

GAS BUILT-IN OVENS

WVG613S/W, WVG615S/W
WVG655S/W, WVG665S/W

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 Standards AS/NZS 60335.2.6 and AS4551.

Conditions of use

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

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

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:.....

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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.



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.
- 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 store flammable materials in or under the appliance e.g. Aerosols
- Do not leave the grill on unattended.
- Always turn the grill off immediately after use as fat left behind may catch fire.
- Do not cover the grill insert with foil, as fat left there may catch fire.
- Always keep the oven dish, grill dish and bake trays clean as any fat residue may catch fire.
- To avoid an accident, ensure that the oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- The door glass on this appliance is made from a tough, durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass.
- Door glass that is damaged should be immediately replaced.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- Always use gloves when handling hot items inside the oven.
- To maintain safe operation, it is recommended that the product be inspected every 5 years by an authorised service person.
- New appliances can have an odour during the first operation. It is recommended to 'run in' the oven before you cook. Run the oven(s) at 180°C for 30 minutes and ensure the room is well ventilated.
- This appliance must not be installed behind a decorative door.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

IMPORTANT SAFETY INSTRUCTIONS



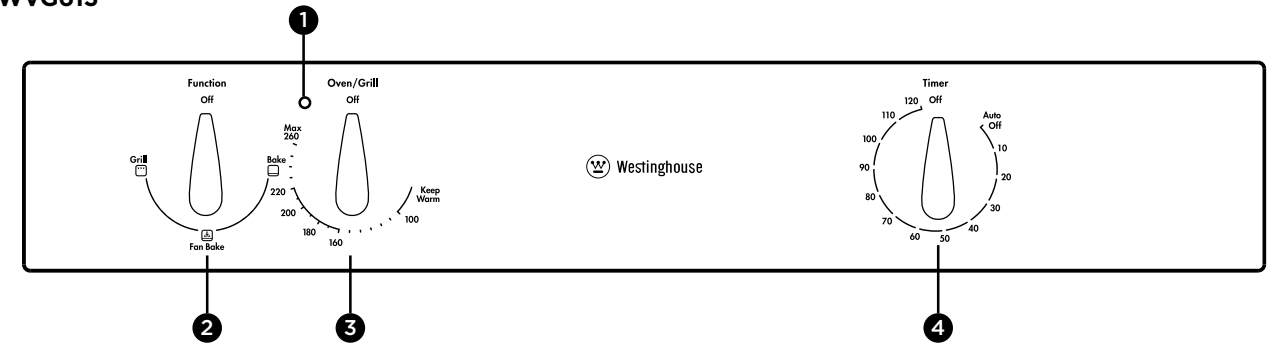
CAUTION
Read the following carefully to avoid damage to the appliance.

- The grill door must be left fully open whilst grilling in a separate grill wall oven and a separate grill underbench oven.
- The grill tray must be fully inserted whilst grilling.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not use the door as a shelf.
- Do not push down on the open oven door.
- Do not use harsh abrasive cleaners or metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel.
- Do not use sharp metal implements or utensils on any surface, as these may leave permanent scratches or marks.
- Do not use stainless steel cleaners, abrasive cleaners or harsh solvents to clean your stainless steel appliance.
- Do not line the bottom of the oven or grill with foil or cookware, it will damage the enamel.
- Do not use the base of the oven for cooking - it will damage the enamel.
- Do not put water directly into the hot appliance.
- Always clean the appliance immediately after any food spills.

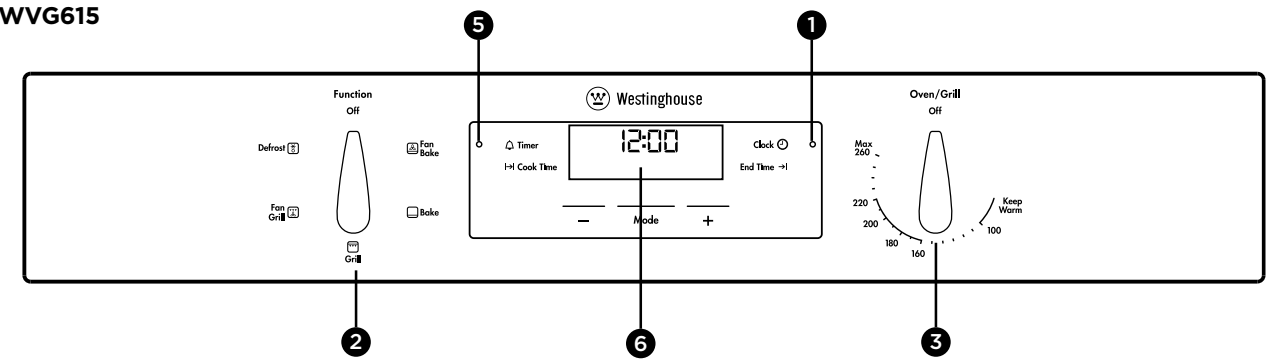
Note: You must read these warnings carefully before installing or using the appliance. If you need assistance, contact your Customer Care Centre. The manufacturer will not accept liability, should these instructions or any other safety instructions incorporated in this book be ignored.

PRODUCT DESCRIPTION

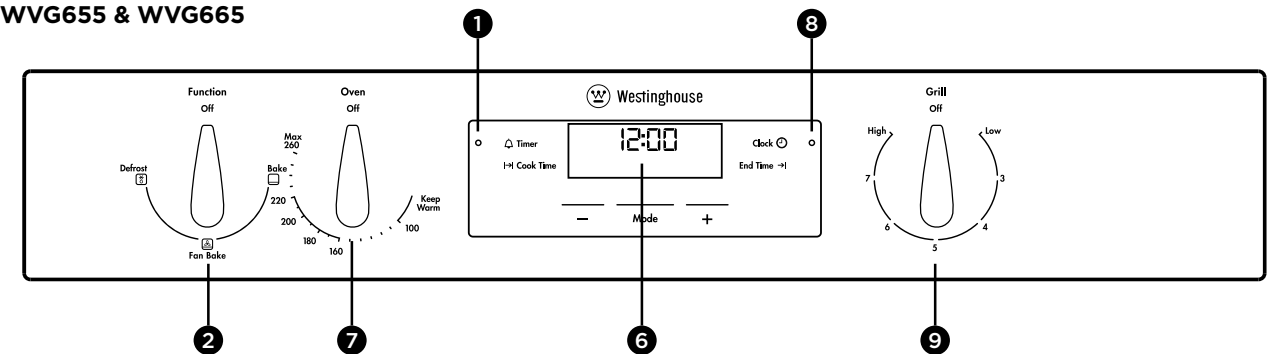
WVG613



WVG615



WVG655 & WVG665





- 1 Oven indicator light
- 2 Function selector
- 3 Oven/grill temperature selector
- 4 'Auto-off' timer
- 5 Function indicator light
- 6 Electronic Clock
- 7 Oven temperature selector
- 8 Grill indicator light
- 9 Grill temperature selector

BEFORE FIRST USE

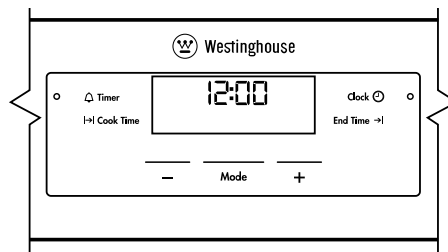
Setting the time

If you have purchased a model fitted with an electronic clock, you must set the time of day before you can operate your appliance.

Electronic clock

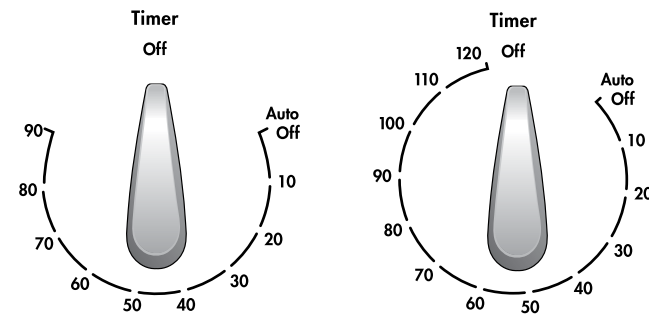
- After the appliance has been electrically connected, "12:00" will be displayed and the **Clock** indicator symbol  will flash.
- To set the time of day, press the **-** or **+** symbols.
- After 5 seconds from the last change, the **Clock** indicator symbol  will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display.



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. For appliances with a separate grill, run grill on maximum for 15 minutes **WITH GRILL DOOR OPEN**. Please ensure that the room is well ventilated during this process.

