



ELECTRIC UNDERBENCH AND SEPARATE GRILL WALL OVEN
Oven User Guide and Installation Instructions.

Freestyle



ELECTRIC UNDERBENCH AND SEPARATE GRILL WALL OVEN

Read the following carefully to avoid an electric shock or fire.

General Warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces.
- This appliance must not be used as a space heater.
- Keep vents clear of obstructions.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance when it is in operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.
- Accessible parts become hot when in use. To avoid burns and scalds, children should be kept away.

Grill

- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not store flammable materials in the grill.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.

Installation, Cleaning and Servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85 deg C.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- This appliance contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.
- **This appliance must be earthed.**
- For appliances supplied with a supply cord, if the supply cord is damaged, it must be replaced by the Manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

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CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS...

You have made a wise decision. You are now the proud owner of one of Australia's finest domestic appliances. This book will help you get the best possible results from your new oven - please take some time to read it. This could save you an unnecessary service call. We recommend you keep these instructions in a safe place.

CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS...

MODELS (Note: Check your model number on the control panel)

Cooking Guide Symbols (to help you understand our instructions more easily)



Baking



Defrosting



Baking - Multifunction ovens



Fan Grilling



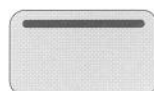
Fan Baking



Grilling - in oven



Fan Assisted Baking



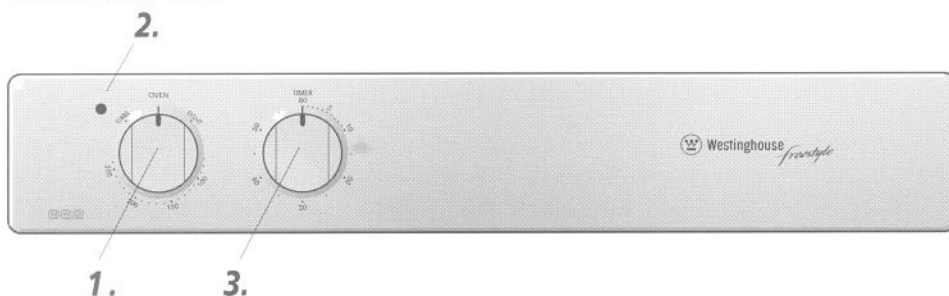
Grilling - Separate

WARNING:

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

Electric Grill - In - Oven (Conventional)

Model No. 660



1. Light/Oven/Grill Knob

- Turns oven light on.
- Sets baking temperature (see page 11).
- Turns grill on (see page 12).

3. 60 Minute Ringer Timer

- Sets baking/grilling reminder time.

2. Oven Indicator Lamp

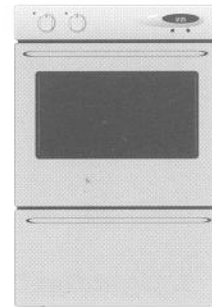
- Comes on when you are baking or grilling.
- Cycles on and off automatically during baking.





Electric Separate Grill Oven (Conventional)

Model No. 678



1. Light/Oven Knob

- Turns oven light on.
- Sets baking temperature (see page 11).

2. Oven Indicator Lamp

- Comes on when you are baking.
- Cycles on and off automatically during baking.

3. Separate Grill Knob

- Sets grilling temperature for separate grill. (See page 12)

4. Separate Grill Indicator Lamp

- Comes on when you are grilling.

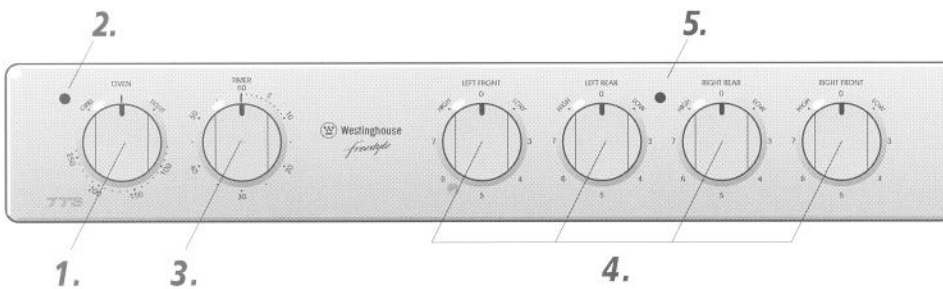
5. Time of Day Clock

- Shows the time of day. (See page 18 for further information)
- Sets baking/grilling reminder time.



Electric Grill - In - Oven with Cooktop (Conventional)

Model No. 773 & 774



1. Light/Oven/Grill Knob

- Turns oven light on.
- Sets baking temperature (see page 11).
- Turns grill on (see page 12).

2. Oven Indicator Lamp

- Comes on when you are baking or grilling.
- Cycles on and off automatically during baking.

3. 60 Minute Ringer Timer

- Sets baking/grilling reminder time.

4. Cooktop Control Knobs

- Adjusts temperature of cooktop hotplates.

5. Cooktop Indicator Lamp

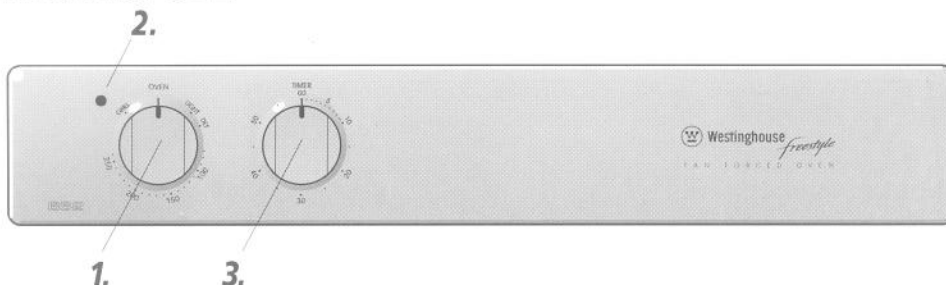
- Comes on when you turn a hotplate on.



MODELS (Note: Check your model number on the control panel)

Electric Grill - In - Oven (Fan Forced)

Model No. 662



1. Light/Def/Oven/Grill Knob

- Turns oven light on.
- Turns defrost function on (see page 12).
- Sets baking temperature (see page 11).
- Turns grill on (see page 12).

3. 60 Minute Ringer Timer

- Sets baking or grilling reminder time.

2. Oven Indicator Lamp

- Comes on when baking or grilling.
- Cycles on and off automatically during baking.



Electric Separate Grill Oven (Fan Forced)

Model No. 688



1. Defrost/Oven Knob

- Turns defrost on (see page 12)
- Sets baking temperature (see page 11).

2. Oven Indicator Lamp

- Comes on when baking.
- Cycles on and off automatically during baking.

3. Separate Grill Knob

- Sets grilling temperature for separate grill (see page 12).

4. Separate Grill Indicator Lamp

- Comes on when grilling.

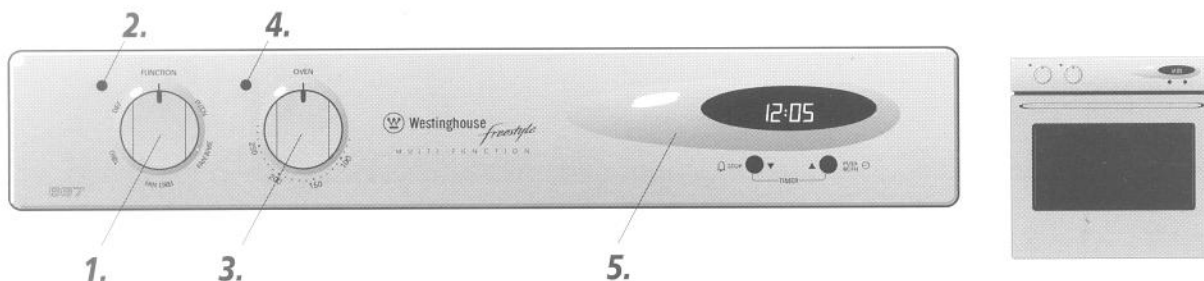
5. Time of Day Clock

- Shows the time of day.
- Sets Baking/Grilling reminder time. (See page 18 for further information)



Electric Multifunction Oven

Model No. 667



1. Function Knob

- Set the function you want.
- Note:** Turns grill & defrost on.
- You must use the oven control knob as well to turn on the other functions.

