

* ORIGINAL *

ELECTRIC BUILT-IN OVEN
INSTALLATION AND OPERATING
INSTRUCTIONS

WESTINGHOUSE
MOD. POH967S
COD. 906167WBE
SERIE N. 02390028 9

 Westinghouse

AU

DEAR CUSTOMER

Your oven will give you years of satisfactory service and pleasure when properly cared for and used. Producing an efficient oven that conserves energy requires a considerable investment of time, effort and money. Your oven is engineered to surpass all performance and safety requirements. However, safety is also YOUR responsibility through proper use and care. With this in mind it is important that you read this booklet. Acquaint yourself with the features and follow the use and care suggestion carefully for complete satisfaction. Be sure you know the correct model and serial number of your oven. The data plate is inside the oven door.

RECORD HERE FOR EASY REFERENCE

Model _____ Colour _____

Serial Number _____ Installation Date _____

Dealer's Name and Address _____



WARNING

Remember ovens get hot; some parts naturally become very hot, notably the glass oven door and the protective strip. **KEEP CHILDREN AWAY FROM THE DANGER.**

When connecting or using appliances connected to a plug near your oven **KEEP THE MAINS CABLE FAR FROM HOT SURFACES OF THE OVEN.**

- This appliance is not intended for use by young children or infirm persons without supervision;
- Young children should be supervised to ensure that they do not play with the appliance.

TECHNICAL FEATURES

IMPORTANT: The rating data plate is attached to the front of the oven.

Dimensions:

(appliance)	height	cm	47,4
	width	cm	89,4
	depth	cm	54,5

	width	cm	56,0
	depth	cm	39,1
	volume	L	71,0

Power:

	fan oven (rear element)	W	2500
	grill	W	2800
	static oven (upper and lower elements)	W	2700
	cooking fan motor	W	45
	cooling fan motor	W	20
	lamp (miniature Edison screw high temperature 300 °C)	W	15

Total absorbed power

Voltage

50 Hz single phase V 230-240

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User's instructions

REMOVING THE OVEN SHELVES

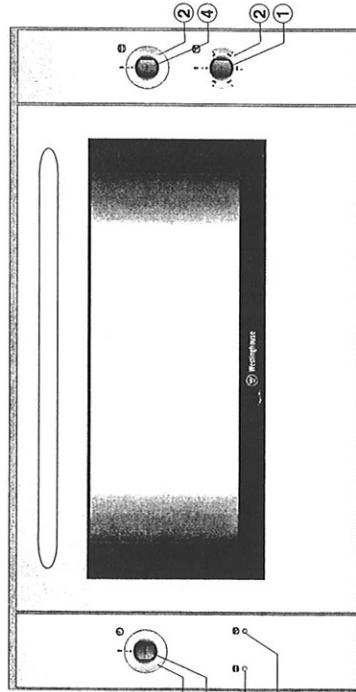
Slide oven shelves towards you until they reach the front stops. Tilt them up at the front to clear the side supports. Lift the shelves clear. Reverse the above steps to put the grill dish and shelves back again. Ensure that the shelves are placed **between** the two side support wires.

INSTALLATIONS

We recommend that installation, connection and preparation of the cabinet are carried out by a qualified technician accordingly with the instructions of this booklet and with the installation requirements or regulations in force in the user's Country

Controls panel

1. Thermostat knob
2. Symbols window
3. Thermostat indicator lamp
4. Functions selector knob
5. Power on indicator lamp
6. End of cooking timer



How to use your oven

- Several parts are protected with a special anti-scratch film. REMOVE IT BEFORE USE.
- Before cooking in the first time we recommend that the oven should be operated at 200° C for 30 minutes to remove any manufacturing greases and odours.
- This oven is for domestic use only.
- Do not place items or pan directly on to the oven bottom.
- Foil should only be used to cover food and not oven shelves or part of the oven. When used improperly will obstruct the air circulation causing problems in cooking and/or harmful accidents.
- This oven is always used with CLOSED DOOR for all the cooking functions (Grill included).

