

ORIGINAL



Westinghouse

600mm WIDE INTEGRATED
FREESTANDING COOKER
OWNER'S MANUAL

Thank you for buying a Westinghouse cooker.
Please read your owner's manual carefully, it provides
instructions on safe installation, use and maintenance.
Retain it for future reference.
Record the model and serial numbers of your cooker.



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SAFETY AND WARNING INSTRUCTIONS



Read the following carefully to avoid an accident.

General warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- This appliance must not be used as a space heater.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not line the bottom of the oven or grill with foil or cookware.
- Always use gloves when handling hot items inside grill or oven.
- Where this appliance is installed in marine craft or in caravans, it shall **not** be used as a space heater.
- 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.

Grill

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

Oven

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

Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified appliance vents, openings and airspaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85°C
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.
- If rigid gas pipe is used for installation it should include sufficient loops to allow the appliance to be removed from installed position without the need to disconnect the piping.

This appliance must be earthed.

- For appliances supplied with a supply cord, if the supply cord is damaged, it must be replaced by the Manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME



Setting the time

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

3 Button Electronic Clock

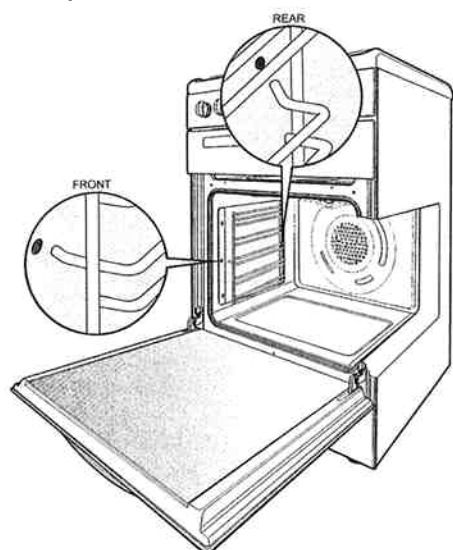
- After the appliance has been electrically connected "12.00" will be displayed and the "clock indicator" will flash.
- To set the time of day, press the – or + buttons. 5 seconds after the last change, the "clock indicator" will disappear, confirming the time has been set.



- Note: The clock has a 24-hour display.

Installing your oven furniture

The type of oven furniture you receive is dependant on the model you have purchased.



1. Side racks

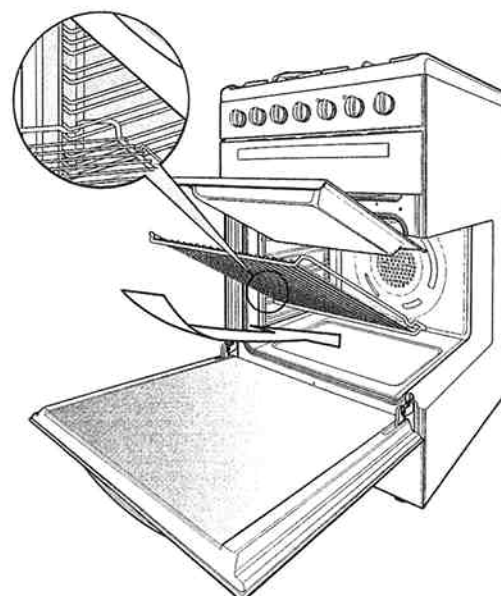
These can be attached to either side in the following manner.

- Insert the largest peg into rear access hole provided. See diagram.
- Then locate the front peg into the front access hole and push in firmly.

2. Shelves and trays

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.
- When fully inserted the shelf/tray should not interfere with the closed oven door.
- To insert grill tray in the grill, fully open the grill drawer and position the tray so that the slots on the outer edges fit on the tabs on the slides.

