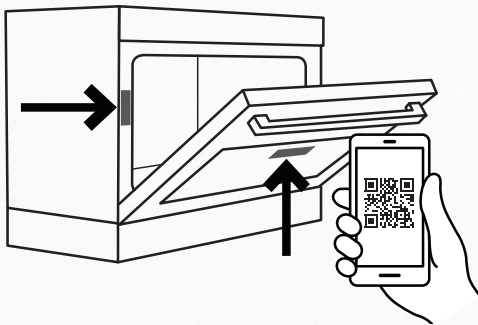


**Enjoy peace of mind.
Register your appliance today.**

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

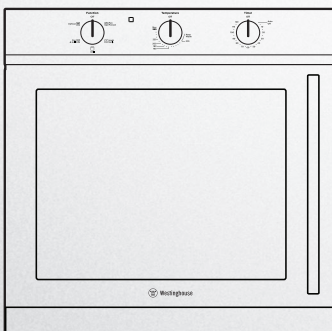
Product Registration QR code is located on the front of your appliance or inside the door rim*.



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 OVENS

WVES6314SD-L , WVES6314SD-R

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.

CONTENTS

- Important safety instructions.....3
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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



Read the following carefully to avoid damage to the appliance.

- 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 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/NZS 3000 wiring rules.
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000
- 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 per AS/NZS 3000 Wiring Rules).
- This appliance must be fixed in position or must be connected to the supply by a supply cord fitted with a male connector

WARNING

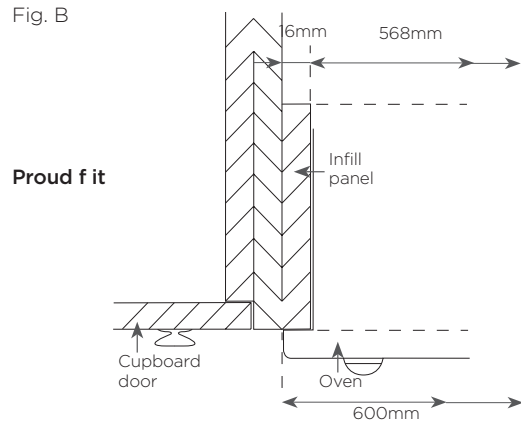
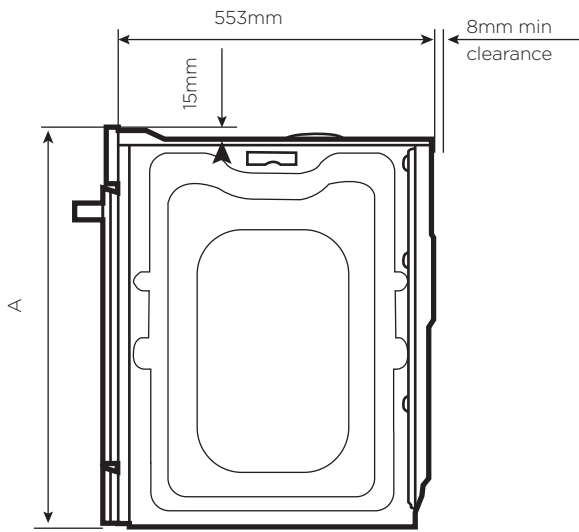
This appliance must be properly earthed.

- Do not lift the appliance by the door handle.
- 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.
- 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.
- 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.

MODEL	PRODUCT DIMENSIONS (H X W X D) MM	MINIMUM FUSE RATING	MAXIMUM POWER RATING	MAXIMUM CURRENT RATING	WIRE SECTION (MM ²)
WVES6314	597 x 596 x 569	16A	2.3kW	9.6A	2.5

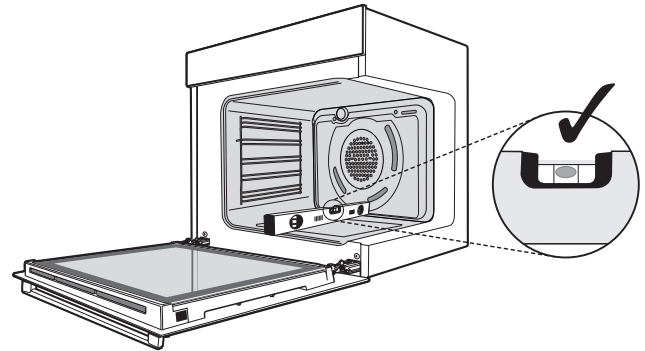
Note: Electrical connection is 230-240 volts AC 50Hz. Wiring minimum temperature rating 75°C.