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

- Sets temperature for baking, fan baking, fan assist and fan grill.

Note: You must select the function you want

before you can set the temperature.

4. Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob.
- Cycles on and off automatically when you are baking.

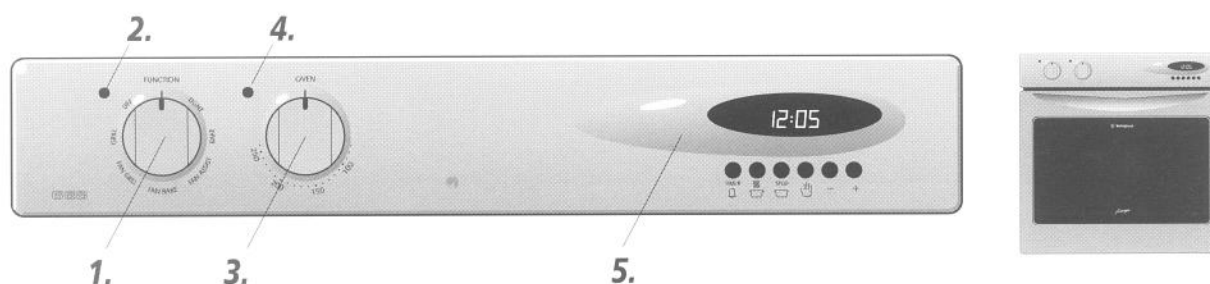
5. Time of Day Clock

- Shows the time of day. (See page 18 for further information)
- Sets Baking/Grilling reminder time.



Electric Multifunction Oven

Model No. 668



1. Function Knob

- Turns oven light on.
- Sets the function you want.
- Note:** Turns grill and defrost on
- You must use the oven control knob as well to turn on the other functions.

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

- Sets temperature for baking, fan baking, fan assist & fan grill. **Note:** You must select the function you want before you can set the

temperature.

4. Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob.
- Cycles on and off automatically when you are baking.

5. Electronic Clock

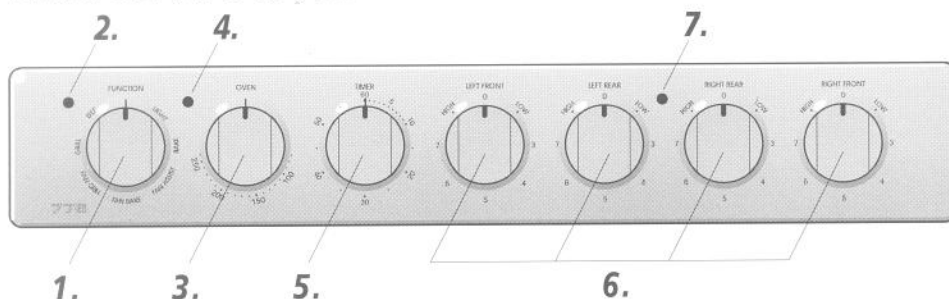
- Shows the time of day.
- Sets times for baking and grilling (see page 15, 16 & 17 for more information).



MODELS (Note: Check your model number on the control panel)

Electric Multifunction Oven with Cooktop

Model No. 776 & 777



1. Function Knob

- Turns oven light on.
- Sets the function you want.

Note: Turns the grill & defrost on.

- You must use the oven control knob as well to turn on the other functions (See pages 11 & 12)

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

- Sets temperature for baking, fan baking, fan assist & fan grill.

Note: You must select the function you want before you can set the temperature.

4. Oven Indicator Lamp

- Comes on when you operate the oven temperature

control knob.

- Cycles on and off automatically when you are baking.

5. 60 Minute Ringer Timer

- Sets reminder time.

6. Cooktop Control Knobs

- Adjusts temperature of cooktop hotplates.

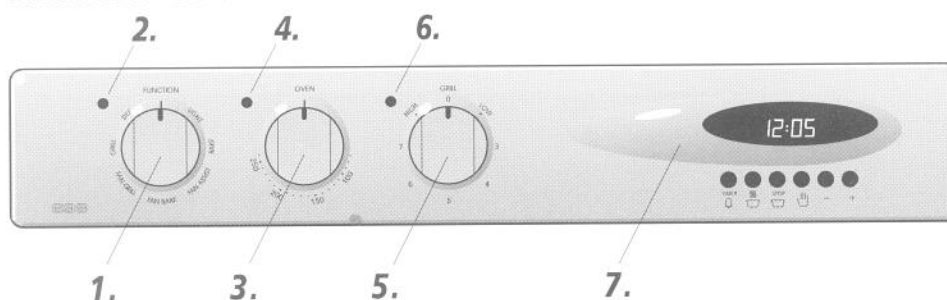
7. Cooktop Indicator Lamp

- Comes on when you turn a hotplate on.



Electric Multifunction Separate Grill Oven

Model No. 698



1. Function Knob

- Turns oven light on.
- Sets the function you want.

Note: Turns the grill (main oven) & defrost on.

- You must use the oven control knob as well to turn on the other functions (see pages 11 & 12).

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

- Sets temperature for baking, fan baking, fan assist & fan grill. **Note:** You must select the function you want before you can set the temperature.

4. Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob.

- Cycles on and off automatically when you are baking.

5. Grill Knob

- Sets grilling temperature for separate grill (see page 12 for more information).

6. Separate Grill Indicator Lamp

- Comes on when you are grilling.

7. Electronic Clock

- Shows the time of day.
- Sets times for baking and grilling. (see page 15).

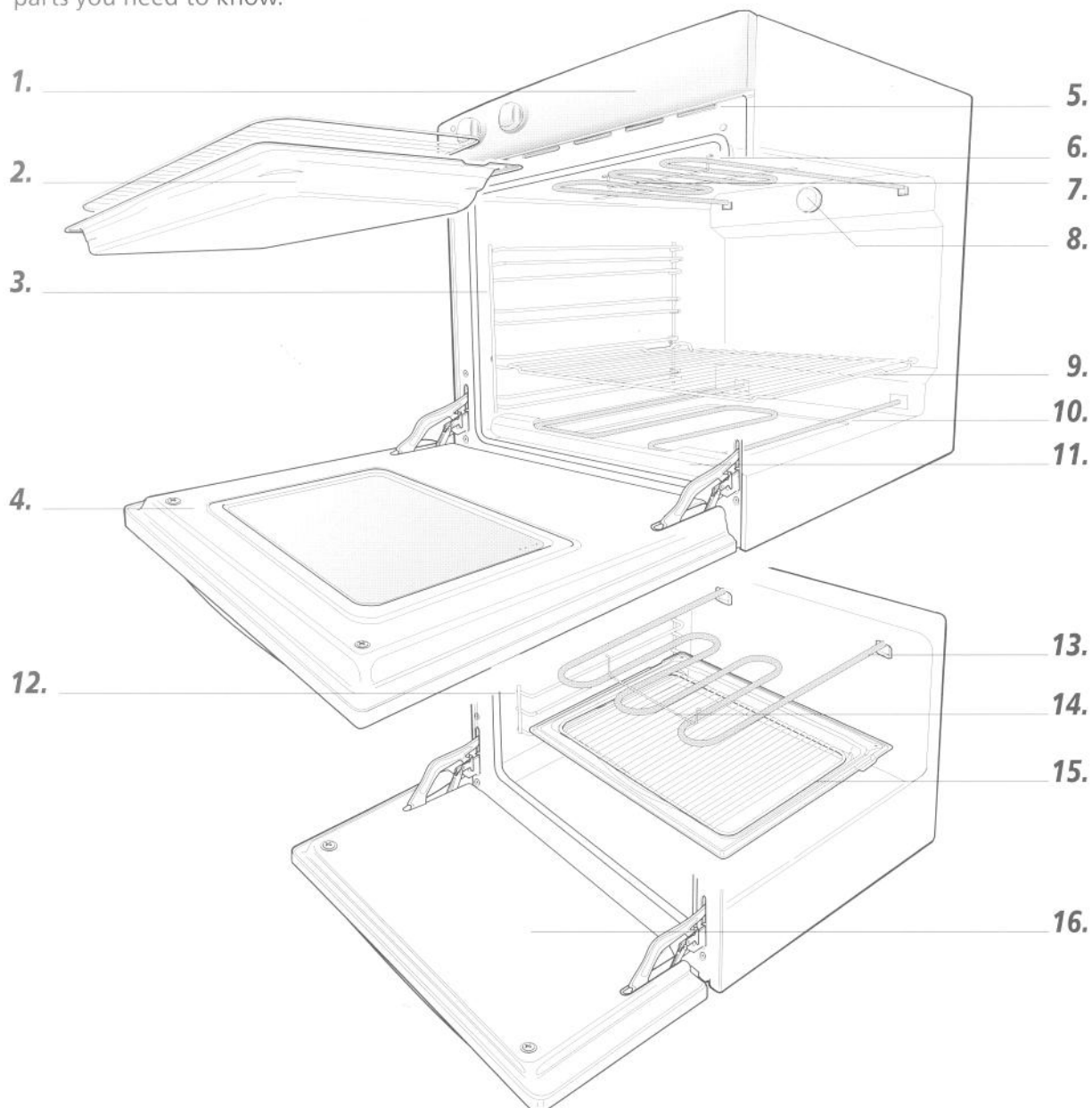




UNDERSTANDING YOUR OVEN

Conventional Underbench & Separate Grill Ovens

This booklet talks about different parts of your oven. Look at the following diagrams for the main parts you need to know.



