning, raise the grill element and secure by rotating the latch back 180 degrees.



Cleaning the quad glazed oven door



CAUTION

Do not lift the door by the handle. Rough handling will cause glass to break.

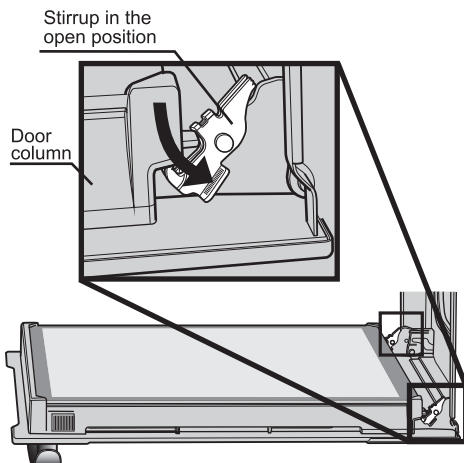
Removing the oven door



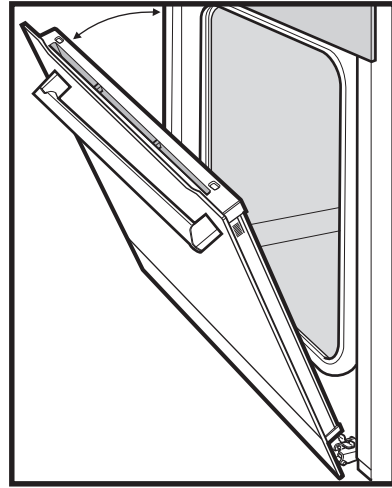
IMPORTANT

Your oven is equipped with a door that can be disassembled in order to clean all the panes of glass. Remove the door before cleaning.

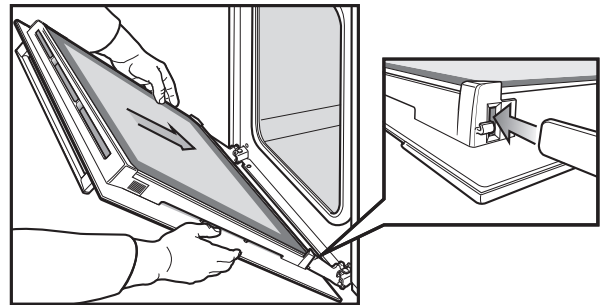
- Open the door fully to access the hinges then rotate the 'stirrups' (highlighted in the image) on both hinges fully to open position.



- Slowly close the oven door until it stops against the 'stirrups' (about 30°).



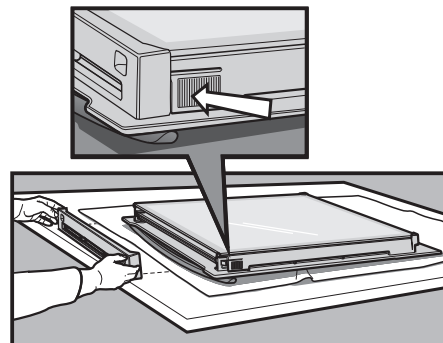
- Hold the oven door with a hand each side and remove it from the oven by pulling it towards you.



- Lay the oven door with the outer side facing downwards on something soft and flat (for example a blanket on a kitchen table) to prevent scratches.

Removing oven door top trim

- Hold the embossed sections of the door columns at each end and press inwards to release the clips. Remove the upper door trim by pulling it towards you.



CARE AND CLEANING (CONTINUED)

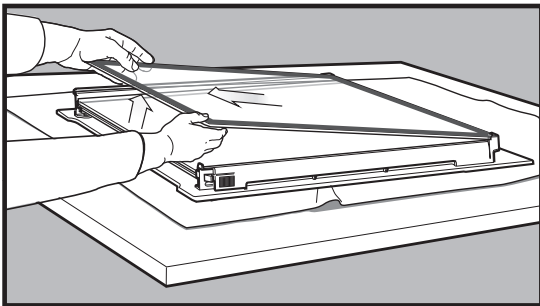
Removing the door glass panels



CAUTION

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

- Lift the black bordered glass panel out of the guide and place on something soft and flat to prevent scratches.
- Repeat this for the smaller clear glass panels.
- When removing panel 3, ensure that the two rubber spacers are removed before cleaning. Do not misplace them!