INSTALLING YOUR APPLIANCE (CONTINUED)



Levelling oven

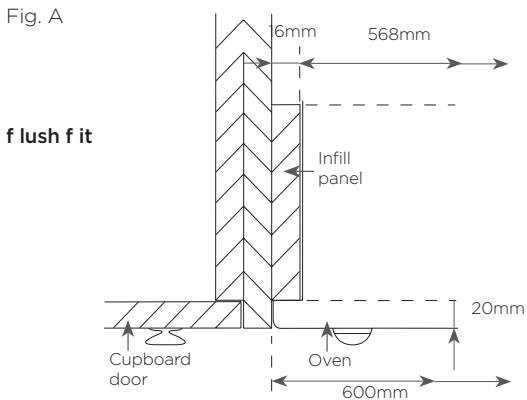
Place a level in the oven as below, making sure the level sits on the front and rear forms.



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.



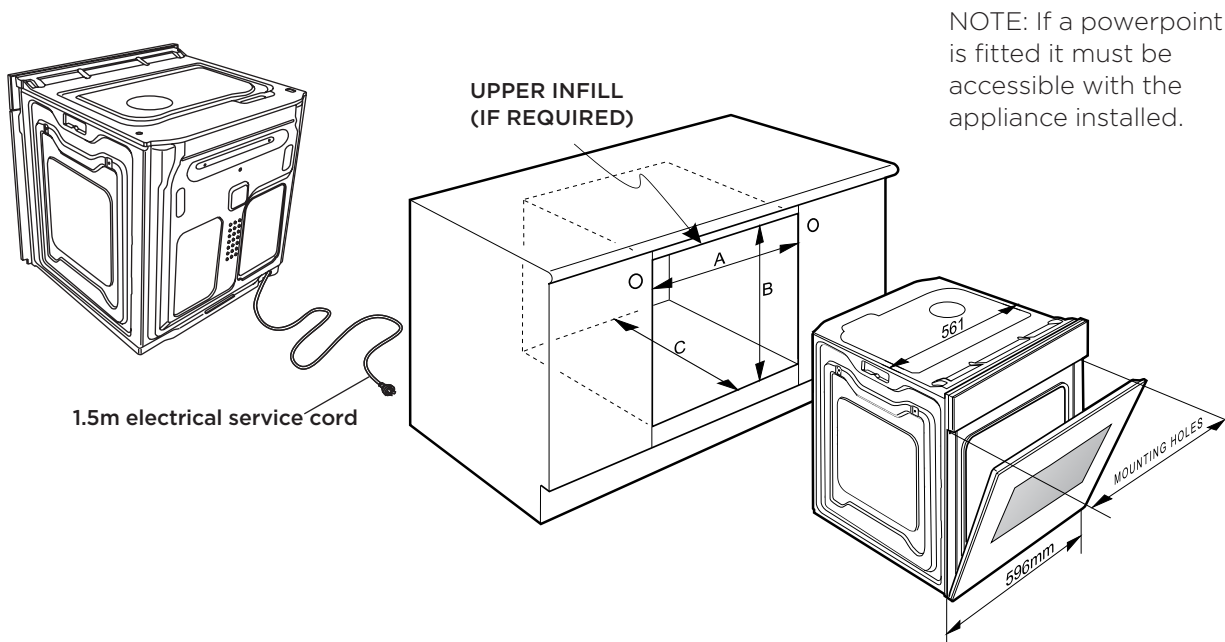
Non-pyrolytic underbench ovens

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 above the benchtop is too deep.

Refer to cooktop installation instructions for required clearance between cooktop and oven.

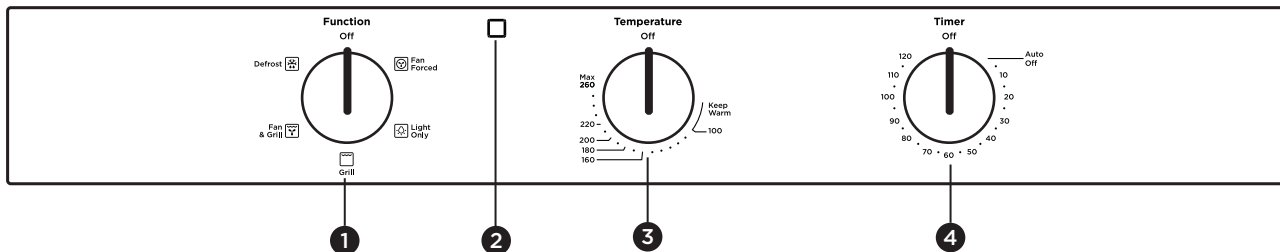
WVES6314 models come with 10A power cord for 'Plug & Play'. 10A powerpoint is needed.