Fig. 1

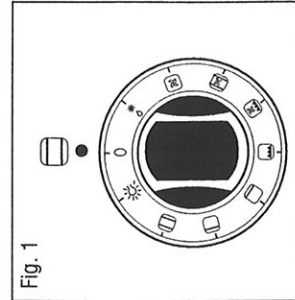
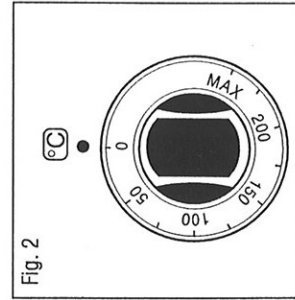


Fig. 2



General instructions

During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven.

Function selector knob (fig. 1)

With this knob you can select different heating function accordingly to your cooking needs. Please refer to the following symbols for the oven functions:

- Oven off
- Oven lamp on
- Upper (outer ring only) and lower heating elements and lamp on
- Upper (outer ring only) heating element and lamp on
- Lower heating element and lamp on
- Grill, turnspit and lamp on
- Grill, cooking fan, turnspit and lamp on
- Upper (outer ring only) and lower heating elements, cooking fan and lamp on
- Rear heating element, fan and lamp on
- * Fan and lamp on (defrost)

Traditional baking

Turn the functions knob to the symbol and then turn the thermostat knob (fig. 2) to the required temperature. Preheating of the oven is recommended until the thermostat indicator light switches off, to show the selected temperature has been reached in the center of the oven. This function is recommended for the foods needing highest cooking temperatures or in earthenware pots.

When you want to cook your food heating it from bottom turn the function knob to the symbol and to the symbol when you want to heat the food from the top. With this cooking one tray only, centrally placed, has to be used.

Wishing a more uniform warming of the oven turn the function knob to the symbol favourable also when using more than one tray.

Forced convection baking

Turn the function knob (fig. 1) to the symbol , then turn the thermostat knob (fig. 2) to required temperature. With this function more than one tray may be used at the same time because hot air is forced by the fan around the food and between the trays and also the temperature to be selected for cooking is 10-15% lower than the corresponding value for traditional baking and the action of the hot air will do more uniformly dried and crust your food. When using one tray only the lower runner is suggested to be used in order to have easier check by the oven window without opening the door: in any case when you should open the door a safety device will switch off the fan and the heating element in order to save energy and avoid the whiff of air and steam against your face. Preheating time will be very short (15 minutes are sufficient also for very sensitive items such as soufflés or whisked sponges) and the more common foods may be cooked from a "cold start".

Cooking time tables

This MULTIFUNCTION oven is engineered to offer you the best cooking way for the most common international foods. The following Cooking Guides give the recommended shelf position (counted from the bottom), thermostat setting and approximate cooking times for a range of baked items. Cooking results are a matter of personal preference and may easily be adjusted to follow individual requirements by slight changes to the temperature or/and cooking time.





Cooking time table for forced convection baking

Food	Thermostat Setting °C	Cooking Time
Small cakes (12 on tray)	175	15-20 mins.
Victoria sandwich (2x7"/180 mm)	170	20-30 mins.
Swiss roll or wisked sponge	180	15-20 mins.
Fruit cake (8"/205 mm)	135	1 1/2 - 2 1/2 hours
Scones	210	8-15 mins.
Meringues	80	1 1/2 - 2 1/2 hours
Shortcrust Pastry	190	20-40 mins. depending upon
Puff or flaky Pastry	200	15-30 mins. upon dish
Choux Pastry	200	20-30 mins. depending upon type
Biscuits	170/180	10-20 mins. depending upon type
Bread	200/220	25-35 mins.
Milk pudding	150	1 1/2-2 hours
Pizza	250	20 mins.
Lasagne	165	60 mins.
Oven noodles	150	80 mins.
BEEF on bone	230 rare & crusty	9 mins. per 1lb (500 g) plus 9 mins.
BEEF on bone	190 (rare)	15 mins. per 1lb (500 g) plus 8 mins.
	190 (medium)	20 mins. per 1lb (500 g) plus 10 mins.
	160 (well done)	25 mins. per 1lb (500 g) plus 8 mins.
Boned and rolled	190 (rare)	20 mins. per 1lb (500 g) plus 10 mins.
	190 (medium)	25 mins. per 1lb (500 g) plus 15 mins.
	160 (well down)	30 mins. per 1lb (500 g) plus 8 mins.
LAMB on bone	190	20 mins. per 1lb (500 g) plus 10 mins.
	155	27 mins. per 1lb (500 g) plus 14 mins.
boned and rolled	190	25 mins. per 1lb (500 g) plus 14 mins.
	155	25 mins. per 1lb (500 g) plus 14 mins.
PORK on bone	200	25 mins. per 1lb (500 g) plus 25 mins.
boned and rolled	160	30-35 mins. per 1lb (500 g) plus 18 mins.
VEAL on bone	200	25 mins. per 1lb (500 g) plus 14 mins.
boned and rolled	200	30 mins. per 1lb (500 g) plus 14 mins.
CHICKEN	200	20 mins. per 1lb (500 g) plus 10 mins.
TURKEY	155	25 mins. per 1lb (500 g) plus 13 mins.
	200	18 mins. per 1lb (500 g) plus 23 mins.
	155	23 mins. per 1lb (500 g)
DUCK	200	18 mins. per 1lb (500 g)
	155	23 mins. per 1lb (500 g)
GOOSE	180	18 mins. per 1lb (500 g) plus 20 mins.