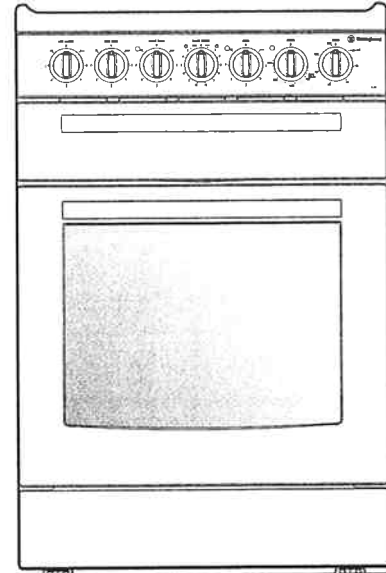
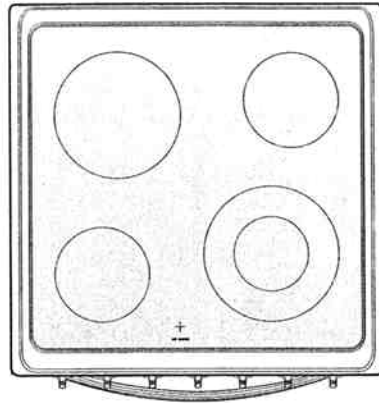
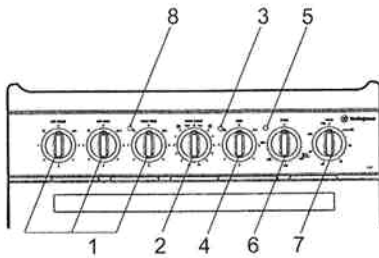




GENERAL FEATURES OF YOUR COOKER

Fan forced electric oven with electric grill and ceramic hotplate

Model No 632



1 Hotplate control knob

- Adjusts temperature of hotplate.
- Can be rotated in either direction.

2 Dual ring hotplate control knob

- Adjusts temperature of hotplate.
- When rotated anti-clockwise it uses the inner ring only.
- When rotated clockwise both rings are used.

3 Grill indicator lamp

- Comes on when griller is turned on.

4 Grill temperature control knob

- Sets grilling temperature.

5 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

6 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting.
- Sets temperature for fan baking.

7 2-hour timer

- Allows the oven to be set for a desired period.

8 Hotplate power-on indicator lamp

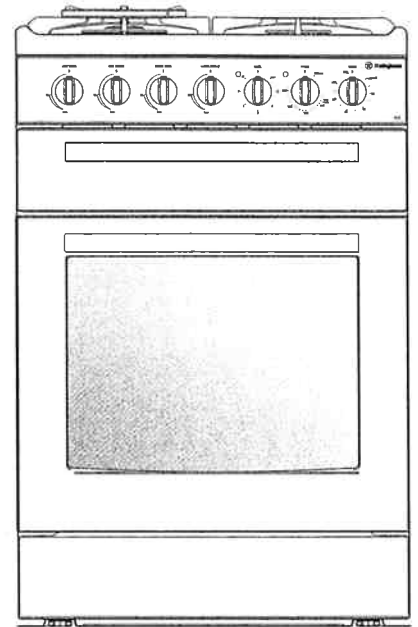
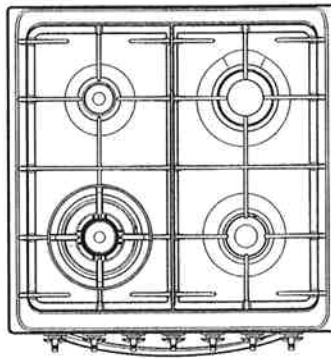
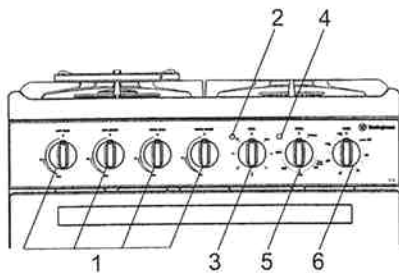
- Comes on and stays on when any of hotplate knobs are activated.



GENERAL FEATURES OF YOUR COOKER

Fan forced electric oven with electric grill and gas hotplate

Model No 635



1 Hotplate burner control knob

- Ignites the hotplate burner.
- Adjusts temperature of hotplate.
- To operate push knob in and turn anti-clockwise to the "Hi" mark. Release knob once the burner has ignited.

2 Grill indicator lamp

- Comes on when griller is turned on.

3 Grill temperature control knob

- Sets grilling temperature.

4 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

5 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting.
- Sets temperature for fan baking.

6 2-hour timer

- Allows oven to be set for a desired period.