1. Control Panel

2. Full Width Grill Dish & Rack (underbench models only)

3. Grill Dish & Shelf Support

(removable - see page 20).

4. Oven Door (removable - see page 19).

5. Cooling Fan Vents

6. Upper Element (underbench models only)

7. Upper Element Support Clip (underbench models only)

8. Oven Light

9. Shelf

10. Lower Element

11. Element Shield

12. Grill Dish Support (removable) see page 20

13. Grill Element

14. Grill Element Support Clip

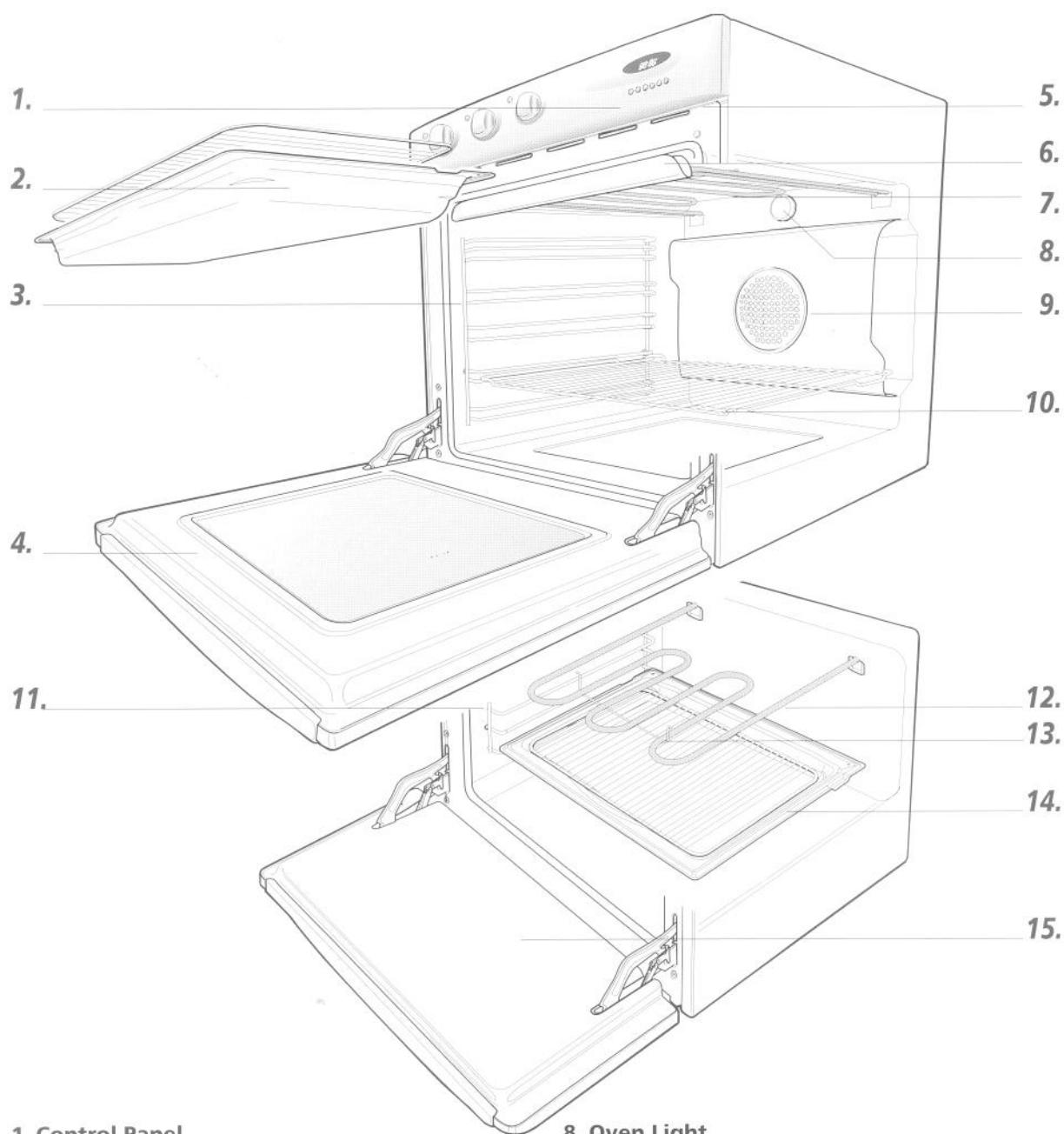
15. Full Width Grill Dish & Rack

16. Grill Door (removable) see page 19



UNDERSTANDING YOUR OVEN (Continued)

Fan Forced and Multifunction Underbench & Separate Grill Ovens



1. Control Panel

2. Full Width Grill Dish & Rack

3. Grill Dish & Shelf Support

(removable - see page 20).

4. Oven Door (removable - see page 19).

5. Cooling Fan Vents

6. Upper Element Shield (underbench & multifunction separate grill models only)

7. Upper Element (underbench & multifunction separate grill models only)

8. Oven Light

9. Fan Cover (see page 20 for removing)

10. Shelf

11. Grill Dish Support (removable - see page 20)

12. Grill Element

13. Grill Element Support Clip

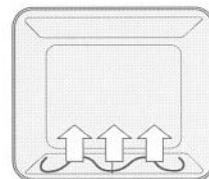
14. Full Width Grill Dish & Rack

15. Grill Door (removable - see page 19)

UNDERSTANDING THE FUNCTIONS

Baking (Conventional oven)

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.



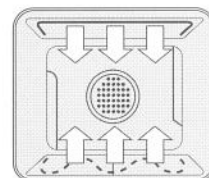
You can use the **"Bake"** function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

Cook in the lower half of your oven when you are using only one shelf.

We recommend you preheat your oven before cooking. To do this 1. set the temperature you want, 2. when the oven indicator light goes out, put your food in the oven, close the door and set the timer.

Baking (Multifunction ovens)

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.



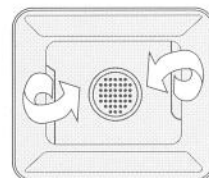
You can use the **"Bake"** function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

We recommend you preheat your oven before cooking. To do this 1. set the temperature you want, 2. when the oven indicator light goes out, put your food in the oven, close the door and set the timer.

CAUTION: Do not line the bottom of the oven with foil or place any cookware on bottom.

Fan Baking (Fan forced & multifunction ovens)

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 bake"** function for multi shelf cooking, reheating cooked foods, pastries and complete oven meals.

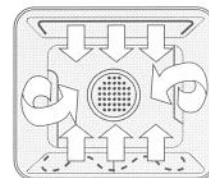
It will cook at a lower temperature and be faster than baking.

Please note that some variation in browning is normal.

We recommend you preheat your oven before cooking. To do this 1. set the temperature you want, 2. when the oven indicator light goes out, put your food in the oven, close the door and set the timer.

Fan Assisted Baking (Multifunction ovens)

Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time.



You should only use a maximum of 2 shelves with **"Fan assist."**

Do not use the bottom shelf. If the two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.