Cooking time table for traditional baking

Food	Thermostat Setting °C	Shelf Position from Bottom	Cooking Time
Small cakes (12 on tray)	195	2-3	20-30 mins.
Victoria sandwich (2x7"/180 mm)	190	2-3	25-35 mins.
Swiss roll or wisked sponge	200	2-3	20-25 mins.
Fruit cake (8"/205 mm)	145	2	2-3 hours
Scones	250	2-3	10-20 mins.
Meringues	95	2	2-3 hours
Shortcrust Pastry	210	2-3	25-45 mins. depending upon
Puff or flaky Pastry	220	2	20-35 mins. upon dish
Choux Pastry	220	2-3	25-35 mins. depending upon type
Biscuits	200/220	2-3	15-25 mins. depending upon type
Bread	250	2	30-40 mins.
Milk pudding	165	2	1 1/2-2 hours
Pizza	250	2-3	25 mins.
Lasagne	170	2-3	75 mins.
Oven noodles	160	2-3	75 mins.
BEEF on bone	250 rare & crusty	3	12 mins. per 500 g plus 12 mins.
BEEF on bone	220 (rare)	3	15 mins. per 500 g plus 15 mins.
	220 (medium)	3	20 mins. per 500 g plus 20 mins.
	180 (well done)	3	25 mins. per 500 g plus 25 mins.
LAMB on bone	220	3	20 mins. per 500 g plus 20 mins.
	170	3	27 mins. per 500 g plus 27 mins.
Boned and rolled	220	3	25 mins. per 500 g plus 25 mins.
	170	3	35 mins. per 500 g plus 20 mins.
PORK on bone	220	2-3	25 mins. per 500 g plus 25 mins.
boned and rolled	180	2-3	35 mins. per 500 g plus 35 mins.
VEAL on bone	220	2-3	25 mins. per 500 g plus 25 mins.
boned and rolled	220	2-3	30 mins. per 500 g plus 30 mins.
CHICKEN	220	2-3	20 mins. per 500 g plus 20 mins.
	170	2-3	25 mins. per 500 g plus 25 mins.
TURKEY	220	2-3	20 mins. per 500 g
	170	2-3	25 mins. per 500 g
DUCK	220	2-3	20 mins. per 500 g
	170	2-3	25 mins. per 500 g
GOOSE	220	2-3	20 mins. per 500 g plus 20 mins.

Using the grill


Turn the function knob (fig. 1) to the symbol  when you wish to grill without fan and to the symbol  for fan assisted grilling. FOR GRILLING TURN THE THERMOSTAT KNOB (fig. 2) TO THE MAX. When switching on the grill the turnspit motor also will start at the same time. The fan assisted grill functions, corresponding to the symbol  is suitable for wet or thick food because the action of the hot air will more uniformly cook, and the heat will enter into the food more gradually by reducing the radiation of the grill, (THE THERMOSTAT KNOB (fig.2) TO THE 200 °C FOR THIS FUNCTION ).