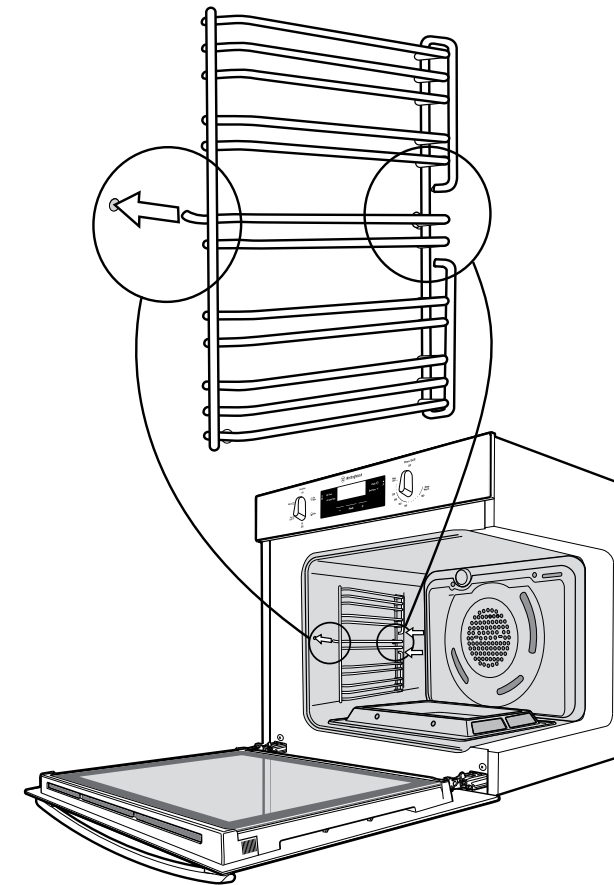
INSTALLING YOUR OVEN ACCESSORIES

Installing your oven accessories

Side racks

The side racks that come with your oven can be attached to either side of your oven.

- Insert the twin pegged side into the rear access holes provided, ensuring the pegs are fully inserted.
- Then locate the front peg into the front access hole and push in firmly.
- When locating the side racks into the small oven or grill, ensure the left pegs go into the upper two holes.

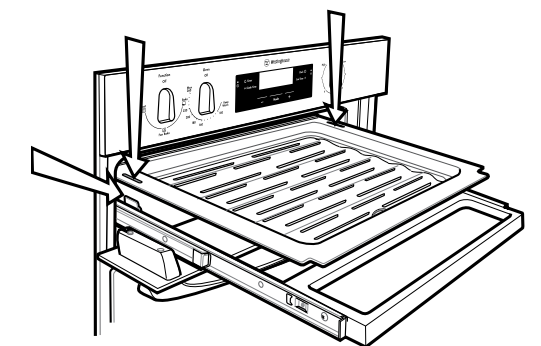
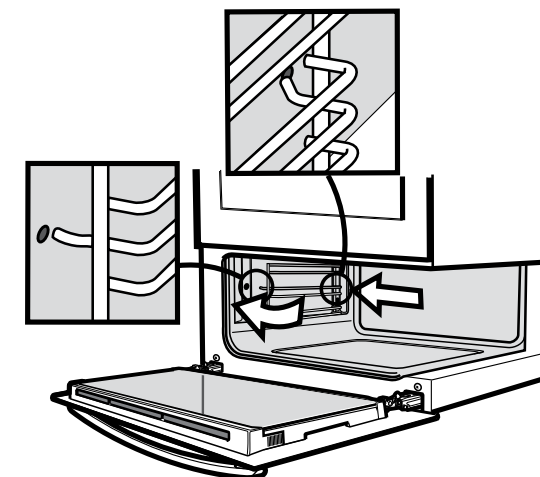
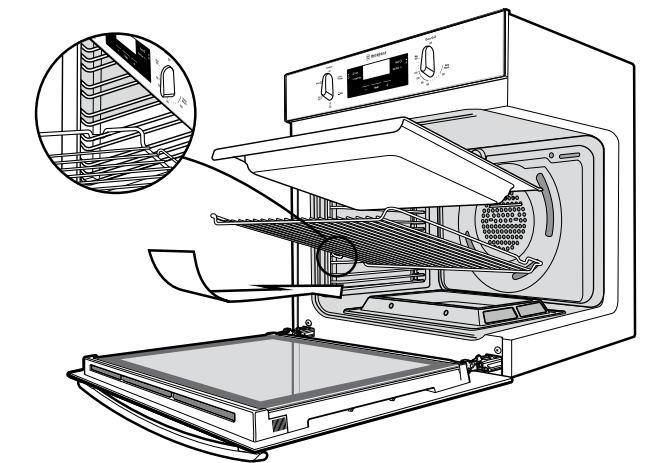


Shelves and trays

IMPORTANT

The shelves are designed so that they have maximum travel but cannot be accidentally pulled right out. The trays are designed the same way and fit straight into the side racks.

- Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- With the front edge raised, begin to slide the shelf into the oven.
- Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.
- The grill/baking tray for separate grill wall oven models slides into the wire runners in a similar manner.
- When fully inserted the shelf/tray should not interfere with the closed oven door.
- Remove extra trays and dishes before roasting or baking.
- To insert the grill tray in a separate grill underbench product, open the grill door and fully extend the grill drawer. Position the grill tray so that the slots on the outer edges fit over the tabs on the slides.



WVG665

USING YOUR OVEN

Understanding your oven functions

Your oven will have a selection of the following functions. Refer to "Description of your appliance" to confirm what functions are available to you.

Oven

Refer to cooking guide for more information.

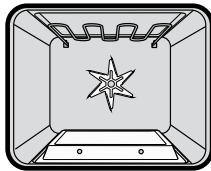
Fan bake

Heat comes from the gas "base heat" burner which is then circulated by 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.

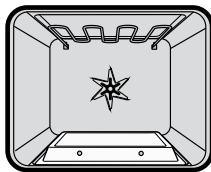


Bake

Heat comes from the gas "base heat" burner below the food. The bottom burner is below the floor of the oven which is controlled by the thermostat and will turn on and off to maintain the set temperature.

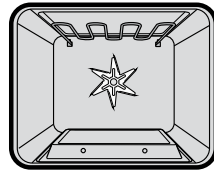
You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

- For best results use silver or shiny trays.



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 your "defrost" to raise your yeast dough or to dry fruit, vegetables or herbs.

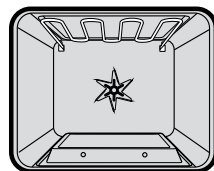


Grill

Refer to grilling guide for more information.

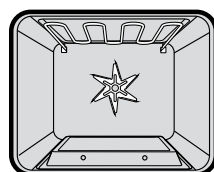
Grill (grill in oven models only)

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 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.



Fan grill (grill in oven models only)

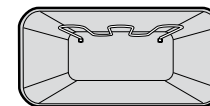
"Fan grill" offers you the benefits of both "bake" and traditional "grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for fan grill. You can use "fan grill" for large cuts of meat in the oven which 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.



Separate grill (separate grill models only)

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. 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.

For models with a separate grill, the door must be left open while grilling.



i IMPORTANT

Cooling/Venting fan

Your built-in 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 your oven or grill and will blow warm air across the top of the oven or grill door.

NOTE: (Model WVG655 only) If the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off automatically when cool.

Condensation

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 and the oven burner will ignite. When the set temperature is reached, the gas burner flame goes out and the indicator light goes off. When the oven temperature falls below the set temperature the flame automatically re-ignites 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 preheat your oven for 30 minutes. Preheat 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, only leaving the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

With "bake" or "fan bake"

- It is recommended you preheat your appliance when cooking or baking.
- Set the desired preheat temperature, by rotating your oven temperature selector.

Once the oven has been preheated, place your food into the oven, close the door and set the timer if you desire.

USING YOUR OVEN (CONTINUED)

With “grill”

- Preheat the grill for at least 3 minutes to obtain best results. This will help to seal the natural juices of steak, chops and other meats for a better flavour.

Cooking with your timer

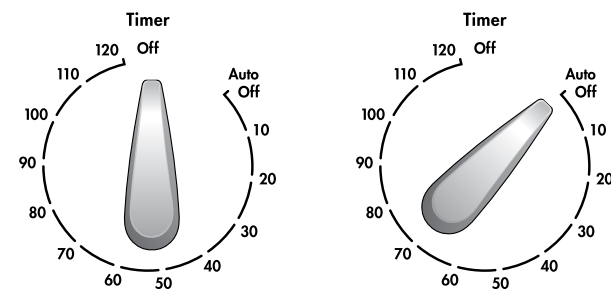


Set the timer clockwise. Do not force anticlockwise or damage to the timer will result.

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.

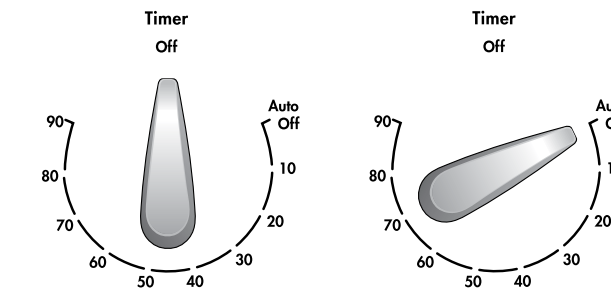


Once automatic baking is complete, return to manual operation by setting the timer to the “OFF” mark.

90 minute “Auto Off” timer

The 90 minute timer features an automatic oven “cut off”.