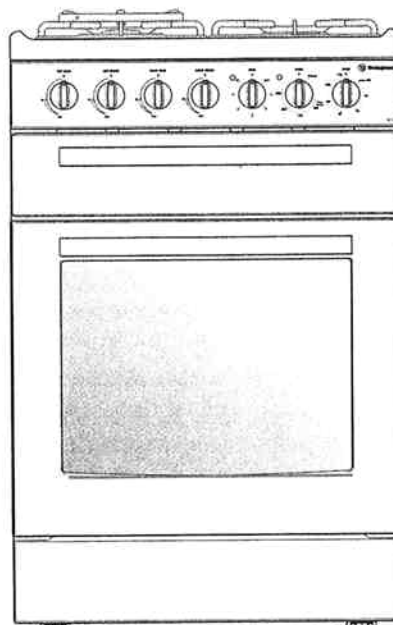
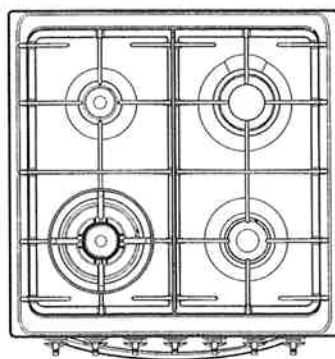
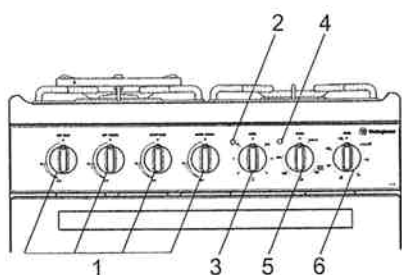


GENERAL FEATURES OF YOUR COOKER

GENERAL FEATURES OF YOUR COOKER

Fan forced gas oven with electric grill and gas hotplate

Model No 625



1 Hotplate burner control knob

- Ignites the hotplate burner.
- Adjusts temperature of hotplate.
- To operate push knob in and turn anti-clockwise to the "High" mark. Release knob once the burner has ignited.

2 Grill indicator lamp

- Comes on when griller is turned on.

3 Grill temperature control knob

- Sets grilling temperature.

4 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

5 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting (fan forced only).
- Sets the temperature for the oven.

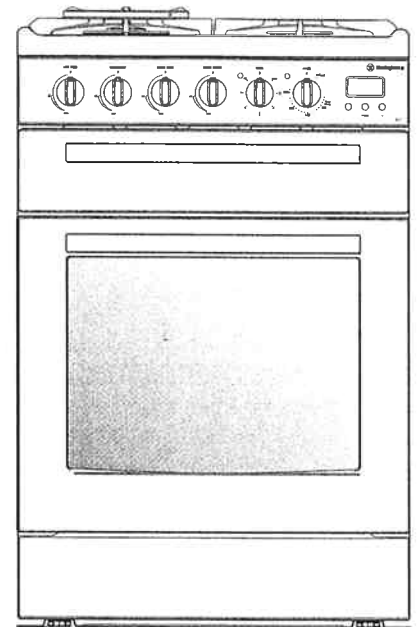
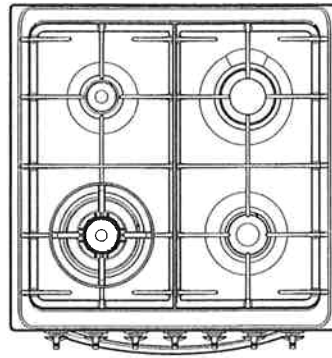
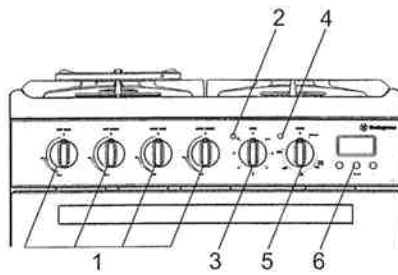
6 2-hour timer

- Allows oven to be set for a desired period.

GENERAL FEATURES OF YOUR COOKER

Fan forced gas oven with electric grill, gas hotplate and programmable clock

Model No 627



1 Hotplate burner control knob

- Ignites the hotplate burner.
- Adjusts temperature of hotplate.
- To operate push knob in and turn anti-clockwise to the "High" mark. Release knob once the burner has ignited.

2 Grill indicator lamp

- Comes on when griller is turned on.

3 Grill temperature control knob

- Sets grilling temperature.

4 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

5 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting.
- Sets temperature for fan baking.

6 Programmable clock

- Shows time of day.
- Sets times for baking.

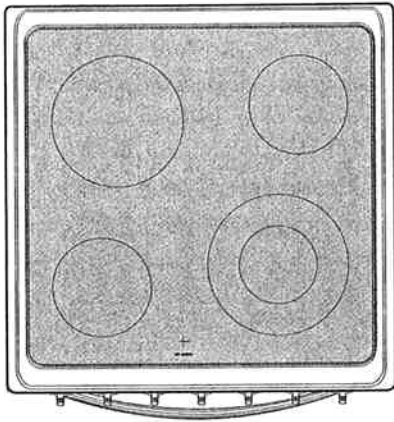
The cooling/venting fan

- The fan comes on whenever the oven or grill is on.
- It blows hot air out through the vents above the grill door.
- It continues to operate after the oven or grill has been turned off to cool the appliance.