Cleaning the door glass panels



CAUTION

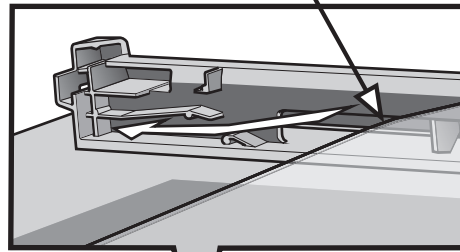
Do not use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

Re-assembling the quad glazed oven door

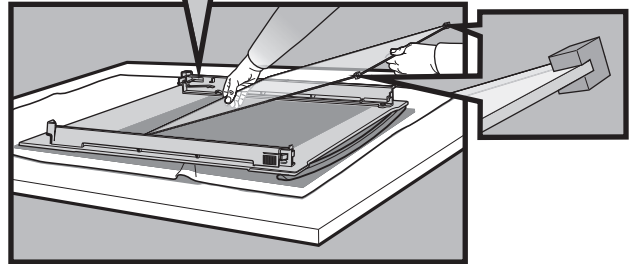
Re-assembling the door glass panels

- Assemble the silicone spacers to the upper corners of one of the clear glass panels. Position the panel into the lower position of the door, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

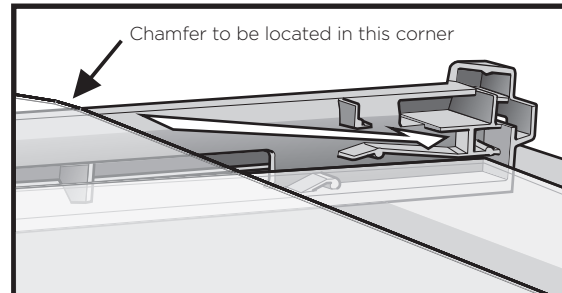
Chamfer to be located in this corner



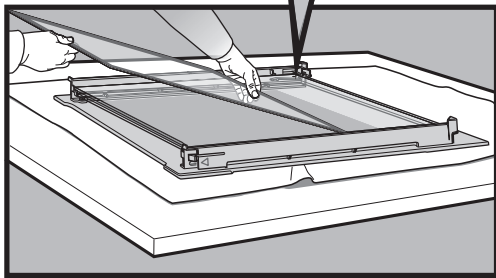
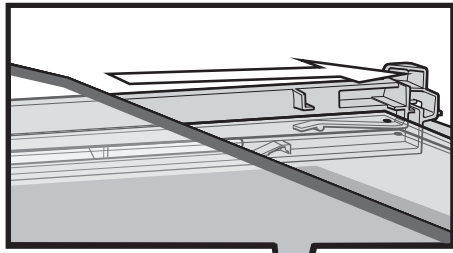
Silicone spacers



- Insert the remaining smaller clear glass panel into the middle position, ensuring the chamfered corner of the panel is placed in the correct location as shown in the image below.

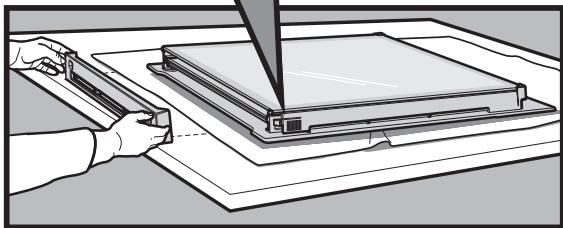
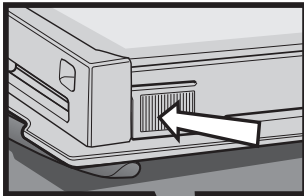


- Insert the black bordered glass panel into the upper position, ensuring the painted surface is facing the downside as per the image below.