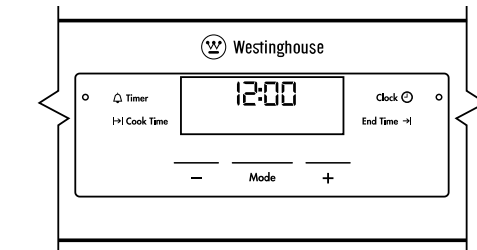
This means that a cooking period of up to 90 minutes can be set. When the timer has counted back to “Auto Off”, a ding will sound and the oven will automatically switch off.



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

NOTE: It is not recommended to use this timer for short durations (e.g. boiling eggs).

Operating the electronic clock (selected models only)



General features

The oven is equipped with an electronic clock that can be used to turn the oven on and off automatically. The **Cook Time** function automatically turns the oven off after a set amount of time. The **End Time** function is used to set the time of day you want the cooking cycle to finish. A “Delayed start” is possible by combining the **Cook Time** and **End Time** features to switch the oven on and off at a specific time during the day.

NOTE: Your touch control clock only operates with your main oven.

Setting the time of day (after electrical connection)

1. After the appliance has been electrically connected, “12.00” will be displayed and the **Clock** indicator symbol will flash.
2. To set the time of day, press the **-** or **+** symbols while the **Clock** indicator symbol is flashing.
3. After 5 seconds from the last change, the **Clock** indicator symbol will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display.

Changing the time of day

1. Press “Mode” until the **Clock** indicator symbol begins flashing.
2. To set the time of day, press the **-** or **+** symbols while the **Clock** indicator symbol is flashing.
3. After 5 seconds from the last change, the **Clock** indicator symbol will disappear, confirming the time has been set.

Setting the minute minder

1. Press “Mode” until the **Timer** indicator symbol begins flashing.
2. Set the countdown time by using **-** or **+** symbols while the **Timer** indicator symbol is flashing.
3. After 5 seconds from the last change, the **Timer** indicator symbol will stop flashing, confirming the timer has been set. The countdown time remaining will appear on the display.
4. Once the set time has elapsed, a beeper will sound for 1 minute. The time indication “0.00” and a flashing **Timer** indicator symbol will appear on the display.
5. To stop the beeper, press **-**, **+** symbols or “mode”.

NOTE: This feature has no effect on the oven operation. With the minder operating, the time of day cannot be displayed.

Setting the cooking duration

1. Select the desired oven **Function** and **Temperature**. The oven indicator light will appear and the heating source will switch on.
2. Press **Mode** until the **Cook Time** indicator symbol begins flashing.
3. Set the cooking duration by using **-** or **+** symbols while the **Cook Time** indicator symbol is flashing.
4. After 5 seconds from the last change, the **Cook Time** indicator symbol will stop flashing, and the time of day will be displayed.

NOTE: Do not forget to add pre-heating time if necessary.

Setting the cooking end time

1. Select the desired oven **Function** and **Temperature**.
2. Press **Mode** until the **End Time** indicator symbol begins flashing.
3. Enter the time of day to finish cooking by pressing **-** or **+** symbols while the **End Time** indicator symbol is flashing.
4. After 5 seconds from the last change, the **End Time** indicator symbol will stop flashing and the current time of day will be displayed.

Setting the delayed start cooking time

1. Program the **Cook Time** and **End Time** as described in the relevant sections. Once both the **Cook Time** and **End Time** have been set, the **Cook Time** and **End Time** indicators will stop flashing and the current time of day will be displayed.

NOTE: Do not forget to add pre-heating time if necessary.

To check or cancel settings

1. To check your settings, press **Mode** until the indicator symbol flashes next to the mode (**Cook Time**

, **End Time** etc) that you want to display. After 5 seconds from the last change, the indicator will stop flashing and the time of day will be displayed.

2. To cancel “delayed start”, press **Mode** until the indicator symbol flashes next to “End time”. Press and hold **-** or **+** symbols together until the current time of day is displayed.
3. To cancel a setting, press **Mode** until the indicator symbol flashes next to the setting to be cancelled. Press and hold **-** and **+** symbols together until the setting is cleared.

On completion of cooking

When the set time has elapsed, the oven will turn off, the timer will beep and the **End Time** and/or **Cook Time** indicators will flash.

1. Turn the **Function** and **Temperature** controls to the off position.
2. Press **-** or **+** symbols or **Mode** to stop the clock from beeping.

Switching the clock display ON and OFF

1. Press together **-** and **+** symbols for 3 seconds to switch off the display.
2. Press together **-** and **+** symbols for 3 seconds to switch the clock display on again.

NOTE: If a timer mode is set, then it is not possible to switch the display off.

Electronic burner control

Your gas oven is fitted with an electronic controller which manages the operation of the burner and monitors the flame. This controller includes features which ensure the safe operation of your appliance and will prevent the build up of unburnt gas should a fault occur.

It is normal for the flame to turn on and off during cooking to maintain a stable temperature in the oven. The thermostat indicator light indicates when the flame is on or igniting (indicator on), or when the flame is off (indicator off).

The burner flame can be seen by viewing through the 2 holes in the front of the burner cover.

USING YOUR OVEN (CONTINUED)

Ignition and response to ignition failure

The electronic controller attempts to ignite the flame when an oven function and temperature is selected (the thermostat indicator light changes from off to on). The controller makes up to 2 attempts to ignite the flame, stopping if a flame is detected by the controller. If a flame is not detected after 2 attempts the burner and ignition are automatically switched off and a 90 second delay will occur. During this delay the controller does not respond to the "function" and "temperature" controls.

At the end of this delay, switch the **Function** or **Temperature** control off and leave off for at least 5 seconds. Then switch the **Function** and **Temperature** control on again to re-attempt ignition.

If the oven controls are left on when the delay ends then ignition is not attempted until the **Function** or **Temperature** control is first turned off for at least 5 seconds.

Response to flame failure

If the controller cannot detect flame due to a fault, then the controller will firstly respond by attempting to re-light the burner with a sequence of up to 3 attempts. If the re-lighting sequence is not successful the burner will be shut off.

The re-lighting sequence includes up to 3 attempts to re-light the burner, stopping if a flame is detected by the controller. If a flame is not detected after the re-lighting sequence the burner and ignition are automatically switched off and a delay of 90 seconds will occur. During this delay the controller will not respond to the "function" and "temperature" controls.

At the end of this delay, switch the **Function** or **Temperature** control off and leave it off for at least 5 seconds. Then switch the **Function** or **Temperature** control on again to re-attempt ignition.

If the oven controls are left on when the delay ends then ignition will not be attempted until the **Function** or **Temperature** control is turned off for at least 5 seconds.

Recognising a safety shut-down condition

During normal cooking the thermostat indicator light is on when the burner flame is igniting or on, and the thermostat indicator light is off when the flame is off.

If an oven function and temperature is selected and the thermostat indicator light is on, but the flame is not on or attempting to ignite, then the controller has invoked a safety shutdown of the burner and a 90 second delay will occur. During this delay the controller does not respond to the "function" and "temperature" controls.

At the end of this delay, switch the **Function** or **Temperature** control off and leave off for at least 5 seconds. Then switch the **Function** or **Temperature** control on again to re-attempt ignition.

Power failure

In the event of an interruption to mains power, the restoration of power will not cause the burner to re-ignite if the controls were left on. However the grill element will resume heating on models which do not have an electronic clock.

To resume operation of the appliance after the power has been restored:

1. If the appliance has an electronic clock then set the time of day on the electronic clock.
2. Switch the "function" or "temperature" control off and leave off for at least 5 seconds. Then switch the **Function** and **Temperature** control on again to re-attempt ignition.

Normal operation of the appliance will now resume.

Oven shelves

i 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.

Oven shelf location

Your oven has seven positions for shelves. These are numbered from 1 (the lowest shelf position) to 7 (the highest shelf position). See diagram.

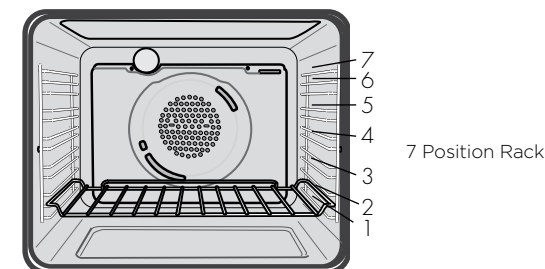
Use the oven efficiently, by cooking many trays of food at the same time. For example:

- 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.

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

- When cooking with 1 shelf, use position 3 or 4.
- When cooking with 2 shelves, use positions 3 and 5.



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

* Counting from the bottom shelf up. Refer to "oven shelf location" section for more detailed information.

Fan forced cooking

FOOD	TEMPERATURE °C	SHELF POSITION IN OVEN*	TIME IN MINUTES	
Scones	Plain or fruit	210	Any	10 - 15
Biscuits	Rolled	170	3 & 5	10 - 15
	Spooned	180	3 & 5	12 - 15
	Shortbread biscuits	150	3 & 5	30 - 35
Meringues	Hard - individual	100	Any	90
	Soft - individual	165	Any	15 - 20
	Pavlova - 6 egg	100	Any	75
Cakes	Patty cakes	180	3 & 5	15 - 20
	Sponge - 4 egg	170	3	20 - 30
	Shallow butter cake	170	3 & 5	30 - 40
	Rich fruit cake	130	3	180
Pastry - shortcrust	Cornish pasties	180/160	3	40 - 45
	Custard tart	190/170	3	20 - 30
Pastry choux	Cream puffs	200	3 & 5	25 - 30
Yeast goods	Bread	200	Any	25 - 30

* Counting from the bottom shelf up. Refer to "oven shelf location" section for more detailed information.