USING THE HOTPLATE

Hotplate Dos and Don'ts

- **Do not** place heat resistant mats, wire mats or aluminium foil under pots and pans.
- **Do not** allow pots and pans to boil dry, as damage to both pan and hotplate may result.
- **Do not** use the cooktop as extra bench space or as a cutting board.
- **Do not** allow children on or near the cooktop at any time.
- **Do not** allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.



Ceramic hotplates

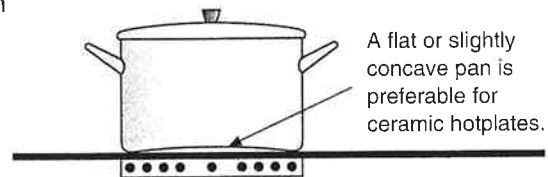
The cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils. However, it must be remembered that as it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49.

The heating elements are concealed under the smooth glass surface which has a pattern to show the location of the elements. When cooking, turn the control to the required setting.

The ceramic cooktop glass will retain heat for a period of time after the control is turned off. This will be indicated by the hot surface warning light which will continue to glow until the temperature drops below 60°C.

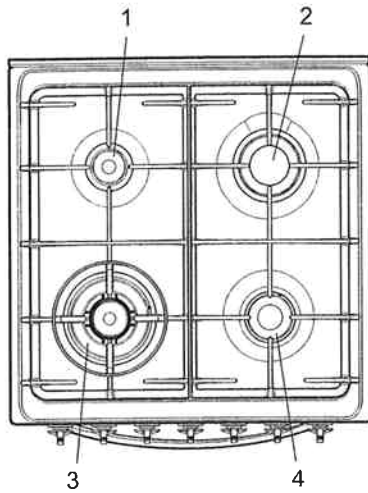
Note: If the ceramic glass is cracked switch off the appliance to avoid the possibility of electric shock.

- Use pans with smooth, clean and dry bottoms to avoid scratching or burning residue into the glass.
- Ensure the pan bottom is the same size as the working element.
- We **do not** recommend ceramic glass pans because they do not conduct heat well.
- Stainless steel or enamelled saucepans are best.
- **Do not** use pans with copper or aluminium bottoms because they can leave traces which are difficult to remove from the glass.
- If buying new utensils select enamelled steel pans with 2-3mm thick bottoms or stainless steel pans with sandwich bottoms 4-6mm thick. The pan bottom should be flat, or preferably, slightly concave at room temperature so that it lies flat on the glass surface when hot.
- **Do not** use aluminium foil on the ceramic hotplates.
- **Do not** use round bottom woks or similar utensils which could lead to overheating of the hotplates and possible damage to the cooking surface.
- Use the stored heat in the hotplate by turning the control to **off** before the final few minutes of cooking.



2

USING THE HOTPLATE



Gas hotplates

Operation

- To ignite, push knob in and turn anti-clockwise to the "Hi" mark.
- Release knob once burner has ignited and adjust the flame.
- Sparks are sent to all burners.

1 Low heat burner (5.1 MJ/h)

Used for simmering and for use with small cookware items.

2 High heat burner (12.7 MJ/h)

Used for fast heating with large size cookware items.

3 Intense heat wok burner (14.4 MJ/h)

Used for very fast heating with woks and other large size cookware items. Use wok support provided when cooking with a wok.

4 Medium heat burner (9.0 MJ/h)

Used for normal cooking and simmering with mid size cookware items.

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

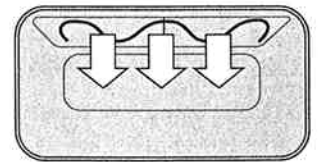
NB: In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.

3

USING THE GRILL

What is grilling?

- The grill directs heat from the electric element in the grill compartment onto the food.
- This way of cooking traps the juices inside the food and increases the flavour.
- Grilling is suitable for tender cuts of meat, steak, chops, sausages, fish and other foods which cook quickly.



Grilling hints



NOTE: Always clean the grill / oven dish after every use. Excessive fat build up may cause a fire.

Your appliance will grill with the drawer approximately two finger widths ajar.

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.