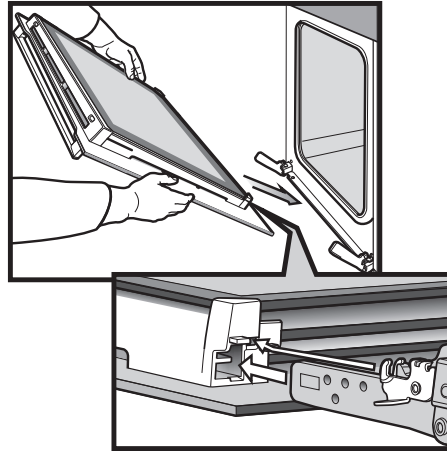
Replacing the top door trim

- Hold the top door trim at each side and position it to the inside edge of the glass.
- Push the trim down with its top edge over the glass panel until the clip snap in on each side of the trim.
- Push the middle of the trim down to ensure it is straight and firm against the glass panel.

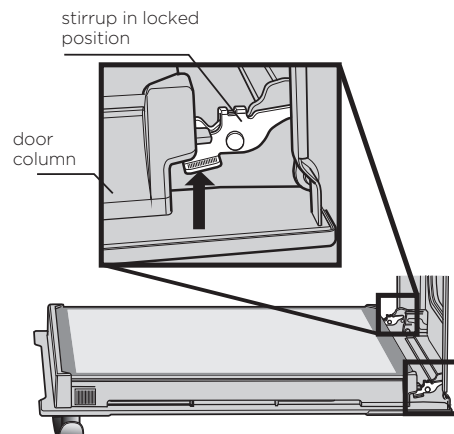


Fitting the oven door

- Take hold of the oven door with a hand on each side and with the door at an angle of 30°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.



- Open the door fully to access the hinges.
- Rotate the 'stirrups' (see the image below) until they lock into the hook. The oven door may now be closed.



Pyrolytic Cleaning of the Oven Cavity

The oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity. It is recommended you clean your oven regularly to keep the oven in its best condition.

- Light clean - this is an energy saving cycle that can be used on a regular basis if the oven is lightly soiled. Possibly after every 2nd or 3rd roast.
- Normal clean - use this as the regular cycle about once every 2-3 months.

Before carrying out the Pyrolytic cleaning function

WARNING

- Clean large deposits, spills or grease from the oven cavity.

CARE AND CLEANING (CONTINUED)

- Please keep small children at a safe distance. The appliance becomes very hot.
- Never clean non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released.
- Pyrolytic cleaning can release fumes that are not harmful to humans, including infants or persons with medical conditions, however you are strongly advised to provide good ventilation during and after each pyrolytic cleaning process.
- Unlike humans, some birds and reptiles can be extremely sensitive to the potential fumes emitted during the pyrolytic cleaning process. It is strongly advised to remove any pets (especially birds) from the vicinity of the appliance during and after each pyrolytic cleaning process.
- Small pets can also be highly sensitive to the localized temperature changes in the vicinity of all pyrolytic ovens when the pyrolytic self cleaning program is in operation.



CAUTION

- All accessories must be removed from the oven, including shelves, trays and side racks.
- During pyrolytic cleaning the air outlet vent above the door must be kept clear of any obstruction (e.g. tea towels).
- Do not use your oven to clean miscellaneous items (e.g. cookware).
- To prevent damage, do not use acids, sprays or similar cleaning agents.



IMPORTANT

During the pyrolytic cleaning function, it is advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances. The cooling fan will operate at an increased speed for pyrolytic cleaning and will continue to run until the oven has cooled down. It is recommended to use the Pyro clean function regularly to keep the oven in its best condition.

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.
- For cooking problems refer to “Dealing with cooking problems”.

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

Data Plate

When you need information, service or spare parts please be prepared to tell us the:

- Model number
- Serial number

These are shown on the data plate. The data plate is visible when the oven or grill door is open.

If you need more information, please contact the Customer Care Centre. See back page for contact details.