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
Separate grill	Door FULLY open

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 cannot 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:

- Remove oven/grill dish and grill insert and preheat grill for about 3 minutes.
- Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.

- Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
- Baste the food during cooking with butter, olive oil or marinade.
- 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 (multifunction grill in oven models only)

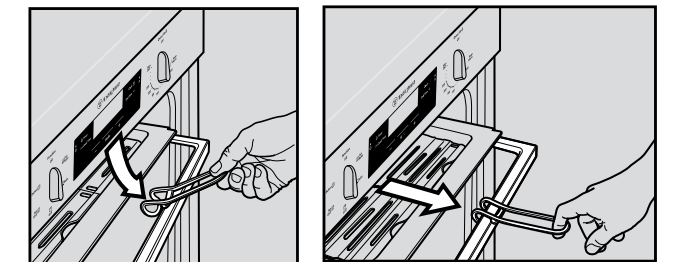
If your appliance has fan grill as a function, this will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

- Place the oven/grill dish on the bottom rack.
- Place meat/poultry on an oven shelf above the oven/grill dish.
- 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.

Grilling with separate grill underbench

Your separate grill underbench appliance comes with a handle accessory to pull out and push in the grill tray frame.



WARNING

Operating the oven may result in a hot grill tray frame even without the grill being used. As it may be a hot surface, it is not recommended to touch the grill tray frame directly.

DEALING WITH COOKING PROBLEMS

PROBLEM	CAUSES	REMEDY
Uneven cooking	Incorrect shelf position	Select shelf that places food in the centre of the oven
	Baked products too brown on top	Experiment with other trays or dishes
	Trays not centralised	Centre trays
	Air flow in oven uneven	Rotate food during cooking
Baked products too brown on top	Grill dish affecting thermostat	Remove grill dish from oven on bake modes
	Oven not preheated	Preheat the oven
	Baking tin too large for the recipe	Use correct size tins
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Products not evenly sized or spaced on trays	Ensure products are same size and shape and are evenly spaced over trays
Baked products too brown on bottom	Baking temperature too high	Lower the temperature
	Baking tin too large for the recipe	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°C
	Food too low in the oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half of the cooking time has passed
Cakes have a cracked, thick crust	Baking temperature too high	Lower the temperature
	Food too high in the oven	Cook one shelf lower
	Cake batter over-mixed	Mix just long enough to combine ingredients
	Pan too deep	Check size of pan and use recommended size
	Baking tins are dark metal or glass	Change to shiny, light tins
Baked products are pale, flat and undercooked	Baking temperature too low	Raise the temperature
	Food too low in the oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect tin size	Use correct tin size
Cake fallen in the centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect in the recipe	Check recipe
	Opening door too early in baking	Do not open the door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Grill dish affecting thermostat	Remove grill dish from oven on bake modes
Juices running out of meat		Do not pierce meat with fork, turn with tongs
Grilled meats overcooked on outside and raw in centre		Grill at lower insert position
Grilled chops and steaks curling		Cut into fat every 2cm (1/2 inch)

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:

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

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

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.

CLEANING YOUR APPLIANCE

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.

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

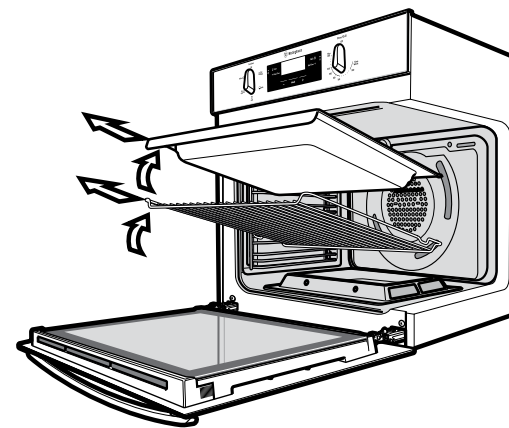
WARNING

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.
- For separate grill underbench model (WVG655), open the grill door and pull out the grill slide to its full extent. Carefully lift the dish from the support.
- 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.

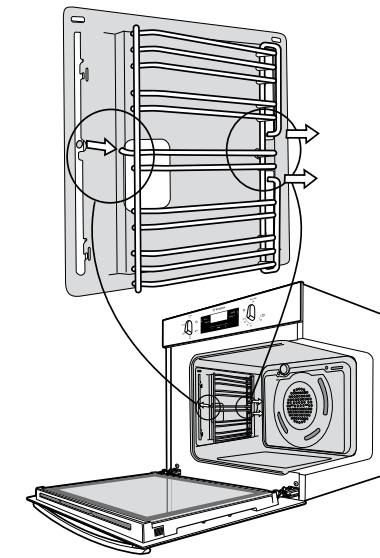


CAUTION

Do not remove the slide mechanism on the separate grill underbench model (WVG655). The grill dish can easily be removed for cleaning.

Removing the side racks (shelf supports)

- Grasp the shelf supports at the front.
- Pull them firmly inwards.
- After cleaning, reinstall the side racks by inserting the rear pins first.

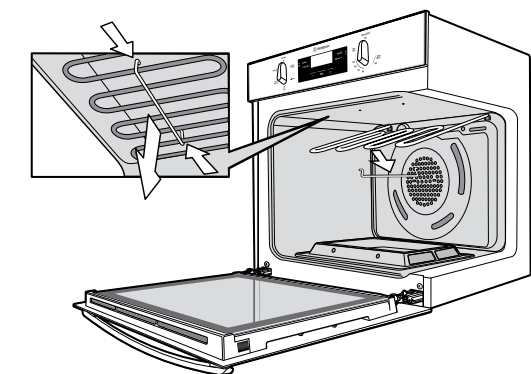


Releasing the grill element

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. Separate grill models use the same hanger clip arrangement in the grill compartment.

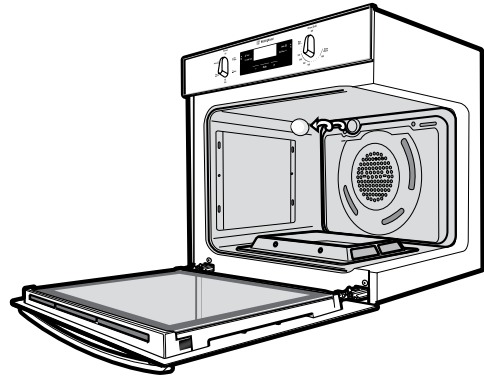
CLEANING YOUR APPLIANCE (CONTINUED)

Removing and replacing the oven light

WARNING

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

- 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 the Customer Care Centre.



Cleaning the oven door

CAUTION

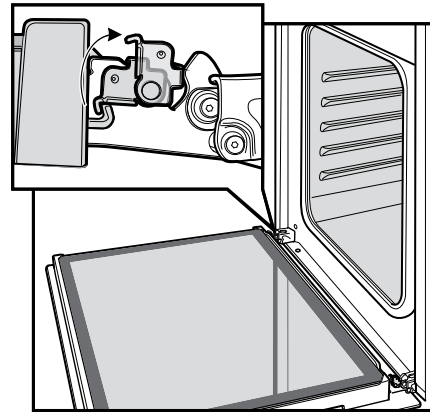
Do not lift the door by the handle. Rough handling will cause glass to break.

Removing the oven door

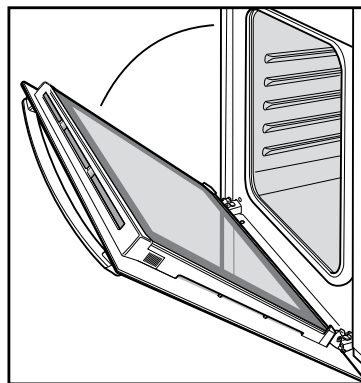
IMPORTANT

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

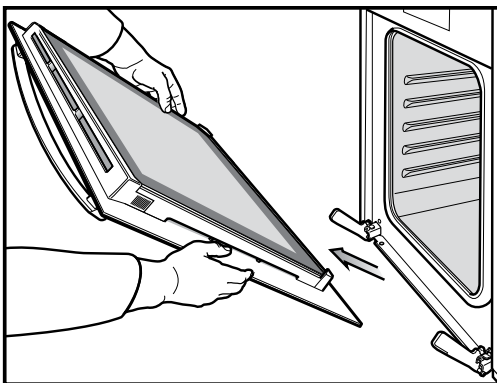
1. Open the door fully to access the hinges then rotate the 'stirrups' on both hinges fully towards the oven.



2. Slowly close the oven door until it stops against the 'stirrups' (about 45°).



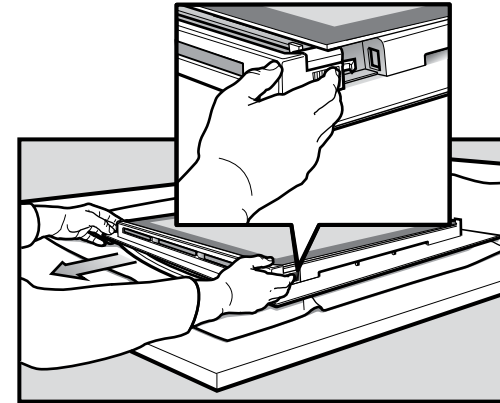
3. Grasp the oven door with a hand each side of the door and remove it from the oven by pulling it towards you.