Warning


Always set the grill grid in the highest possible rack (but not too close to the heating element: fatty foods get smoke and may start a fire) place a pan in the lowest possible rack for collecting juice. If a grease fire should occur in a pan put out the flame placing a lid on the pan: NEVER THROW WATER ON A GREASE FIRE

Using the rotisserie (Optional)

Insert the supports "A" of the spit in to the proper holes "B" at the corners of the pan taking care that the support with the rod "C" must be placed on the left side of the pan. Screw handle "D" in to the

through (balancing it properly to avoid unnecessary strain on the motor) and grip it securely with the forks. Insert the spit into the hole "E" on the left support, remove the handle "D" and slide the pan on the first runner from the bottom. Check always that the spit end is properly inserted in the hole "E" and the rod "C" also, is properly inserted in the driving tip of the motor "F". We suggest for a better connection to turn the rod "C" a little bit when inserting into the hole "F". Switch on the turnspit turning the selector knob to the symbol . For rotisserie turn the thermostat knob fig. 2 to the max. The rotisserie is also equipped with 8 small spits "I" and 3 disks "G" to be inserted as above mentioned into the spit "H" of the fig. 4. Insert the small spit in the proper slot of the disk turning the eyelet with a 90° rotation for a good locking: for removing it operate with backwards procedures.

Defrost

Turn the function knob (fig. 8) to the symbol  and the thermostat knob (fig. 2) to the OFF position. Air at room temperature is forced by the fan around the food for fast defrosting. Remember to place the food on a tray, to collect the liquid from defrosting and to remove the packaging from defrosted foods before cooking.

Symbols window

The window shows the selected temperature marked in °C or the symbol of the function corresponding to the selected position of the knob.


Thermostat indicator lamp

This light is on when you turn the thermostat knob and switches off when the oven reaches the selected temperature and will cycle on and off during the cooking in line with the oven temperature.

Oven lamp

This light is always on with every selected function by the function knob (fig. 1). When needing the inside lighted up without any heating element switched on turn the selector knob to the symbol .

End of cooking timer (fig. 6)

For manual working turn the knob fig. 6 in counter clockwise direction to the symbol . For semi-automatical working turn the knob in clockwise direction to the value of desired cooking time (max. 120 min.). The oven automatically stops when the cooking time is over and the symbols windows also are extinguished.

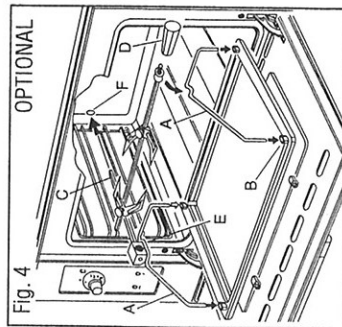


Fig. 4

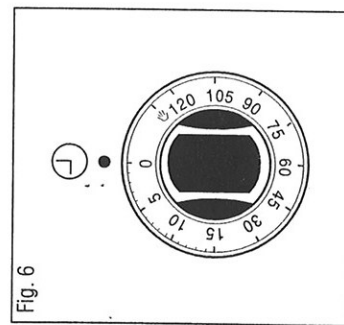


Fig. 6

CABINET COOLING WITH FAN

Once the food has been cooked, in order to cool the outside parts of the oven and the cabinet parts in contact, place thermostat knob (fig. 2) on letter "V". In this way the tangential fan is operated. This fan pushes the warm air situated inside the cabinet on the outside, and it allows the cabinet to cool down. After several minutes, adjust the above mentioned knob to "0" in order to switch off the fan.

Cleaning and maintenance

"A steam cleaner is not to be used for cleaning".

Cleaning should be carried out when the appliance is COOL AND SWITCHED OFF AT THE MAINS SUPPLY. Always clean off spillage as quickly as possible to prevent burning on which will make removal more difficult. Wash with a clean cloth soaked in hot soapy water, rinse and dry with a soft cloth. Do not use abrasives, caustic pastes or sprays, coarse cleaning pads or powders. Do not use excessive water when cleaning your oven in order to avoid water passing through clefts into the back of controls panel or of the unit. The oven accessories (Shelve, grid, oven shelf carriers) and the oven door also, can be removed for easier washing, to be done with a mild detergent solution. The slots in the front of the appliance for the passage of the air must carefully kept un-obstructed for an efficient cooling of the unit.

