GAS BUILT-IN Ovens

WVG613S/W, WVG615S/W
WVG655S/W, WVG665S/W
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 as 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:

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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.

ǯ IMPORTANT
This symbol indicates tips and information about use of the appliance.

ǯ 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.

 располагает основные инструкции по безопасности, которые необходимо прочитать перед использованием прибора.

Пожалуйста, внимательно прочитайте инструкцию по эксплуатации прежде чем приступить к использованию прибора.

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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 these 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 unattended.
- Always turn the grill off immediately after use as it 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 heat 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.
- The 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

WARNING

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

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

WVG615

WVG655 & WVG665
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.

WARNING
• 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.

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.

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

PREPARING YOUR APPLIANCE FOR THE FIRST TIME

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
• 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 sides.

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.
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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 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 conventional cooking, reheating cooked foods, pastries and complete oven meals.

Please note that some variation in browning is normal.

Grill
Refer to grilling guide for more information.

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.

Tips: Grill dish into either of the 2 spaces within the upper pairs of support rails.

Bake
Heat comes from the gas “base heat” burner below the floor of the oven. 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, toasties and other quick cooking foods. Preheat your grill for 3 minutes to get the best results.

Tips: 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.

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.

Tips: 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.

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 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.

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Functions

Grill

Grill (in oven models only)

Separate grill (separate grill models only)

Defrost

Bake

Fan grill (in oven models only)

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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.
USING YOUR OVEN (CONTINUED)

With “grill”

- Preheat the grill for at least 5 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

**CAUTION**

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

120 minute “Auto off” timer

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

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 bell will sound and the oven will automatically switch off.

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 or 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.

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

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 model (Cook 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 or 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 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 shut-down 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

**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.
- When cooking with 2 shelves use positions 3 and 5. 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.

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 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.

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.

### Roasting meat

<table>
<thead>
<tr>
<th>MEAT</th>
<th>RECOMMENDED TEMPERATURE ºC</th>
<th>RESULT</th>
<th>MINUTES PER KILOGRAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>200</td>
<td>Rare</td>
<td>45 - 50</td>
</tr>
<tr>
<td>Lamb</td>
<td>200</td>
<td>Medium</td>
<td>55 - 60</td>
</tr>
<tr>
<td>Veal</td>
<td>180</td>
<td>Well Done</td>
<td>60</td>
</tr>
<tr>
<td>Pork</td>
<td>200</td>
<td>Well Done</td>
<td>60</td>
</tr>
</tbody>
</table>

### Roasting poultry and fish

<table>
<thead>
<tr>
<th>MEAT</th>
<th>RECOMMENDED TEMPERATURE ºC</th>
<th>MINUTES PER KILOGRAM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken</td>
<td>180</td>
<td>45 - 50</td>
</tr>
<tr>
<td>Duck</td>
<td>180 - 200</td>
<td>60 - 70</td>
</tr>
<tr>
<td>Turkey</td>
<td>180</td>
<td>40 - 45 (&gt;10KG)</td>
</tr>
<tr>
<td>Fish</td>
<td>180</td>
<td>35 - 40 (+10KG)</td>
</tr>
</tbody>
</table>
### 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