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

Removing oven door top trim

- Take hold of the grid embossed sections of the door trim at each end and press inwards to release the clips. Remove the door trim by pulling it towards you.

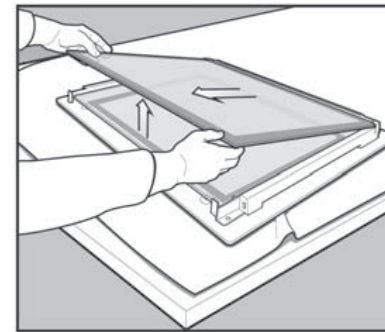


Removing the door glass panels

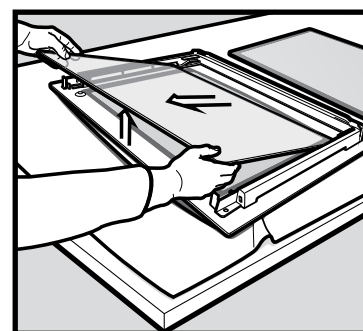
CAUTION

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

1. Lift the black bordered glass panel out of the guide.



2. Repeat this for the smaller clear glass panel (when fitted).



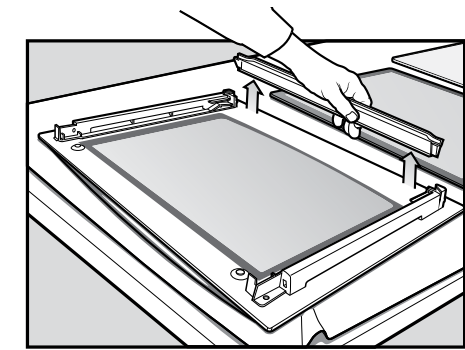
Cleaning the door glass panels

CAUTION

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

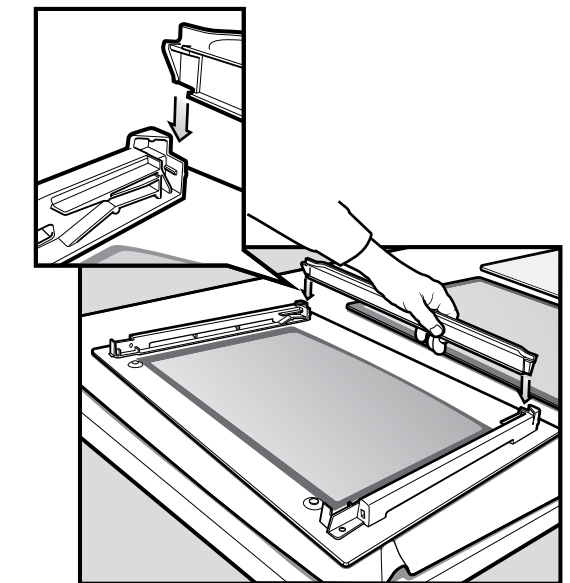
Removing the bottom trim (on selected models)

1. The bottom trim may be removed for cleaning by snapping out and lifting away from the glass.



Re-assembling the bottom trim (on selected models)

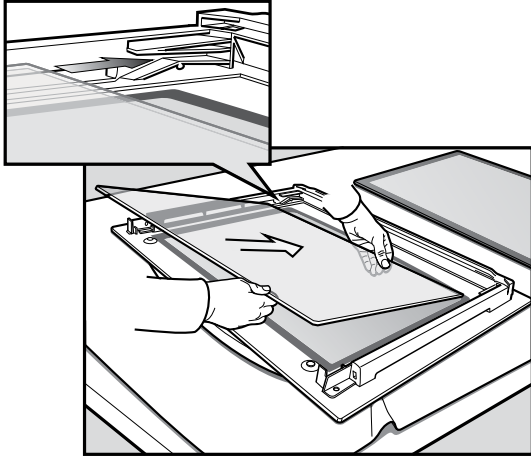
1. Push down to "snap" each side of bottom trim back into door columns.



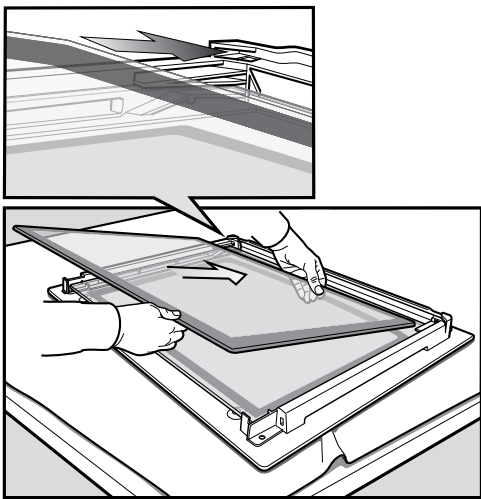
CLEANING YOUR APPLIANCE (CONTINUED)

Re-assembling the door glass panels

1. Insert the smaller clear glass panel (when fitted) first from above and at an angle to the profile of the door.

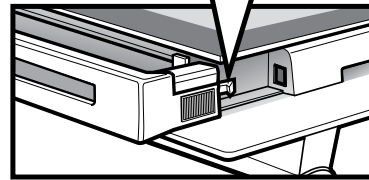
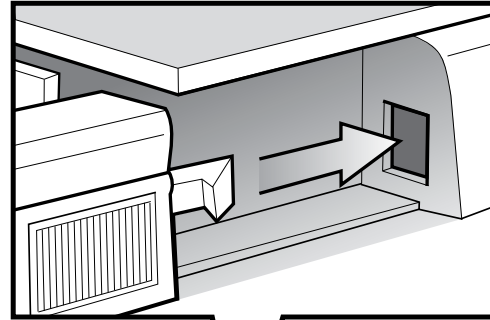


2. Repeat for the black bordered glass panel ensuring the painted surface is facing to the downside.

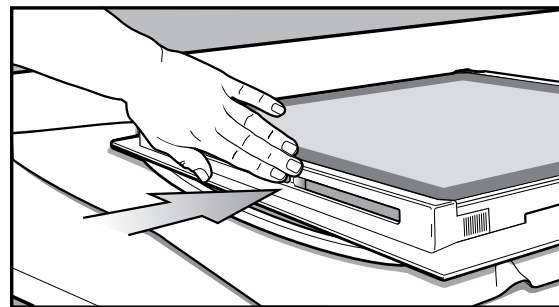


Re-assembling the top door trim

1. Take hold of the top door trim at each side and position it to the inside edge of the glass.
2. Push the trim down with its top edge over glass panel until the clip snaps in on each side of the trim.

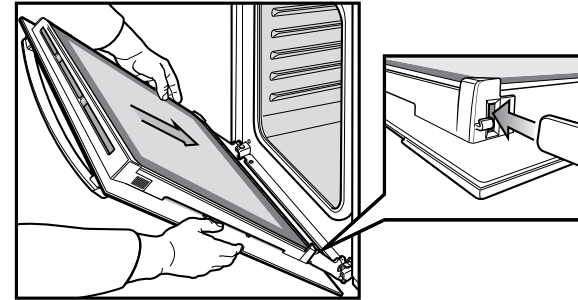


3. Push the middle of the trim down to ensure it is straight and firm against the glass panel.

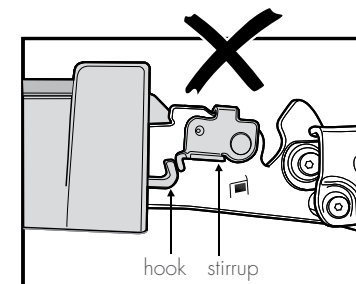
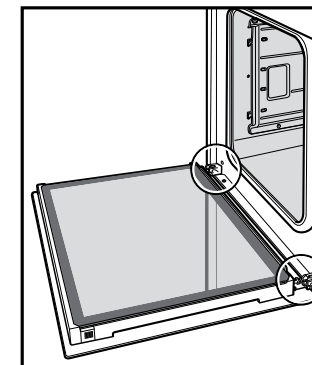
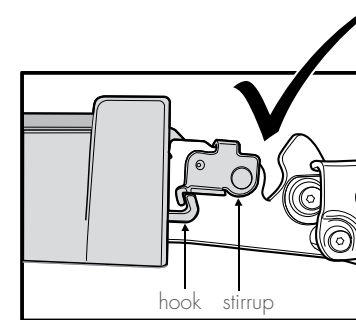


Fitting the oven door

1. Take hold of the oven door with a hand on each side and with the door at an angle of 45°, position the recesses at the bottom of the door onto the hinge arms of the oven. Let the door slide down the hinge arms as far as it will go.



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



TROUBLESHOOTING

Faults

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

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

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

Data Plate

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

- Model number
- Serial number

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

If you need more information, please contact the Customer Care Centre on 1h300 363 640 (Australia – Centre is open 8.00am – 5.00pm Monday – Friday Eastern Standard Time) or 0800 436 245 (New Zealand – Centre is open 8.00am – 5.00pm Monday – Friday).