	A	B	C
Flush fit (mm)	600	600	581 (min)
Proud fit (mm)	565	590	560 (min)



PRODUCT DESCRIPTION

WVES6314



1 Function selector

2 Oven/grill indicator light

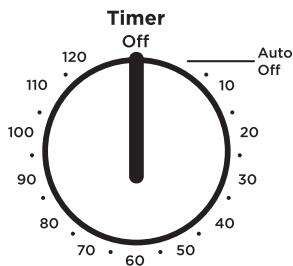
3 Temperature selector

4 Electronic Timer

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.
- If your appliance is fitted with a mechanical "Auto Off" timer, make sure it is set to "Off" marker for manual operation.



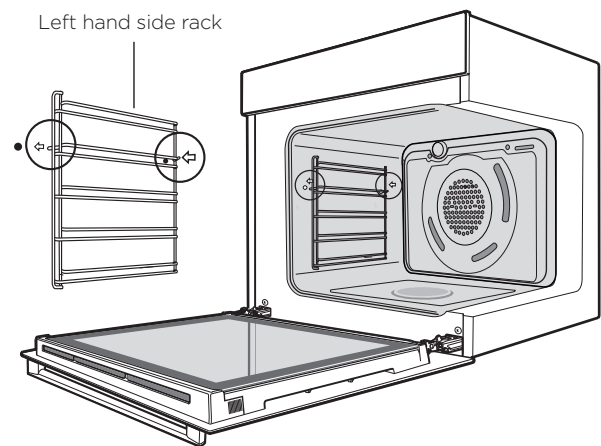
CAUTION

- 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.

INSTALLING YOUR OVEN ACCESSORIES

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.



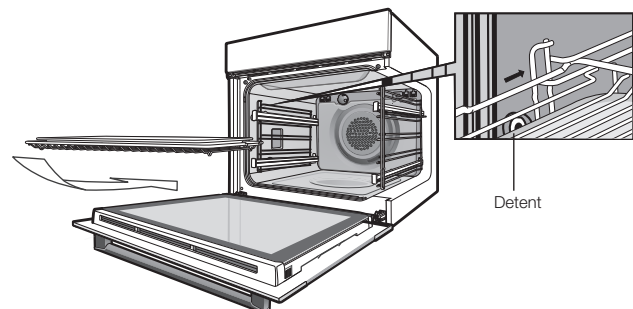
Shelves and trays

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.

USING YOUR OVEN

Understanding your oven functions

Your oven will have the following functions.

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.



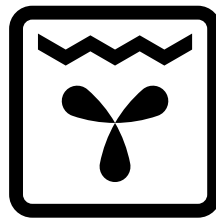
Defrost

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.



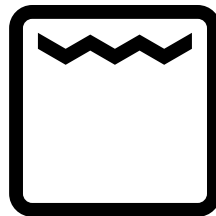
Fan & Grill

"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.





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.

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 your oven temperature selector

A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. When the set temperature is reached, the element switches off and the indicator light goes off. When the oven temperature falls below the set temperature, the element switches on and the oven indicator light comes on again.



CAUTION

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

NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.

Pre-heating your appliance

For best results when baking you must pre-heat the oven for 30 minutes. Pre-heat the grill for 3 minutes to obtain best results. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently. When baking bread or cakes, load the oven as quickly as possible after pre-heating and leave the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

USING YOUR OVEN (CONTINUED)

Cooking with your timer

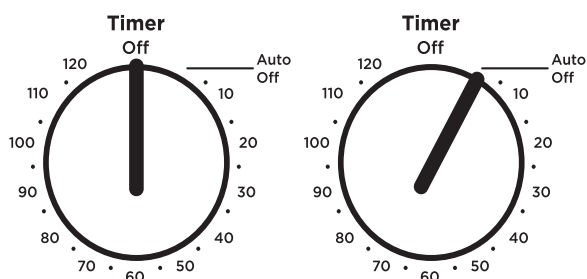


CAUTION

Set the timer clockwise. Do not force anticlockwise or damage to the timer will result.

120 minute "Auto off" timer

The 120 minute timer features an automatic oven cut off. This means that a cooking period of up to 120 minutes can be set. When the timer has counted back to "Auto off", a bell will sound and the oven will automatically switch off.



Once automatic baking is complete, return to manual operation by setting the timer to the "OFF" mark.