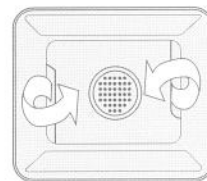
We recommend you preheat your oven before cooking. To do this 1. set the temperature you want, 2. when the oven indicator light goes out, put your food in the oven, close the door and set the timer.

CAUTION: Do not line the bottom of the oven with foil or place any cookware on bottom.

UNDERSTANDING THE FUNCTIONS (Continued)

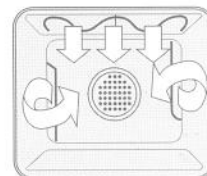
Defrosting (Fan forced & multifunction ovens)

The **"Defrost"** function uses low temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use "Defrost" to raise your yeast dough and to dry fruit, vegetables and herbs.



Fan Grilling (multifunction ovens)

"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.



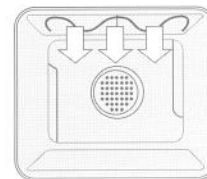
You can use **"Fan grill"** for large cuts of meat, which gives you a result that is similar to **"Rotisserie"** cooked meat.

Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position. Set the thermostat to 180°C for all grilling functions.

Grilling (In Oven)

The **"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 open or 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.

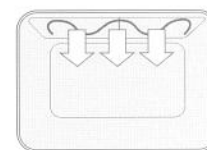
Do not cover the grill rack with foil.

You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.
IMPORTANT: Always turn your grill off immediately after use as fat left there may catch fire.

WARNING: Accessible parts may become hot when the grill is in use. Children should be kept away.

Grilling (Separate)

The **"Grill"** works by directing radiant heat which comes from the powerful upper element onto the food. The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.



The grill door should be open. Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.

Do not cover the grill rack with foil.

The full width grill dish fitted to this separate grill can be used in any of the 3 height positions provided by the grill dish side supports.






IMPORTANT: Always turn the grill off immediately after use as fat left there may catch fire.

WARNING: Accessible parts may become hot when the grill is in use. Children should be kept away.

Cooling Fan

There is a cooling fan in all built-in ovens. It will come on whenever you are using your oven and blow warm air out above the door.

COOKING GUIDE FOR MULTIFUNCTION OVENS

Food						
		Bake	Fan Bake	Fan Assist	Grill	Fan Grill
Baked Products						
	Single trays	●	○	○		
	3 trays		●			
	2 trays		●	○		
	Scones/small cakes	●	○	○		
	Muffins	●	○			
	Slices	●	○	●		
	Cakes	●	●	○		
	Fruit Cakes	●	○	○		
Egg Recipes						
	Baked Custards	●	○	○		
	Pavlova	●	●	●		
	Meringues	●	●	○		
Pies & Pastry		●	●	○		
Fish		○	○		●	○
Meats						
Beef	Roast	○	●			○
	Steaks				●	
	Patties				●	
Lamb	Roast	○	●			○
	Chops				●	
Pork	Roast	○	●			●
	Chops				●	
	Filletts	○	○		●	
Sausages					●	●
Poultry						
Chicken	Whole	○	●			●
	Pieces	○	○		○	●
Turkey		○	●			
Casseroles		○	○	○		
Complete Oven Meals			●	○		

● Recommended method

○ Alternative method

HANDLING BAKING & GRILLING PROBLEMS

PROBLEM	CAUSES	REMEDIES
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position. • Oven tray too large. • Trays not centralised. • Food has not been rotated. 	<ul style="list-style-type: none"> - Select shelf that puts food in the centre of the oven. - Experiment with other trays or dishes. - Centre trays. - Rotate food during cooking.
Baked products too brown on top:	<ul style="list-style-type: none"> • Oven not preheated. • Aluminium foil in oven. • 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 until the oven indicator lamp goes off. - Remove foil. - Use correct size tins. - Stagger baking tins at least 3cm between tins and the oven walls. - Make into same size and shape, & 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 dark metal or glass. • Food too low in the oven. • Oven door opened too frequently during baking. • Baking temperature too high. 	<ul style="list-style-type: none"> - Use correct size tins. - Change to shiny, light tins or lower the temperature by 10°C. - Cook one shelf higher. - Don't open the oven door until at least half the cooking time has passed. - Lower the temperature.
Cakes have a cracked, thick 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 and use recommended size. - 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 tin size. 	<ul style="list-style-type: none"> - Raise the temperature. - Cook one shelf higher. - Increase cooking time. - Use 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 in the recipe. • Opening door too early in baking. 	<ul style="list-style-type: none"> - Raise the temperature. - Increase cooking time. - Check recipe. - Do not open the door until the last quarter of cooking time.
Roast meat & potatoes not browning in fan oven:	<ul style="list-style-type: none"> • Poor hot air circulation. 	<ul style="list-style-type: none"> - Elevate food onto a rack to allow air circulation.
Juices running out of meat:		<ul style="list-style-type: none"> - Do not pierce meat with fork - turn with tongs.
Grilled meats overcooked on outside & raw in the centre:		<ul style="list-style-type: none"> - Grill at lower shelf position.
Grilled chops & steaks buckling:		<ul style="list-style-type: none"> - Cut fat with knife towards the meat.

OPERATING YOUR ELECTRONIC CLOCK

Setting the time of day

Important: When your oven is turned on for the first time, the time of day **must be set** before operation of your oven can commence.

Note: • The clock has a 24 hour display.

After you have turned on your oven or after a power failure, the clock will reset, "0.00" and

"Auto" will blink alternately on the display.

• All program settings will be lost in event of a power failure.

To set

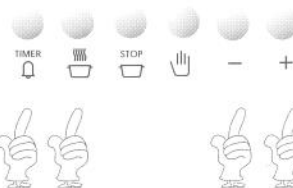
• Press  and  buttons briefly at the same time.

Note: You have four seconds to start setting the clock time before "0.00" flashes and you have to start again.

• Set the correct time using + or - button.

If you make a mistake, press  and  buttons and start again.

Note: The display will dim between the hours 22:00 and 06:00.





Setting the timer

Sets a countdown time which will beep when the time is finished.

To set

• Press the  button briefly.

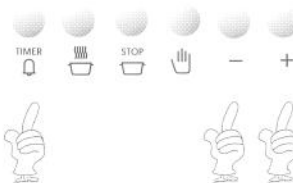
• Set the countdown time you want by using the + or - button. You will see the time of day and the timer symbol  on the display screen.

• Press the  button briefly to check your time remaining. You will see the set time for 4 seconds before the time of day is displayed again.

• To stop the beeper, press any button.



Note - timer symbol showing



Using Automatic cooking


To set the cooking duration.

• Check that the clock shows the correct time of day.

• Select the function and temperature that you need. The oven indicator light will shine and the element will come on.

• Decide how long your food will take to cook.

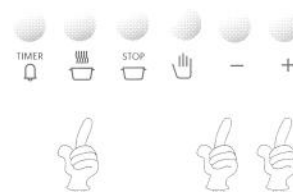
Note: Don't forget to add preheating time if necessary.

• Press  button, then select cooking duration time by using + or - button.



Note - cook symbol showing


Note - auto symbol showing



OPERATING YOUR ELECTRONIC CLOCK (Continued)


Automatic cooking (continued)

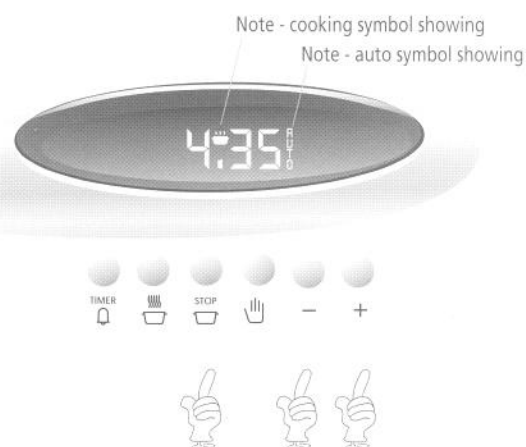
To set stop time

- Press  button.
- Use the + or - button to enter the time of day you want to finish cooking.
- The oven is now programmed.



Note: If there is time to wait before the cook time starts, the time of day and "Auto" will show on the clock display.