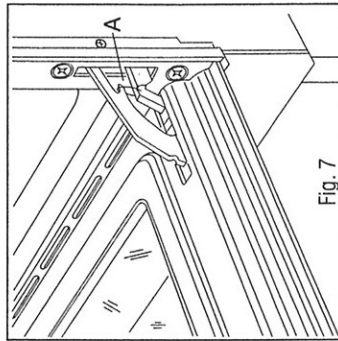


Fig. 7

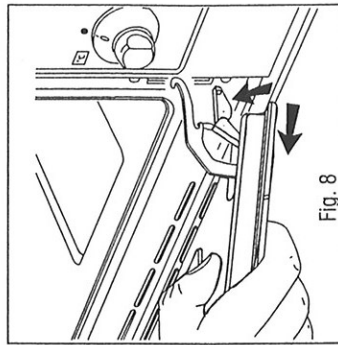


Fig. 8

Oven door removal and refitting

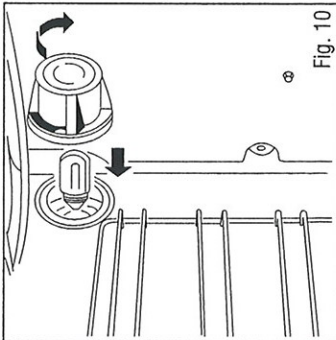
Open fully the oven door and hook the ring A to the upper bar of the door hinge as shown in the fig. 7. Once hinge locked, grip both sides of the door, near the hinges, then lift and remove as in the fig. 8. After cleaning refit the oven door inversely proceeding in similar way. Make sure the lower bars of the hinges correctly placed in the proper slots and the rings A released from the upper bars before closing the door.

Shelf runner removal and refitting

To unhook the runner apply pressure downwards on the highest bar pulling it to the inside of the oven. After cleaning replace it in a similar manner resting first the lowest bar in the proper supports and, with a downwards pressure on the highest bar, push the runner to the side of the oven.

Oven bulb replacement

"Warning - Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock". Switch off your oven and isolate the power. When the oven is cool, reach the light glass cover and unscrew it as shown in fig. 10. Replace the bulb with a new one with the same specifications and screw the cover back until is hand tight. Bulb replacement is not covered by your Guarantee.



SERVICING INFORMATIONS

Before calling the service be sure you know how to operate your oven; it may help you in explaining the malfunction to the serviceman and check that there is not a power cut (with the fuse still working). When you call for service or order parts do not forget to give:

- model of your oven
- serial number
- colour (when in enamelled version)
- part name or/and description of the problem
- your full name, address, home phone number, (or/and business phone number if appropriate).

INSTRUCTIONS TO THE INSTALLER

The appliance **MUST** be installed in accordance with the requirements of AS/NZS3000.

The appliance must be installed by a qualified technician accordingly with the instructions of this booklet and with the installation requirements and regulations in force in the user's Country.

The oven must be installed in a housing which has been built to withstand a temperature of 120 °C in accordance with EEC REGS.

The manufacturer declines any responsibility for faults arising from incorrect installation or/and connection or/and inadequate ventilation.

Electrical connection

The installer will be responsible for complying with the safety regulations of the user's Country.

Warning:

- a) **This appliance MUST be earthed.**
- b) **Temperature rating of wiring insulation within terminal enclosure to be 90°C min.**

This can be achieved either by the use of 90 °C supply cable or by adding high-temperature sleeving to normal building wire. The connection must be made directly to the mains supply by installing between the supply mains and the appliance single pole switch switching the active switch having minimum 3 mm distance between the poles suitable for the power input and complying with the regulation in force.

This appliance must not be connected integrally with any appliance on the same sub-circuit.

Be sure that:

- earth wire is not interrupted by the switch.
- easy access to the switch is ensured once the appliance is installed.
- the supply cable not comes in contact with any component the temperature of which exceed the ambient temperature by 50 °C and with sufficient length for allowing any subsequent removal of the unit.