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

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	1	10 - 15
Biscuits	Rolled	180	1	10 - 15
	Spooned	190	1	12 - 15
	Shortbread biscuits	160	1	30 - 35
Meringues	Hard - individual	110	1	90
	Soft - individual	180	1	15 - 20
	Pavlova - 6 egg	110	1	75
Cakes	Patty cakes	190	1	15 - 20
	Sponge - 4 egg	180	1	20 - 30
	Shallow butter cake	180	1	30 - 40
	Rich fruit cake	150	1	180
Pastry - shortcrust	Cornish pasties	200/180	1	40 - 45
	Custard tart	200/180	1	10/20 - 30
Pastry - choux	Cream puffs	210	1	25 - 30
Yeast goods	Bread	210	1	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

* Counting from the bottom shelf up.

†A tray should be placed on the bottom shelf position, covered with foil, to catch any fat.

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: Below is a table indicating the door position whilst grilling for each of the product types.

DESCRIPTION	DOOR POSITION DURING GRILLING
Grill in oven	Door FULLY closed

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

The Fan & Grill function will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting for Fan & Grill function is 180°C.

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

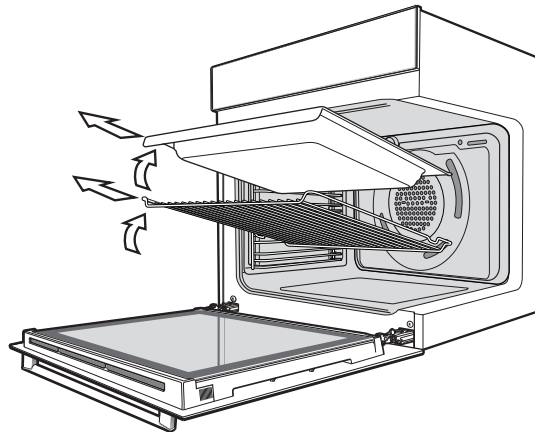
WARNING

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

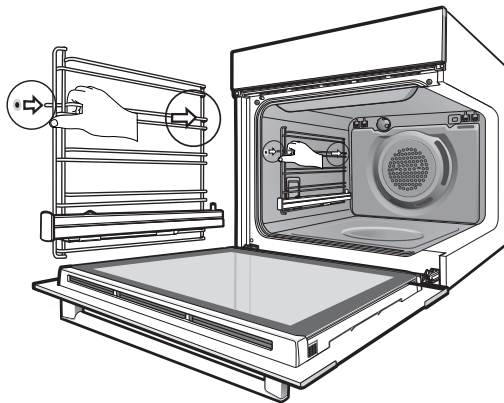
Removing the trays and shelves from your appliance

- 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.



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.

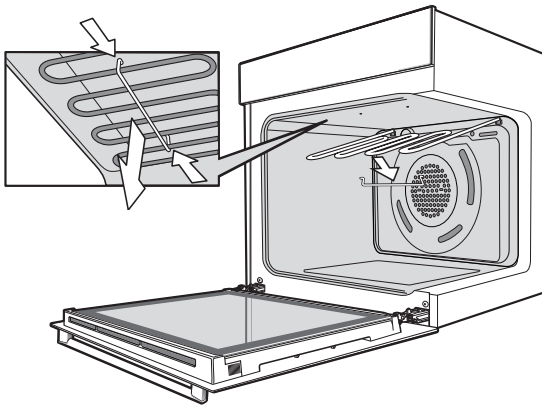
Releasing the grill element

WARNING

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

The upper grill element is secured with a hanger clip which can be removed to help clean the oven cavity ceiling. To remove the hanging clip push the sides of the clip in the direction of the arrows. After cleaning, raise the grill element and secure clip back into position.

NOTE: Diagram shows a grill in oven model.

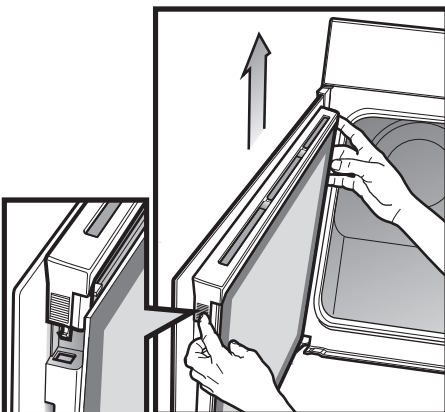


Cleaning the side open door

Side open door models have been designed to allow for the inner glass panels to be removed for cleaning.

Removing side open door top trim

Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Then remove the door trim by lifting it upwards.