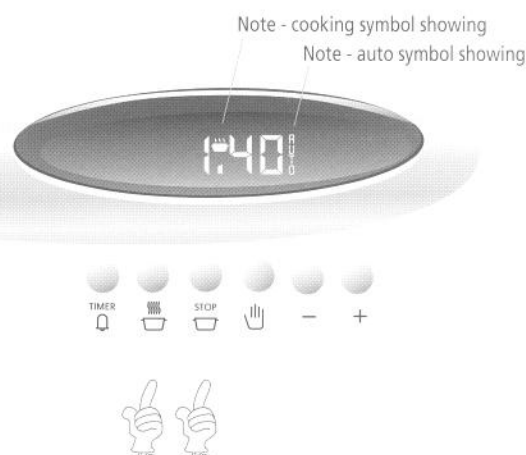
On completion of cooking the oven element turns off when the cook time you have set finishes. The clock will beep, the cooking symbol will go out, the oven will turn off, and the "Auto" symbol will flash.

- Turn function and temperature to OFF.
- Press any button to stop the beeper.
- Press manual button  to return to manual.




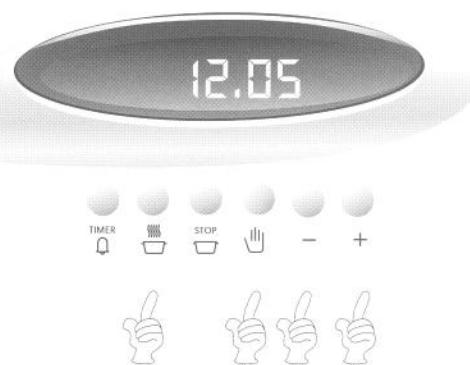
To check automatic cooking

- Press  button.
- Cooking duration time will show on the display.
- Press  button.
- Set stop time will show.



To cancel automatic cooking

- Press  button.
- Press - button to "0.00".
- "Auto" will flash.
- Press the  button.
- Turn function and temperature to OFF.



Note: Whilst cooking, you can set a cooking completion time by either setting the cooking "Duration Time" or setting the "Stop Time".

OPERATING YOUR ELECTRONIC CLOCK (continued)

Setting a delayed cooking duration

Sets a **"delayed cooking duration"** which when complete will automatically turn the oven off as well as sound the beeper.

Note: before setting the **"delayed cooking duration"** ensure that the appropriate function and baking temperature has been set.

To set

- Program the **"cooking duration"** as described in that section.
- Set a **"stop time"** as described in that section.

The oven will then automatically turn off and delay the start so that the programmed **"cooking duration"** will finish at the programmed **"stop time"**. **"Auto"** will display but the cook symbol  will not display until the oven is automatically turned on.

When the **"stop time"** has been reached the oven will turn off and the beeper will sound.

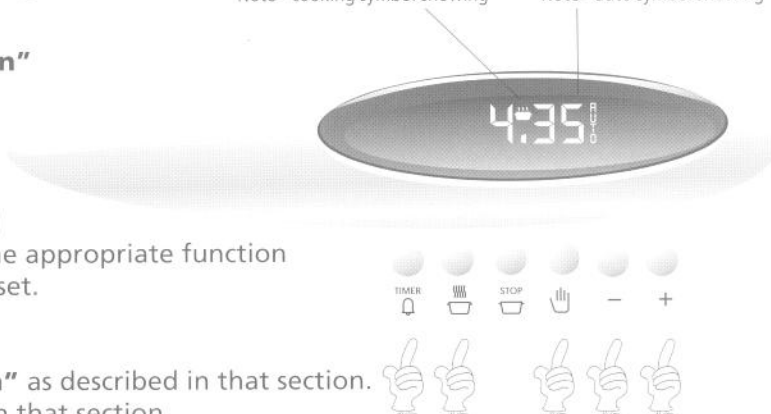
To cancel the beeper press any button.

Return the **"function"** and **"oven"** knobs to their off positions.

Note: Cancelling the **"delayed cooking duration"** is done by changing the **"cooking duration"** time back to **"0.00"** and then reverting the clock to manual mode by pushing the  button.

Note - cooking symbol showing

Note - auto symbol showing







Activating the child proof oven lock – 6 button clock

Note - key symbol showing

Switching on the main oven is not possible if the child proof oven lock is active. Any other operation of your cooking appliance will not be affected by the child proof oven lock.




Note: The child proof oven lock is CANCELLED as soon as the separate grill compartment is switched on.

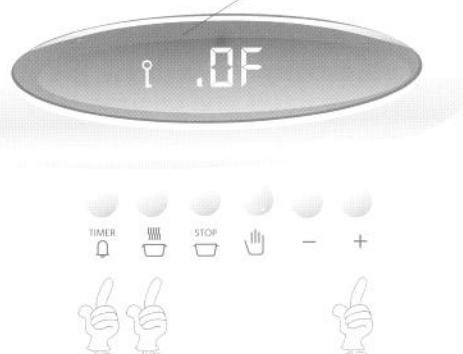
To activate the child proof oven lock

- Press the  and  buttons together and hold down for approximately 8 seconds until **"On"** appears. This indicates that the oven can still be turned on at present.
- While **"On"** is displayed press the + button. **"OF"** and the **"Key"** symbol  will then be displayed. This indicates that the oven power has been turned off. After approximately 5 seconds the current time of day will reappear next to the key symbol  and the child proof oven lock is **activated**.

Note: While the child proof oven lock is activated, the timer can be set and the clock will function as normal, however the oven will not heat up.

To deactivate the child proof oven lock

- Press the  and  buttons together and hold down for approximately 8 seconds until **"OF"** appears.
- While **"OF"** is displayed press the + button. The display will show **"On"** and the key symbol  will disappear. This indicates that the oven can now be turned on if you wish to use it. After approximately 5 seconds, the current time of day will reappear and the child proof oven lock is **deactivated**.



OPERATING YOUR TIME OF DAY CLOCK

Setting the time of day

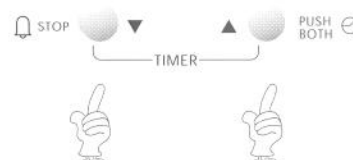
The clock has a 24 hour display.
When power is supplied or after a power failure the clock will blink "0.00" and "AUTO".

To set or adjust

- Press ▲ and ▼ at the same time briefly. Release and then press ▲ or ▼ until the correct time is displayed. You will have four seconds between button presses to set the correct time of day. If you hold down the ▲ or ▼ button the time will change faster.
- Wait 4 seconds.

Is the 🔔 symbol displayed

- No. You have set the time correctly.
- Yes. This is incorrect. You have accidentally set the countdown timer. Use the ▼ button to reduce the countdown to 0.00, then adjust the time of day again.



Setting the timer

Note: The timer will count down to "0.00" and a buzzer will sound for 2 mins.

- Press the ▲ or ▼ buttons to start the minute timer.
- Press ▲ button to increase the minutes or hours and minutes that you want timed.
- Wait 4 seconds. The time will then reappear and the timer symbol 🔔 will show on your screen.

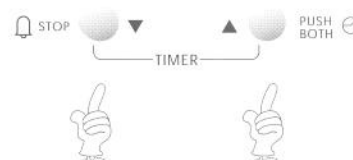
To check countdown time

- Press the ▼ button once, the remaining countdown time will display on the screen. After 4 seconds the time of day will display again.
- Press the ▲ or ▼ button to stop the buzzer.

To cancel the timer

- Press the ▼ button until you see "0.00" on the display.
- Wait 4 seconds. The time will then reappear and the timer symbol 🔔 will not display.

Note - timer symbol



Operating your 60 min Ringer Timer

To set the timer simply turn the knob to the required number of minutes.

Note: For any time below fifteen minutes turn the knob past the fifteen then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.

CLEANING AND CARING FOR YOUR OVEN

IMPORTANT: Always make sure that your oven is turned off before you clean it.
Do not use steam cleaners.

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

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 oven to look its best, perform well and have a long life. **Care must be taken when wiping exposed stainless steel edges.**

- Wash with warm soapy water and rinse with clean water.
- Wipe the surface with light oil (e.g. sewing machine oil) if you want a better look, then wipe with a soft, dry, lintless cloth.

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

- Use a stainless steel cleaner **only** where the stainless steel is extremely dirty and/or discoloured, from neglect or misuse.

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

Control Panel

To help with your cleaning you can easily remove the control knobs from the panel.

- Make sure control knobs are in the OFF position.
- Grasp knobs firmly and pull them towards you.
- Slide them off the shaft.