If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

PROBLEM	POSSIBLE CAUSE
Oven or grill not working	<ul style="list-style-type: none"> • Time of day not set. • Power not turned on. • Gas supply turned off or LPG bottle empty. • Controls are incorrectly set. • 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>
Oven light not working	<ul style="list-style-type: none"> • Lamp blown or loose in socket. • Household fuse has blown. <p><i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i></p>
Oven not heating enough	<ul style="list-style-type: none"> • Foil or trays on bottom of oven. • Timer is in “AUTO” mode. (Refer to timer operating instructions) • Household fuse has blown. <p><i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i></p>
Oven not working	<ul style="list-style-type: none"> • Gas supply turned off or LPG bottle empty. • The oven safety shutdown has enacted. Reset the controls, wait 90 seconds and then re-start the oven. <p><i>NOTE: If safety shutdown persists, call the Customer Care Centre.</i></p>
Timer flashing on display	<ul style="list-style-type: none"> • Power failure or interruption. <p><i>NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions)</i></p>
Appliance smoking when first used	<ul style="list-style-type: none"> • Protective oils being removed.
Door cannot be replaced after removal	<ul style="list-style-type: none"> • Stirrup not engaged properly.
Excessive heat or condensation on control panel or knobs	<ul style="list-style-type: none"> • Check cooling fan is working by feeling for air movement at top of oven door. If no air movement is detected, call the Customer Care Centre.
Hot air blowing from above the door	<ul style="list-style-type: none"> • This is normal.
Shelf or telescopic runner slides out when door is opened.	<ul style="list-style-type: none"> • Oven cavity is not level, you can perform a check using a level to verify this (refer to installation section). If not refer to installer.

NOTE: Only authorised personnel should carry out servicing.

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.
- Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door.

WARNING

This appliance must be properly earthed.

- This range must be connected with cable of 90°C rating minimum.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (Pass at 0.01MΩ AS/NZS 3000 Wiring Rules Clause 8.3.6.2).
- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams)
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench and separate grill underbench ovens, and 4 screws for separate grill wall ovens. Remove the bottom door in separate grill wall ovens to provide access to the bottom 2 screwing points.
- For appliances fitted with a flexible supply cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer.
- 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.

It is recommended that this product is not installed in an unvented living space, particularly if that space incorporates sleeping quarters.

CAUTION

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

This appliance is only suitable for connection to fixed consumer piping where the maximum over-pressure is limited to 14kPa or less. Refer clause 5.2.1 and 5.2.2 of AS5601.1.

Cabinet construction for your appliance

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a flush fit with the surrounding cupboard fronts (Figure A).

A recess of 20mm is ideal. It can also be installed using a proud fit with the surrounding cupboard (Figure B).

NOTE: Your appliance must be mounted on a flat surface for the full width and depth of the product.

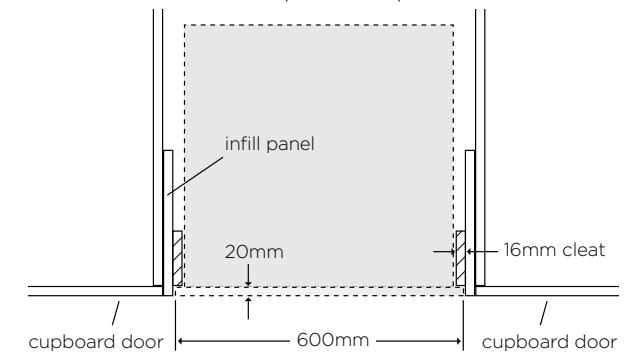


Figure A - flush fit (top view)

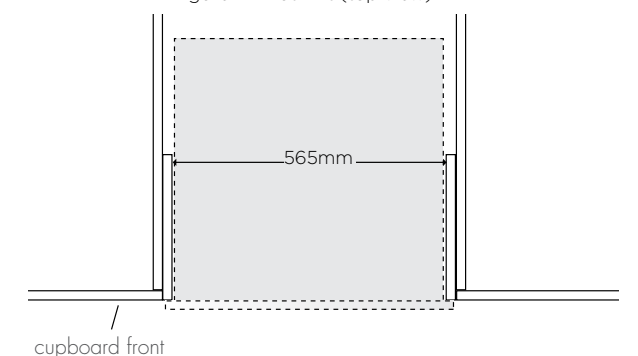
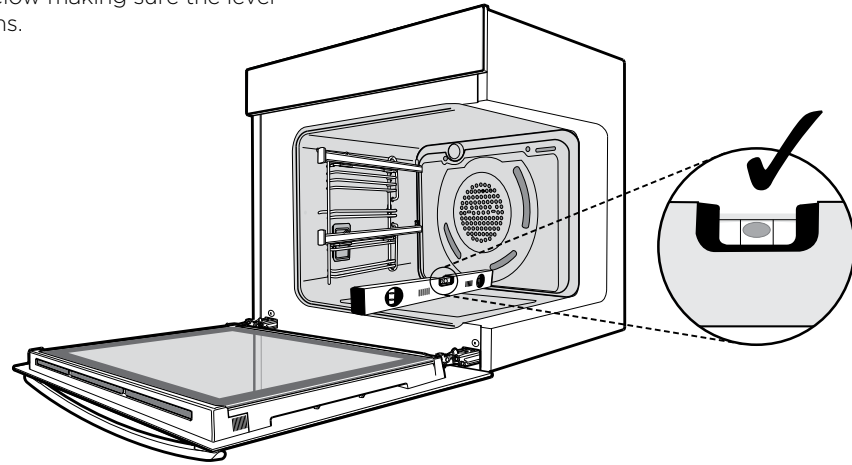


Figure B - proud fit (top view)

INSTALLING YOUR APPLIANCE (CONTINUED)

Levelling oven

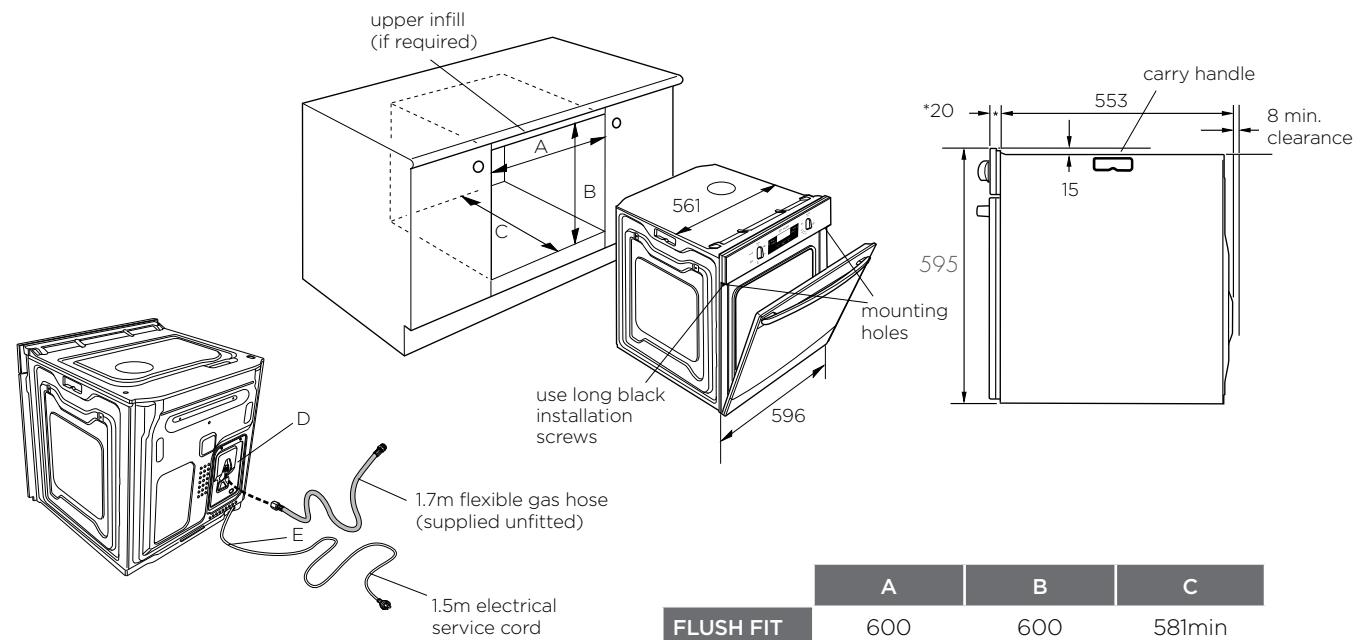
Place a level in the oven as below making sure the level sits on the front and rear forms.



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.