CAUTION

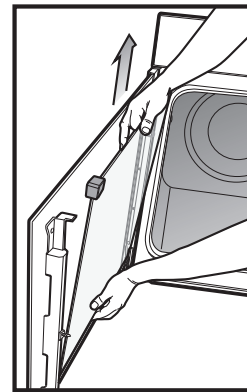
Do not lift the door by the handle. Rough handling will cause glass to break.

Removing the door glass panels

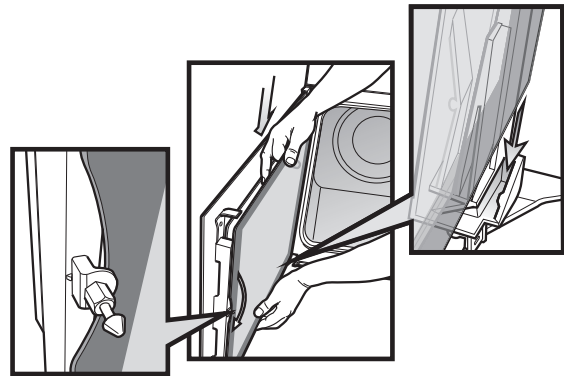
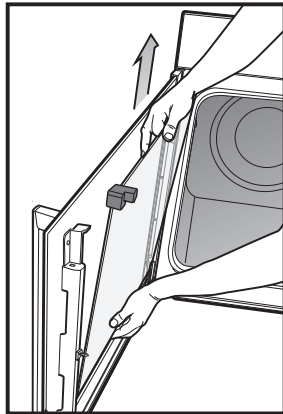
CAUTION

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

- Take hold of the black bordered glass panel with a hand on its upper and lower edge. Lift and rotate the glass around the retainer to remove it from the guide.



- Take hold of the smaller clear glass panel (when fitted) with a hand on its upper and lower edge. Lift the glass to remove it from the retainer.
- The rubber moulding on the upper corner of the small clear glass panel may be removed. Please take care that it is not misplaced.



Replacing top door trim

Cleaning the door glass panels



CAUTION

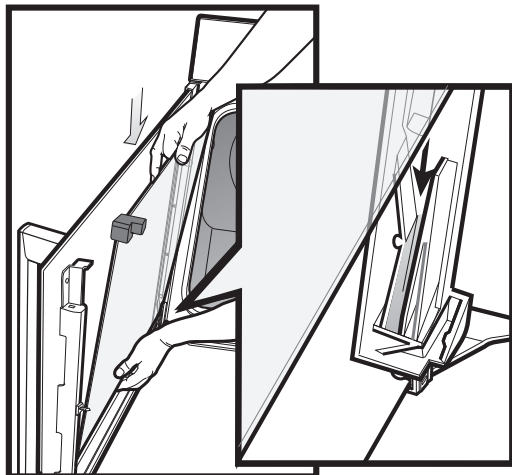
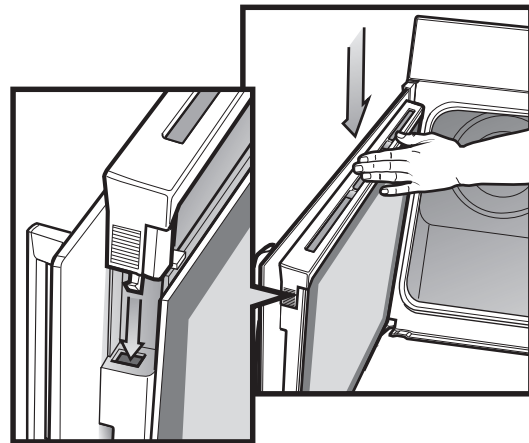
Do not to use harsh abrasives on the glass panes as the reflective surface plays a role in the function of the oven. Do not place glass in dishwasher. Hand wash only with a soft cloth and warm soapy water. When dry polish with a soft cloth and ensure the glass is dry before reassembly.

Re-assembling the side open oven door

Re-assembling the door glass panels

- Ensure the rubber moulding is placed in the correct orientation on one of the upper corner of the smaller clear glass panel.
- Insert the smaller glass panel (when fitted) first from above and at an angle to the profile of the door.

- Take hold of 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 glass panel until the clip snaps in on each side of the trim.



- Repeat for the black bordered glass panel ensuring the painted surface is facing towards the outside of the door.

TROUBLESHOOTING

Faults

If there is a problem with the oven, 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"> • Oven not pre-heated - pre-heat oven for 30 minutes. • 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>
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.
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.
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