Preparation on the cabinet

No specific openings are necessary for ventilation in the cabinet because this appliance is equipped with a cooling fan drawing air across the slots in the top and bottom of the unit. It is enough to respect the dimensions of the housing as in the fig. 11 and 12

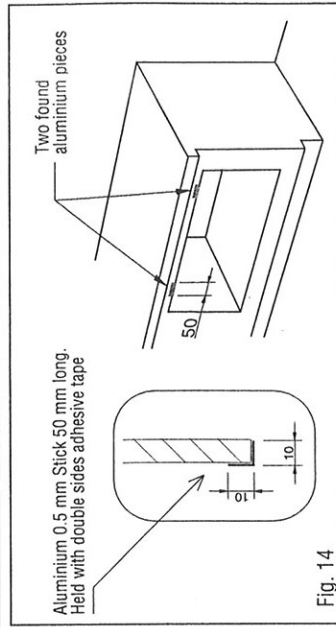
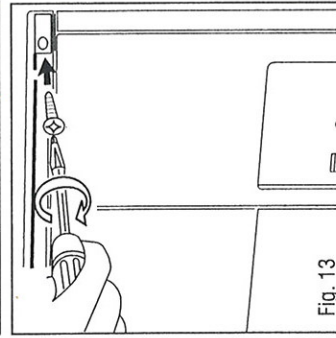
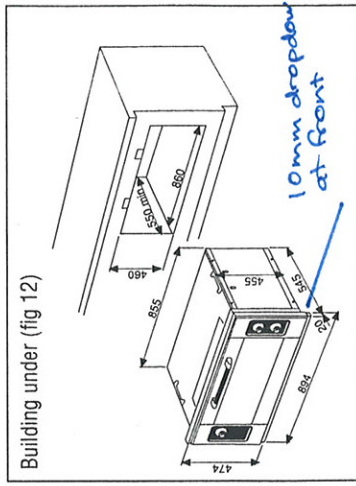
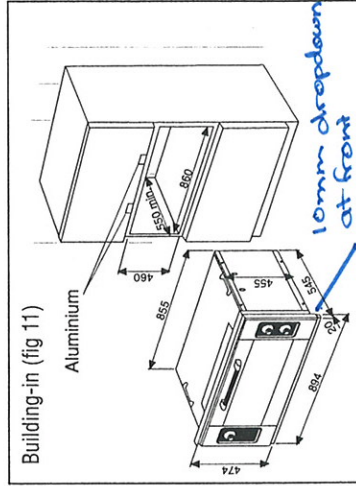
Important

The housing should not be free standing, but secured to the wall or/and adjacent fittings and housing, do not lift it by the door handle. Do not force the oven into the housing using the open door as a lever and never exercise excessive pressure on the open door. The oven should be secured to the housing by n° 4 fitting screws in holes of the frame as shown in fig. 13.

ALUMINIUM as per sketch BELOW: (if top of oven is in contact with flammable material).

This product meets the requirements of E.E.C. rules:

- 73/23 E.E.C. "regarding Low Tension"
- 89/336 E.E.C. "regarding electromagnetic disturbances"
- 89/109 E.E.C. "regarding materials in contact with food"