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

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

#### Fan forced cooking

<table>
<thead>
<tr>
<th>FOOD</th>
<th>TEMPERATURE °C</th>
<th>SHELF POSITION IN OVEN *</th>
<th>TIME IN MINUTES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scones</td>
<td>210</td>
<td>Any</td>
<td>10 - 15</td>
</tr>
<tr>
<td>Biscuits - Rolled</td>
<td>170</td>
<td>3 &amp; 5</td>
<td>10 - 15</td>
</tr>
<tr>
<td>Biscuits - Spooned</td>
<td>180</td>
<td>3 &amp; 5</td>
<td>12 - 15</td>
</tr>
<tr>
<td>Shortbread biscuits</td>
<td>150</td>
<td>3 &amp; 5</td>
<td>30 - 35</td>
</tr>
<tr>
<td>Meringues - Hard individual</td>
<td>110</td>
<td>Any</td>
<td>90</td>
</tr>
<tr>
<td>Meringues - Soft individual</td>
<td>165</td>
<td>Any</td>
<td>15 - 20</td>
</tr>
<tr>
<td>Pavlova - 6 egg</td>
<td>100</td>
<td>Any</td>
<td>75</td>
</tr>
<tr>
<td>Cakes - Patty cakes</td>
<td>180</td>
<td>3 &amp; 5</td>
<td>15 - 20</td>
</tr>
<tr>
<td>Cakes - Shallow butter cake</td>
<td>170</td>
<td>3 &amp; 5</td>
<td>30 - 40</td>
</tr>
<tr>
<td>Rich fruit cake</td>
<td>130</td>
<td>3</td>
<td>180</td>
</tr>
<tr>
<td>Pastry - Cornish pasties</td>
<td>180/160</td>
<td>3</td>
<td>40 - 45</td>
</tr>
<tr>
<td>Pastry - Custard tart</td>
<td>190/170</td>
<td>3</td>
<td>20 - 30</td>
</tr>
<tr>
<td>Pastry - Cream puffs</td>
<td>210</td>
<td>3 &amp; 5</td>
<td>25 - 30</td>
</tr>
<tr>
<td>Yeast goods - Bread</td>
<td>210</td>
<td>Any</td>
<td>25 - 30</td>
</tr>
</tbody>
</table>

* 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.

#### 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.

1. Place the oven/grill dish on the bottom rack.
2. Place meat/poultry on an oven shelf above the oven/grill dish.
3. Wipe off any oil or fat which spatters while the oven is still warm.
4. 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.

#### Guide to better grilling

**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.

**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:

1. Remove oven/grill dish and grill insert and preheat grill for about 3 minutes.
2. Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
3. Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
4. Baste the food during cooking with butter, olive oil or marinade.
5. Use tongs to turn food as a fork pierces the surface allowing juices to escape.

<table>
<thead>
<tr>
<th>MEAT METHOD</th>
<th>MEAT TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>Steak 15 - 20 minutes</td>
</tr>
<tr>
<td></td>
<td>Chops 20 - 30 minutes</td>
</tr>
<tr>
<td></td>
<td>Fish 8 - 10 minutes</td>
</tr>
<tr>
<td></td>
<td>Bacon 4 - 5 minutes</td>
</tr>
</tbody>
</table>
### Dealing with Cooking Problems

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

### 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. Than line the base with grease proof or baking paper.
2. Preheat oven to moderate ‘180ºC’ (170ºC 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 cake 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.*

**WARNING**
- 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, discoulour 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.

**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 meals 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.

**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.

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

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.

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.*

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.
**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.

**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.

**Cleaning the oven door**

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

**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**

**WARNING**
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**

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

**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 45º, 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 9300 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 | • 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.

NOTE: If the household fuse continues to blow, call the Customer Care Centre.

Oven light not working | • Lamp blown or loose in socket.  
• Household fuse has blown.

NOTE: If the household fuse continues to blow, call the Customer Care Centre.

Oven not heating enough | • Foil or trays on bottom of oven.  
• Timer is in “AUTO” mode. (Refer to timer operating instructions)  
• Household fuse has blown.

NOTE: If the household fuse continues to blow, call the Customer Care Centre.

Oven not working | • Gas supply turned off or LPG bottle empty.  
• The oven safety shutdown has enated. Reset the controls, wait 90 seconds and then re-start the oven.

NOTE: If safety shutdown persists, call the Customer Care Centre.

Timer flashing on display | • Power failure or interruption.

NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions)

Appliance smoking when first used | • Protective oils being removed.

Door cannot be replaced after removal | • Stirrup not engaged properly.

Excessive heat or condensation on control panel or knobs | • 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 | • This is normal.

Shelf or telescopic runner slides out when door is opened | • 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.
- This appliance must be mounted on a flat surface for the full width and depth of the product.

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

- 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.

- This appliance is only suitable for connection to fixed consumer piping where the maximum over-pressure is limited to 146Pa or less. Refer clause 5.2.1 and 5.2.2 of AS/NZS 3000.