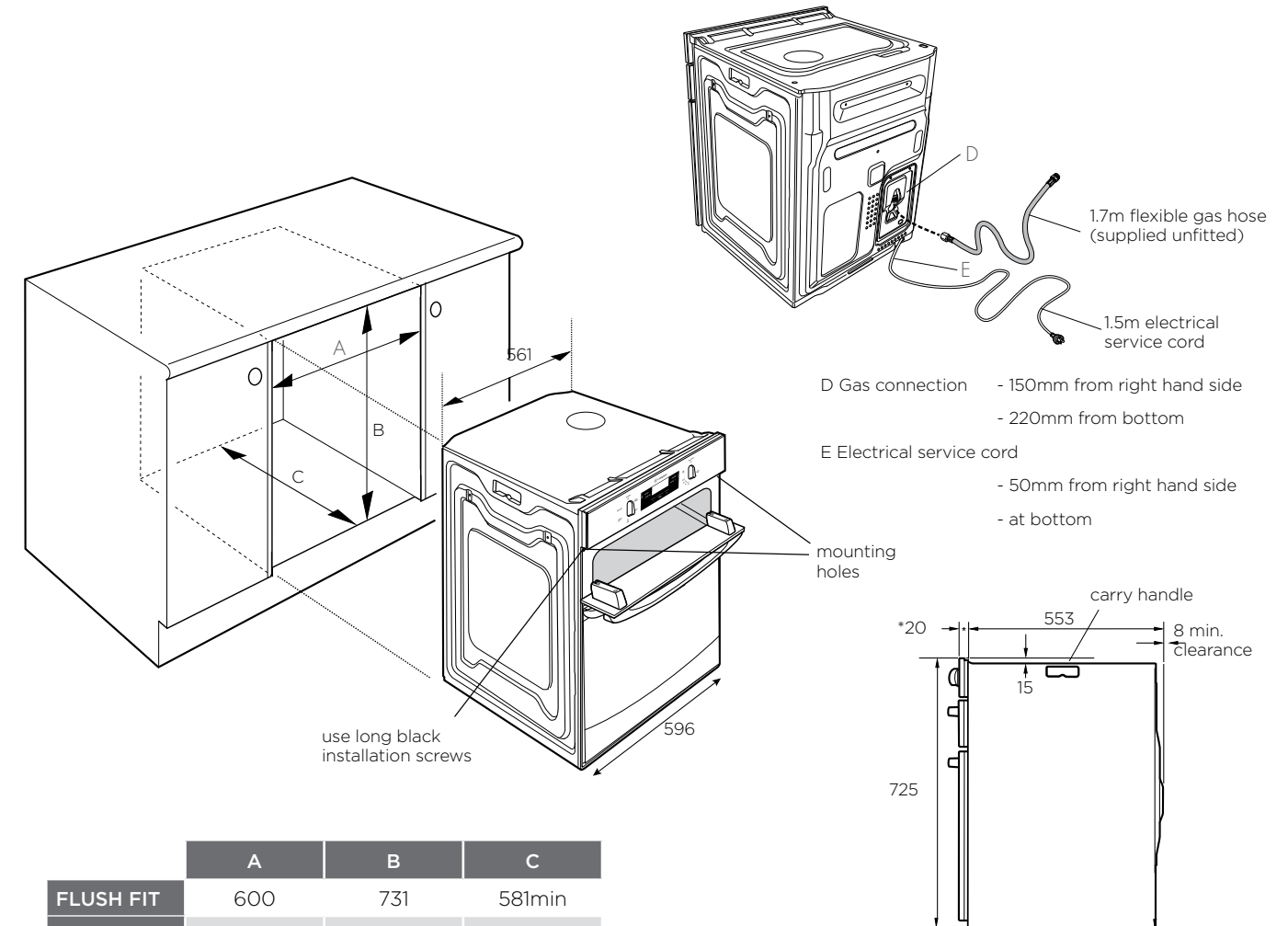
	A	B	C
FLUSH FIT	600	600	581min
PROUD FIT	565	590	560min

D Gas connection - 150mm from right hand side
- 220mm from bottom

E Electrical service cord - 50mm from right hand side
- at bottom

Separate grill underbench ovens

NOTE TO INSTALLER: For separate grill underbench installations where a cooktop is installed directly above the appliance, a minimum clearance distance of 10mm must be allowed for between the bottom of the cooktop and the top of the separate grill underbench oven.



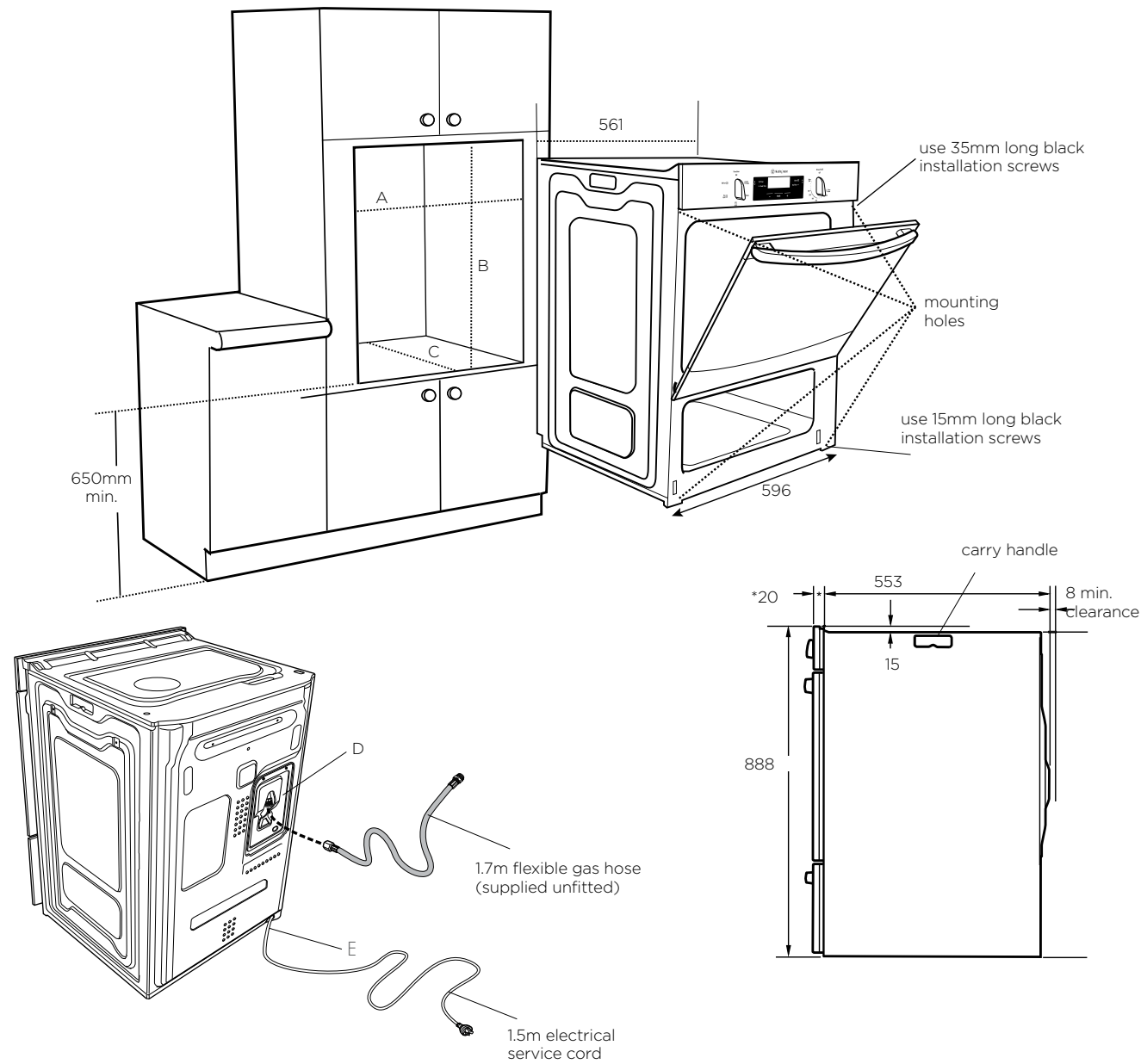
D Gas connection - 150mm from right hand side
- 220mm from bottom

E Electrical service cord - 50mm from right hand side
- at bottom

	A	B	C
FLUSH FIT	600	731	581min
PROUD FIT	565	723	560min

INSTALLING YOUR APPLIANCE (CONTINUED)