Grill

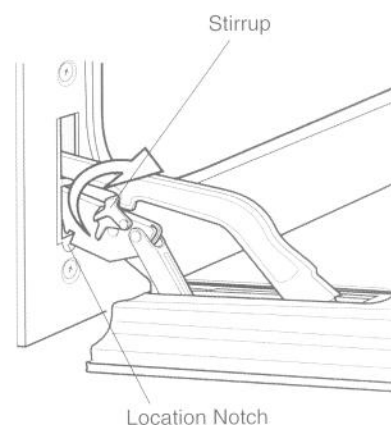
Always keep the grill dish clean as any fat left in it may catch fire.

Cleaning The Oven

Removing the Oven and Grill Door

Follow these steps to better access the oven for cleaning:

- Open door fully.
- Rotate the two stirrups forwards so that they are engaged onto the hooks on the hinge arms.
- Hold the stirrups in place and slightly close the door. The stirrups will now remain engaged.
- Close the door half way and lift it away from the oven.
- **Do not lift the door by the handle, use one hand either side of the door, keeping fingers clear of the hinge arms.**



To Replace the Door

- Relocate both hinge arms at the same time into the front housing.
- Ensure that the location notches on the bottom of the hinge arms are positioned onto the lower cutout lip.
- Close the door partially to ensure that the location notch drops into place.
- When the hinges are located, open the door fully and ensure the stirrups are disengaged.

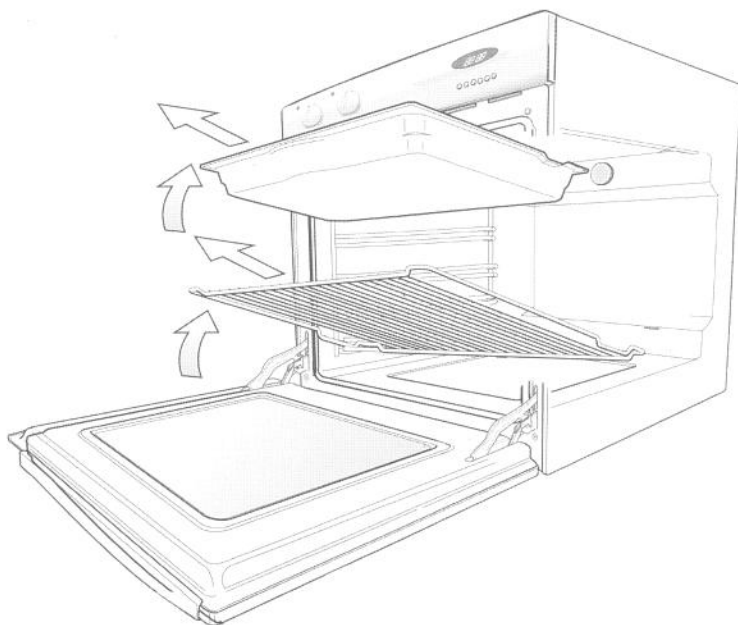
Note: Never use force and always ensure that the location notch is correctly engaged before you operate the door.

IMPORTANT: Never lift or carry the door by the handle. Do not immerse the door in water.

CLEANING AND CARING FOR YOUR OVEN

Removing the Grill Dish and Shelves

- Slide grill dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports.
- Lift them clear.
- Wash the grill dish, wire tray and shelves in hot soapy water.
- Reverse the above steps to put the grill dish and shelves back again.
- Ensure that they are placed **between** the 2 support wires.



Note: Grill dish support wires must be on top.



Removing the Shelf Supports

- Grasp the shelf supports at the front.
- Pull them inwards.
- To install the shelf supports, first insert the rear hook to the rear hole.
- Then locate the front peg into the front hole and push firmly.

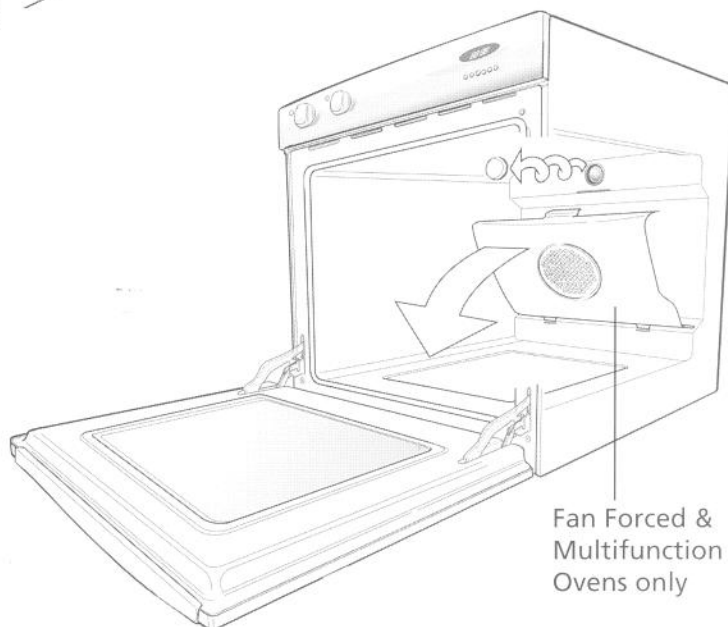
Removing the Fan Cover and Oven Light Glass.

- Hold fan cover by the two sides.
- Pull towards you.

To replace the fan cover after cleaning.

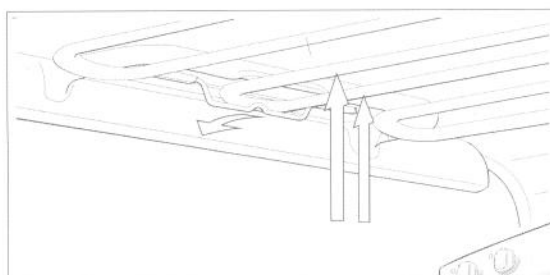
- Insert the two tabs at the bottom of the fan into their corresponding holes.
- Push the top home.
- Turn oven light glass anticlockwise to remove it for globe replacement.

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



CLEANING AND CARING FOR YOUR OVEN

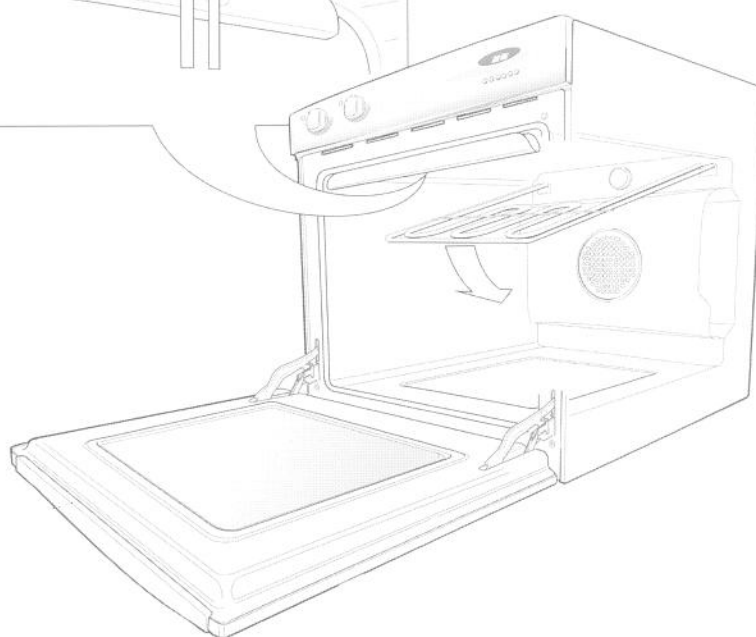
Releasing the element - Multifunction Ovens



We have designed the upper element with a hanger clip to help you reach your oven roof for cleaning.

- Lift element up carefully.
- Pull hanger clip forward.