ENVIRONMENTAL NOTES

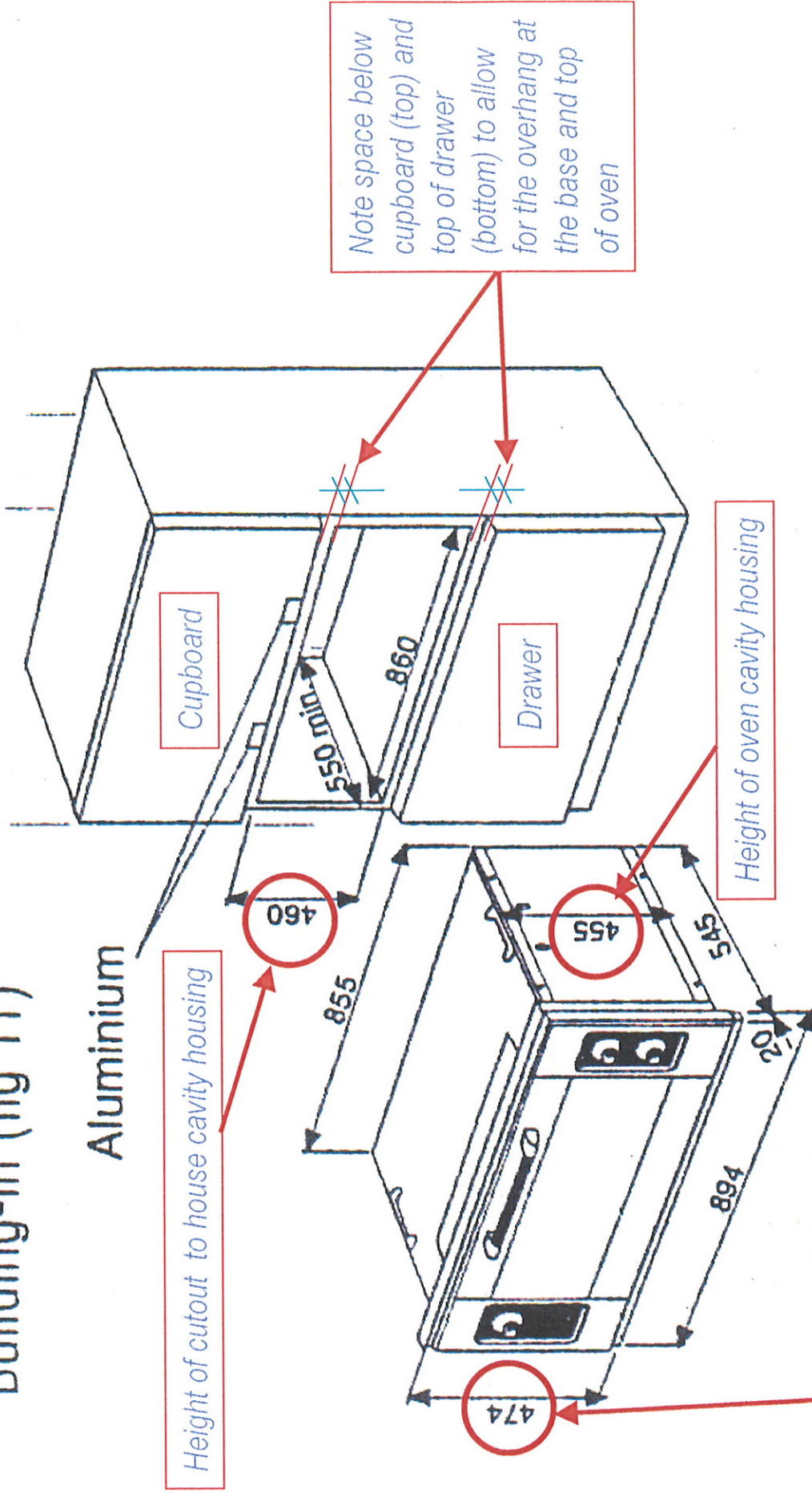
Disposal of packaging materials

Do not dispose of packaging materials with normal household waste. These materials are recyclable and should be sorted (e.g. cardboard, plastic sheeting, polystyrene) and disposed of in accordance with local regulations.

- The only proper use of this appliance is that for which it was expressly designed, as a "cooking appliance".

Building-in (fig 11)

Aluminium



Height of cutout to house cavity housing

Height of oven cavity housing

Height of front frame of oven

Note space below cupboard (top) and top of drawer (bottom) to allow for the overhang at the base and top of oven

Therefore, difference between height of front frame of oven and height of oven cavity housing is 21mm which means a difference of about 10mm top and bottom. **When building-in allowance is required for this.**



WARRANTY AUSTRALIA

WESTINGHOUSE
MOD. POH967S
COD. 906167WBE
SERIE N. 02390028 9

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 12 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 1 During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- 2 The Company will decide if there are any defects in material and/or workmanship.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 This warranty applies only for mainland Australia and Tasmania.
- 5 The appliance must be installed and operated in accordance with the Company's instructions.
- 6 This warranty does not apply to normal wear and tear, or any service, which is needed after an accident, alteration, negligence, misuse, fire or flood.
- 7 This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 8 If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- 9 If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- 12 This warranty applies only to the original buyer.
- 13 This warranty is the only express warranty given by the Company.
- 14 If you are the original buyer, please keep your proof of purchase, which will be required, if you request service under this warranty.
- 15 The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 16 Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

FOR SERVICE IN AUSTRALIA
PLEASE CALL
13 13 49

FOR SPARE PARTS IN AUSTRALIA
PLEASE CALL
13 13 50



APPLIANCE WARRANTY – NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 12 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts, which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any **Authorised** Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE
0800 10 66 10

For your nearest Authorised
Service Centre please look in
The Yellow Pages under
Home Appliance Servicing
OR

Call 0800 10 66 10