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.

NOTE: If a powerpoint is fitted it must be accessible with the appliance in position. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

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- 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.

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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.

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.

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

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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.

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INSTALLING YOUR APPLIANCE (CONTINUED)

Separate grill wall oven

<table>
<thead>
<tr>
<th>A</th>
<th>B</th>
<th>C</th>
</tr>
</thead>
<tbody>
<tr>
<td>FLUSH FIT</td>
<td>600</td>
<td>893</td>
</tr>
<tr>
<td>PROUD FIT</td>
<td>565</td>
<td>885</td>
</tr>
</tbody>
</table>

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

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

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 LPG 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.

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

Operating Pressures

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

<table>
<thead>
<tr>
<th>GAS TYPE</th>
<th>SUPPLY PRESSURE (KPA)</th>
<th>NOMINAL TEST POINT PRESSURE (KPA)</th>
<th>OVEN INJECTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>N.G &amp; S.N.G</td>
<td>113 - 5.000</td>
<td>100</td>
<td>1.50</td>
</tr>
<tr>
<td>UNIVERSAL LP</td>
<td>2.75</td>
<td>2.75</td>
<td>0.82</td>
</tr>
</tbody>
</table>

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.

1. After connecting the gas and leak testing the gas connection, plug in the service cord and turn on the power.
2. Set the time of day clock (if fitted).
3. Purging procedure:
   a. Turn on the oven.
   b. 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.
   c. If the control system does go into safety shutdown, turn off all the controls and switch off the power supply for a few seconds.
   d. 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’.

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

For N.G. & S.N.G Cookers: The outlet pressure should not vary from the nominal outlet pressure of 100KPa by more than ±12.5KPa.

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

a. If the outlet pressure is consistently too low than 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 tests whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 113 - 5KPa.

b. 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.

If the appliance cannot be adjusted to perform correctly, 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.
NOTES

WARRANTY

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND

APPLIANCE: WESTINGHOUSE BUILT-IN OVENS, COOKTOPS AND FREESTANDING COOKER

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

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

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

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

4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

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

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

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:
   (a) light globes, batteries, filters or similar perishable parts;
   (b) parts and Appliances not supplied by Electrolux;
   (c) cosmetic damage which does not affect the operation of the Appliance;

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

AUSTRALIA

FOR SERVICE
or to find the address of your nearest authorised service centre in Australia
PLEASE CALL 13 13 40
For the cost of a local call (Australia only)

NEW ZEALAND

FOR SERVICE
or to find the address of your nearest authorised service centre in New Zealand
PLEASE CALL 0800 10 66 10

FOR SPARE PARTS
or to find the address of your nearest spare parts centre in Australia
PLEASE CALL 13 13 50
For the cost of a local call (Australia only)

FOR SPARE PARTS
or to find the address of your nearest spare parts centre in New Zealand
PLEASE 0800 10 66 20

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

In addition, Electrolux is not liable under this warranty if:
   (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
   (b) the Appliance is modified without authority from Electrolux in writing;
   (c) the Appliance's serial number or warranty seal has been removed or defaced;

8. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:
   (a) carefully check the operating instructions, user manual and the terms of this warranty;
   (b) have the model and serial number of the Appliance available;
   (c) have the proof of purchase (e.g. an invoice) available;
   (d) telephone the numbers shown below.

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

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

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASCs may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.
For more information on all Westinghouse appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website:

AUSTRALIA
phone: 1300 363 640
fax: 1800 350 067
email: customercare@electrolux.com.au
web: www.westinghouse.com.au

NEW ZEALAND
phone: 0800 436 245
fax: 0800 225 088
email: customercare@electrolux.co.nz
web: www.westinghouse.co.nz

TOP SERVICE
Top Service encompasses the after sales service provided by The Electrolux Group to consumers including delivery, home service and spare parts.

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P/No: A11898601. Rev B. ECN No: 085516
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ABN 51 004 762 341
WMAN_GASBIC_Sep17