TROUBLESHOOTING (CONTINUED)

Oven

| PROBLEM | POSSIBLE CAUSE |
|--|--|
| Oven or grill not working | <ul style="list-style-type: none"> • Time of day not set. • Power not turned on. • Controls are incorrectly set. • Oven is in 'Demo' mode, refer to Using your oven section. • Household fuse has blown or power supply is off. <p><i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i></p> <ul style="list-style-type: none"> • Child-proof oven lock is activated. 'LOCKED' is displayed when control is touched. (Refer to Using your oven section) |
| The oven seal is loose | <ul style="list-style-type: none"> • The oven seal is only attached at each corner. It may seem like a loose fit but when the oven door is closed it will function correctly. |
| Oven light not working | <ul style="list-style-type: none"> • Light may be turned off at control panel. • Lamp blown or loose in socket. • Household fuse has blown. <p><i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i></p> |
| Oven not heating enough | <ul style="list-style-type: none"> • Foil or trays on bottom of oven. • Timer is in "AUTO" mode. (Refer to timer operating instructions) • Household fuse has blown. <p><i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i></p> <ul style="list-style-type: none"> • Oven not pre-heated. Pre-heat oven for 30 minutes. |
| Clock flashing on display | <ul style="list-style-type: none"> • Reset time of day and any cooking functions you were using. |
| Unit smoking when first used | <ul style="list-style-type: none"> • Protective oils being removed. |
| Condensation build up | <ul style="list-style-type: none"> • Reduce the amount of water used in cooking. (Sometimes condensation is normal) |
| Door cannot be replaced after removal | <ul style="list-style-type: none"> • Stirrup not engaged properly. |
| Functions and temperature appear on display but oven does not work | <ul style="list-style-type: none"> • Oven is in 'Demo' mode, refer to Using your oven section. |
| When the door is open the fan stops (underbench only) | <ul style="list-style-type: none"> • This is a function of the power board to help reduce the blast of air when opening the door. |
| When a non fan mode is selected the fan starts | <ul style="list-style-type: none"> • Most oven modes have a fast heat up function that uses the fan, fan element and top (boost) elements. Auto fast heat up can be overridden by selecting a temperature of 120°C or less, allowing the function to start, then increasing the temperature to the desired level. |
| The light stays on when the door is closed | <ul style="list-style-type: none"> • An oven function has been selected. • The light has been turned on at the control panel. |
| The light does not turn *ON* when the door is opened | <ul style="list-style-type: none"> • Oven light may need replacing. |
| Shelf or telescopic runner slides out when door is opened | <ul style="list-style-type: none"> • Oven cavity is not level, you can perform a check using a level to verify this (refer to installation section). If not level refer to installer. |
| There is warm air coming from the top of the oven door | <ul style="list-style-type: none"> • The oven vent is located under the control panel. When the oven is on, the air passes through this vent. This venting is necessary for proper air circulation in the oven and good baking results. Do not block oven vent. |

NOTE: Only authorised personnel should carry out servicing.

This document sets out the terms and conditions of the product warranties for Westinghouse Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'Westinghouse' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

3. Warranty Period: Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.

4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

5. Travel and transportation costs: Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filters or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;
- (c) cosmetic damage which does not affect the operation of the Appliance;

- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

| | | |
|--------------------|---|--|
| AUSTRALIA | FOR SERVICE or to find the address of your nearest authorised service centre in Australia PLEASE CALL 13 13 49 <small>For the cost of a local call</small> | FOR SPARE PARTS or to find the address of your nearest spare parts centre in Australia PLEASE CALL 13 13 50 <small>For the cost of a local call</small> |
| NEW ZEALAND | FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand PLEASE CALL 0800 10 66 10 | FOR SPARE PARTS or to find the address of your nearest spare parts centre in New Zealand PLEASE CALL 0800 10 66 20 |

For more information on all Westinghouse appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

AUSTRALIA

phone: 13 13 49

email: customercare@electrolux.com.au


web: westinghouse.com.au

NEW ZEALAND

phone: 0800 10 66 10

email: customercare@electrolux.co.nz

web: westinghouse.co.nz

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