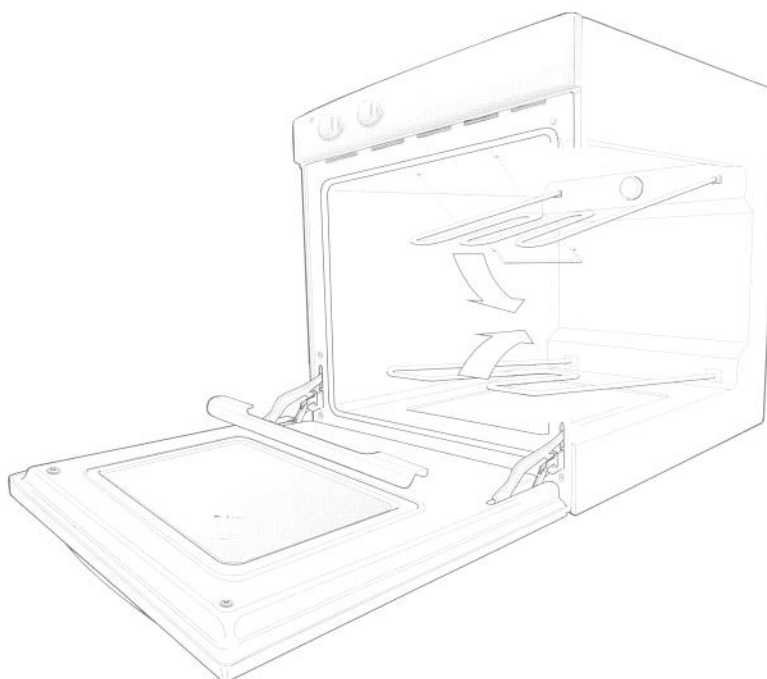
The element will drop down freely.



Releasing the elements - Conventional Ovens

We have also designed the upper element of conventional ovens with a hanger clip to help you reach your oven roof for cleaning.

- Push the sides of hanger clip inwards to release.
- The element will drop down freely.
- To clean lower element, roll element shield out from underneath element and gently swivel element upwards.



SOLVING PROBLEMS

Faults

If you have a problem with your oven and/or grill, please:

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

Note: We may charge you 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 replacement parts please:

- Tell us the 1. Model, 2. Model Number & 3. Serial Number.

You can find these on the data plate which is at the bottom of the oven front.

Underbench models: Visible when the oven door is open.

Separate grill models: Visible when the separate grill door is open.

If you need more information, please contact the **Customer Care Centre** on 1300 363 640 (Australia – Centre is open 8.00am - 5.00pm M – F Eastern Standard Time) or +649 573 2384 (New Zealand - Centre is open 8.00am - 5.00pm M – F). If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

PROBLEM	POSSIBLE CAUSES
Oven or grill not working:	<ul style="list-style-type: none"> • Power not turned on. • Controls are incorrectly set. • Household fuse has blown or power supply is off. <p>Note: If the household fuse continues to blow, call the Service Centre.</p> <ul style="list-style-type: none"> • Child Proof Oven Lock has been set. (Refer to operating instructions)
Oven light not working:	<ul style="list-style-type: none"> • Lamp blown or loose in socket. • Household fuse has blown. <p>Note: If the household fuse continues to blow, call the Service Centre.</p>
Oven not heating enough:	<ul style="list-style-type: none"> • Foil or trays on bottom of oven.
Oven not working:	<ul style="list-style-type: none"> • Clock is in Auto mode. (Refer to operating instructions) • Household fuse has blown. <p>Note: If the household fuse continues to blow, call the Service Centre.</p>
Timer flashing on display:	<ul style="list-style-type: none"> • Power failure or interruption. <p>Note: Reset time of day and any cooking functions you were using. (Refer to operating instructions).</p>
Unit smoking when first used:	<ul style="list-style-type: none"> • Protective oils being removed. (Refer to installation instructions, Page 23).
Condensation building up:	<ul style="list-style-type: none"> • Reduce amount of water used in cooking.
Door cannot be replaced after removal	<ul style="list-style-type: none"> • Stirrup not engaged properly.

Note: Only authorised personnel should carry out servicing.



INSTALLATION

CAUTION: To avoid any potential hazard, you must follow our instructions below when you install your appliance.

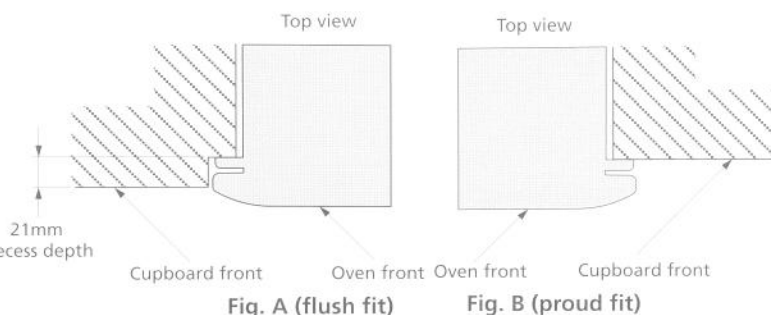
Installing Your Underbench/Wall Oven

- You can install your appliance as an underbench or wall oven.
- For the best integration of your oven with your kitchen, install this appliance in a standard 600 mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts. (Fig A)
A recess of 21 mm is ideal.
- You can also install it using a proud fit with the surrounding cupboards (fig. B).

Please follow the points below when installing your appliance:

USE AN AUTHORISED PERSON

As stated in the local municipal building codes and other relevant statutory regulations.



Fixed Wiring

- 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 and circuit diagram. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the control panel back panel.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.3.11
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 3.9
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- To gain access to the mains connection terminals, remove the rear panel by unscrewing the 2 assembly screws.

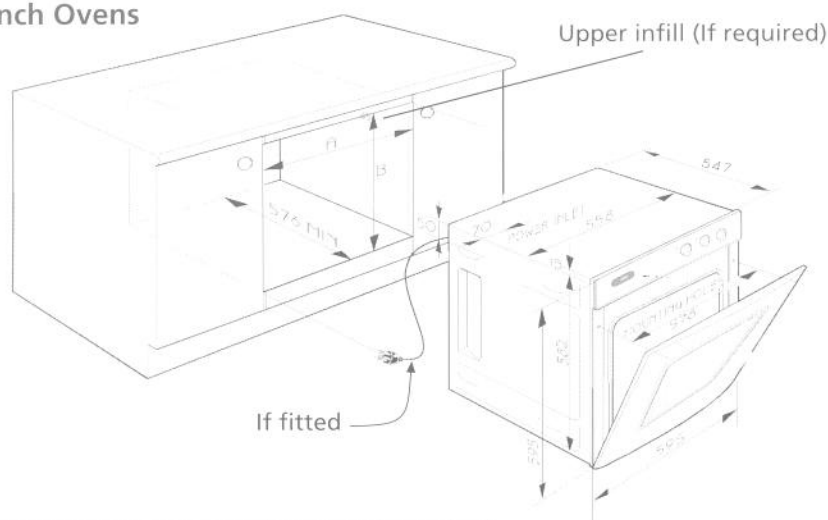
Note: Where connection is made to a multi-phase 240V supply, the bridge piece should be removed from between the active connections.

Installation for Ovens with Power Cord

Please follow the points below when installing the appliance:

1. Install a 10 Amp switched power point (underbench ovens) or 20 Amp switched power point (wall ovens) in the adjacent cupboard so that it can be accessible after the oven has been installed.
2. Connect plug to power point.
3. Switch power on to the unit.
4. Check operation.
5. If fixed wiring is required, then cut off the 10 or 20 Amp plug and fix wire using a suitable junction box located in an adjacent cupboard. Conduit is not required. Refer AS/NZS 3000 for installation requirements.
6. A functional switch must be provided near the appliance in an accessible position. Refer to AS/NZS 3000 Clause 4.3.11. A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.

Underbench Ovens



IMPORTANT: This appliance must be properly earthed.

Prepare the cupboard opening to match your appliance measurements.

To prevent tipping, use the screws supplied to secure your oven into the cupboard by fastening through the 2 holes (underbench) or 4 holes (separate grill) to the front panel.

IMPORTANT: It may take several hours to totally eliminate the smell of the adhesive used in the insulation. It is best to initially operate each oven with windows and doors open for 4-8 hours (to avoid smoke).