Separate grill wall oven



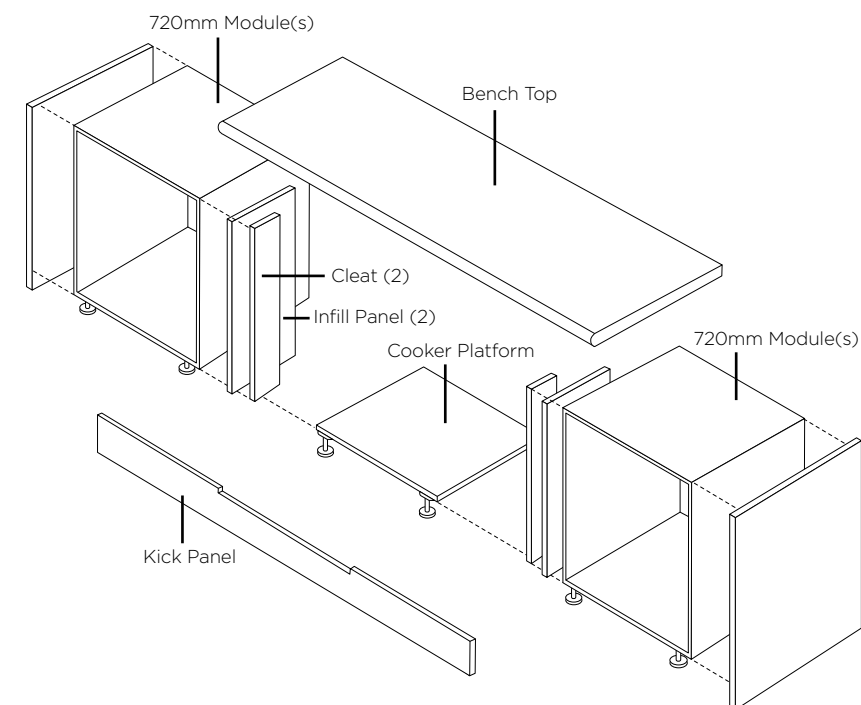
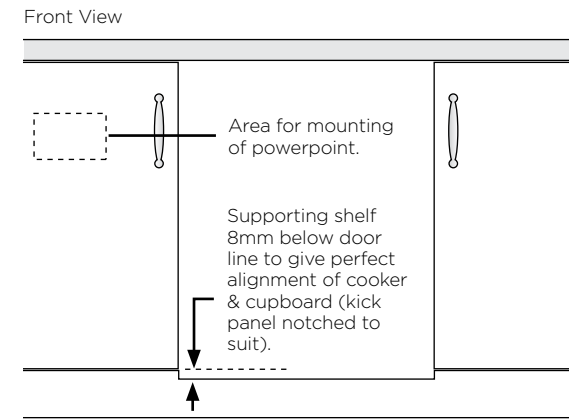
- D Gas connection
- 150mm from right hand side
 - 220mm from bottom

- E Electrical service cord
- 50mm from right hand side
 - at bottom

	A	B	C
FLUSH FIT	600	893	581min
PROUD FIT	565	885	560min

Recommended cabinet design

NOTE: Powerpoint connection must be accessible with the appliance installed.



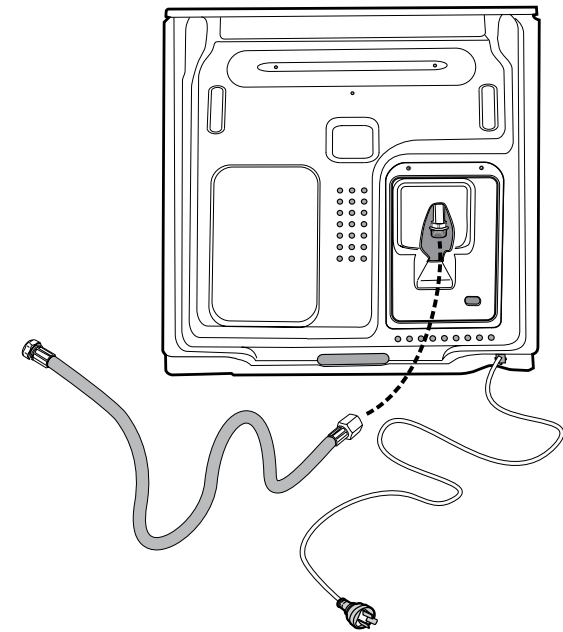
GAS INSTALLATION INFORMATION

Gas Connection

Before commencing installation, check to ensure the type of gas to which the appliance is intended to be connected matches the gas type given on the appliance data plate.

Check the data plate (located behind the oven door) to determine gas type. A gas type label is located on the back panel near the gas inlet.

A 1700mm long flexible hose is supplied in the pack for installation purposes.



Connecting flexible hose

- Place a spanner on the flats provided on the gas inlet to brace the inlet against the action of wrenching when connecting the hose to the appliance gas inlet. Failure to do so may damage the appliance.
- An approved thread sealing tape or compound is required for the connection between the hose and the appliance gas inlet.
- Ensure there is no kink in the gas hose when the appliance is in the installed position.

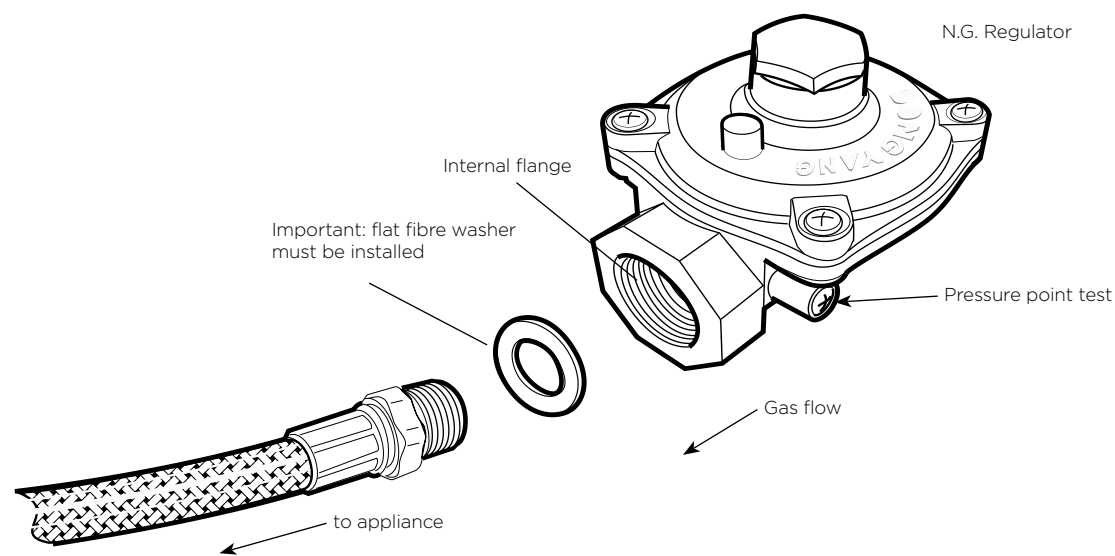
Appliances for operation on N.G. & S.N.G.

For N.G. and S.N.G. appliances the supplied N.G. regulator must be fitted. For L.P.G. appliances (Propane or Universal LP) the test point fitting supplied must be fitted.

NOTE: The inlet of the regulator or test point fitting should be fitted to the consumer piping first. The arrow on the regulator or test point fitting indicates the direction of gas flow. Then connect the hose to the outlet of the regulator or test point fitting using the swivel connection on the hose and fibre washer supplied.

Ensure the regulator or test point fitting is in a position that is accessible with the appliance installed and which will allow the appliance to be withdrawn without disconnecting the hose.

Check all joints and ensure that connections are sound.



Operating Pressures

Supply and operating pressures for various gases and corresponding injector sizes for each burner.

GAS TYPE	SUPPLY PRESSURE (KPA)	NOMINAL TEST POINT PRESSURE (KPA)	OVEN INJECTOR
NG & SNG	1.13 - 5.00	1.00	1.50
UNIVERSAL LP	2.75	2.75	0.82

Testing the operation of the appliance

This product has an Electronic Burner Control with a flame safeguard system, which includes a safety shutdown function that operates when the presence of a flame is not detected within a prescribed period.

It may be necessary to interrupt the operation of the control system in order to facilitate purging of air from the appliance.

During the purging procedure the product should be closely monitored to ensure that the ignition spark can be observed through the round hole in the left hand side of the cover on the bottom of the oven, and that the solenoid valve can be heard to open and close.

- After connecting the gas and leak testing the gas connection, plug in the service cord and turn on the power.
- Set the time of day clock (if fitted).
- Purging procedure:
 - Turn on the oven.
 - The unit will commence sparking and the solenoid valve will open for a short period. If a flame is not established, the controller will shut the solenoid valve and stop sparking, then pause for a moment before repeating this cycle. At this point if there is still no flame, the control system will go into safety shutdown.
 - If the control system does go into safety shutdown, turn off all the controls and switch off the power supply for a few seconds.
 - Then turn the power back on and repeat steps 2. to 3.c. until the gas ignites.

NOTE: If the power supply is not switched off, then a delay of 90 seconds will be required after each safety shutdown before a new ignition cycle can be attempted. For more details about how the Electronic Burner Control works refer to 'Electronic Burner Control'.

- Check the manometer zero point is correct.
- Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
- Check the operating pressure (refer table above). For LPG Cookers: Adjust the regulator if necessary (this may be remote from the cooker).

For NG Cookers: The outlet pressure should not vary from the nominal outlet pressure of 1.00kPa by more than ± 0.20 kPa.

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

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

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

- Observe the flame appearance on the burner. If it is much larger or much smaller than expected, the injector size may require checking. Where a flame is unsatisfactory refer to the servicing instructions and correct the fault if possible.
- Check the operation of the timer, light and fan.

If the appliance cannot be adjusted to perform correctly, inform the customer of the problem and affix an appropriate warning notice to the appliance. If the fault appears to be dangerous, the appliance should be disconnected. However, if only a minor fault exists, the customer may wish to use the appliance while awaiting service.

The customer should be advised that, in the event of a fault, they should contact the manufacturer's local service organisation or the retailer from whom the appliance was purchased.

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:

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