INSTALLATION

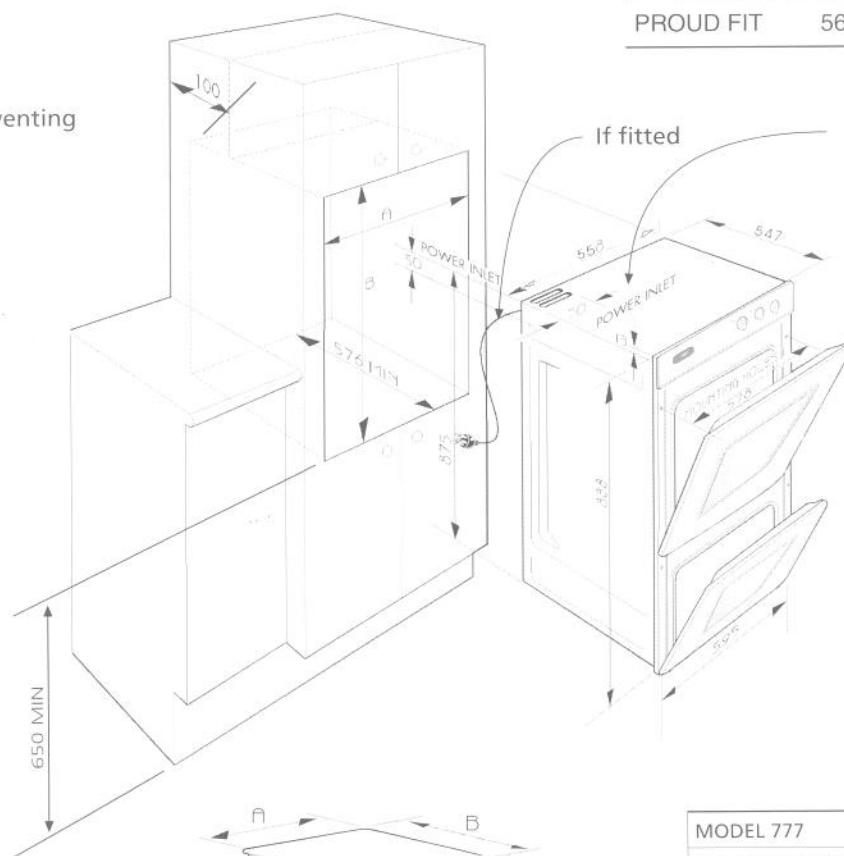
Your **underbench oven** looks best when the control panel is directly under the benchtop. An **upper infill** panel may have to be added if the cooktop placed above the benchtop is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

Separate Grill Ovens

	A	B
FLUSH FIT	600	893
PROUD FIT	565	878

Minimum venting clearance

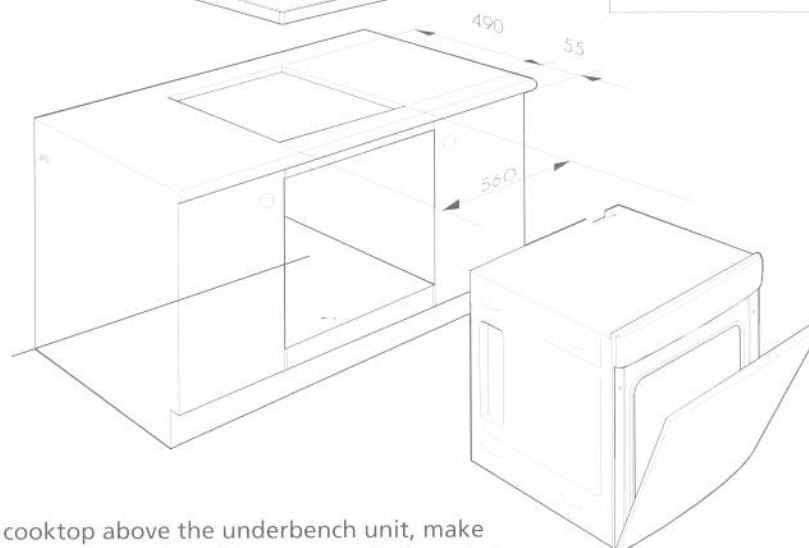
Note:
Keep vents clear of obstruction.



Combination Ovens

	A	B
MODEL 777	580	515
ALL OTHER MODELS	600	535

Note:
Oven/cupboard measurements as per underbench oven.



Note: When you install the cooktop above the underbench unit, make sure that you have enough space. You need a minimum gap of 36mm between the cooktop and the underbench unit to have enough ventilation and storage space for the power supply cable. If you are going to install your oven unit and cooktop in a 900mm high bench, your kick panel must not be higher than 140mm.

COOKING APPLIANCE WARRANTY - NEW ZEALAND

This appliance is warranted from the date of purchase within the following terms:

Electrolux Home Products (NZ) Ltd ("the Company") or its agent will pay the cost of repairing or replacing all parts which the Company or its agent find defective for the period of 12 months following purchase:

Conditions:

- During the warranty period the Company, or its service agent, will pay the cost of repairing or replacing all parts which are defective.
- If your appliance is used for business, the Consumer Guarantees Act 1993 does not apply.
- The appliance must be installed and operated in accordance with the Company's instructions.
- It does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alterations or misuse.
- It 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.
- It does not cover the cost of transport for service if you live outside the service area.
- This warranty is the only express warranty given by the Company.
- 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.
- Use of this appliance for commercial purposes is not covered by this warranty. The warranty conditions for commercial use is limited to 90 days from date of purchase.

SERVICE CENTRES

**PLEASE PHONE
0800 106 610**

FREE CALL

(New Zealand only)

For your nearest approved

Service Centre please look in

the Yellow Pages under

Appliance Repairs

OR

Call 0800 106 610

SERVICE - NEW ZEALAND

AUCKLAND

Electrolux Home Products (NZ) Ltd, 3-5 Niall Burgess Road, Mt. Wellington, (09) 573 2220

Appliance Parts World Limited, 154 Aprina Ave, Glen Innes, (09) 528 5555

Prime Distributors Limited, 5311 Great South Road, Manukau, (09) 277 7399

WELLINGTON

Stencos, 144 Queens Rd, Lower Hut, Wellington, (04) 560 8142

CHRISTCHURCH

R Redpath, 55 Ferry Road, Christchurch, (03) 279 0446

Prime Distributors Ltd, Unit One, 15 Talford Place, Christchurch, (03) 377 1000

DUNEDIN

South City Champion, 499 Hillside Road, Dunedin, (03) 455 5443

SPARE PARTS CENTRES

ELECTROLUX HOME PRODUCTS (NZ) LTD
3 Niall Burgess Road, Mt Wellington, AUCKLAND, NEW ZEALAND
(09) 573 2220

Product _____ Date of Purchase _____

Model _____ Serial Number _____

Purchaser's Name _____

Full Postal address _____

Retail (Shop) _____

Address _____

Please keep this card until your Proof of Date of Purchase to show the retailer when you need service during the guarantee period.

COOKING APPLIANCE WARRANTY- AUSTRALIA

WARRANTY ON COOKING APPLIANCES

This appliance is warranted by the manufacturer, 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.

Legal Conditions:

- During the warranty period above the Company, or its service agent, will pay the cost of repairing or replacing all parts which are defective.
- The Company will decide if there are any defects in material and/or workmanship.
- This warranty applies only for mainland Australia and Tasmania.
- 12 month warranty period is only valid when your Oven is used at home for you and your family.
- It must be installed and operated following the Company's instructions.
- It applies only to the original buyer.
- It does not cover any service which is needed after an accident, alterations, misuse, fire or floods.
- It does not apply to any loss caused by the non or ineffective operation of your Oven or any of its parts.
- It does not cover the cost of transport for service if you live outside the service area.
- This warranty is the only one given by the Company. No one has the authority to change, or add to, the obligations and liabilities listed in it.
- Nothing in the warranty, however, 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.
- If you are the original buyer, please complete and keep the data requested below.
- Use of this appliance for commercial purposes is not covered by this warranty. The warranty conditions for commercial use is limited to 90 days from date of purchase.

Please complete data below for your future reference.

Model: _____

Serial No: _____

Purchased from: _____

Purchase Date: _____

Service

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

- Contact the people who know your oven best if you need service - during or after warranty.

- We are the national service organisation authorised by the manufacturer to service their products.

- Our technicians are factory trained.

- We offer guaranteed approved replacement parts and a full labour warranty as part of our service.

Please phone

131349

For the cost of a local call
(Australia only)

Spare Parts

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

For approved replacement parts for your appliance, your nearest stockist is only a phone call away!

Please phone

131350

For the cost of a local call
(Australia only)



From the Electrolux Group. The world's No. 1 choice.

KITCHEN, CLEANING AND OUTDOOR APPLIANCES