

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

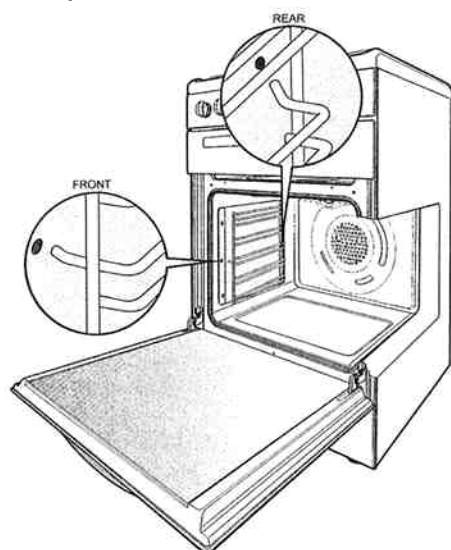
- After the appliance has been electrically connected "12.00" will be displayed and the "clock indicator" will flash.
- To set the time of day, press the – or + buttons. 5 seconds after the last change, the "clock indicator" will disappear, confirming the time has been set.

- 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

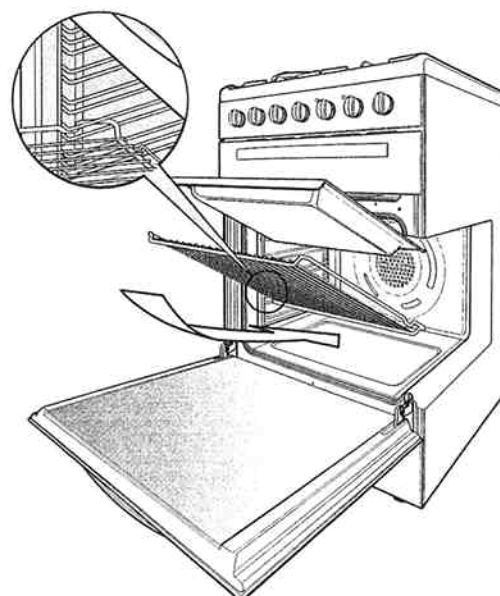
These can be attached to either side in the following manner.

- 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.

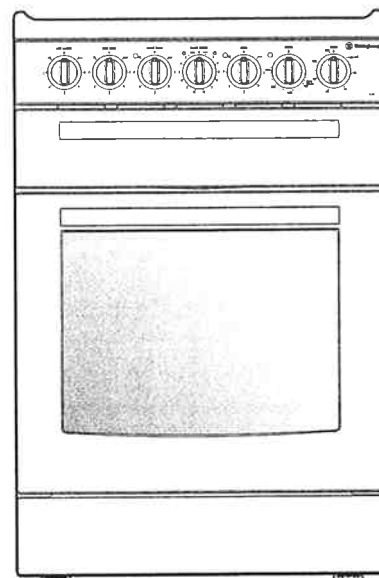
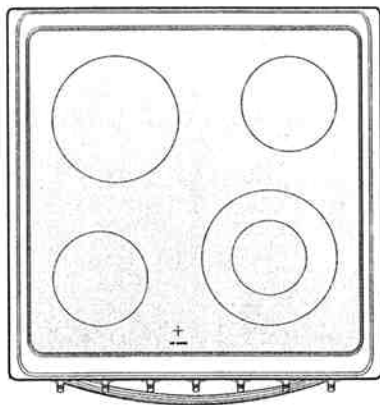
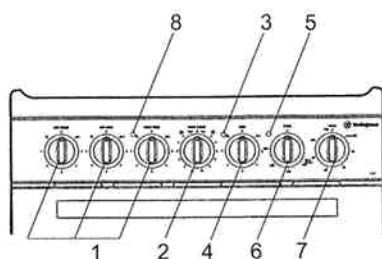
- Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- With the front edge raised, begin to slide the shelf into the oven.
- Once the detents have passed the front edge of the side 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.

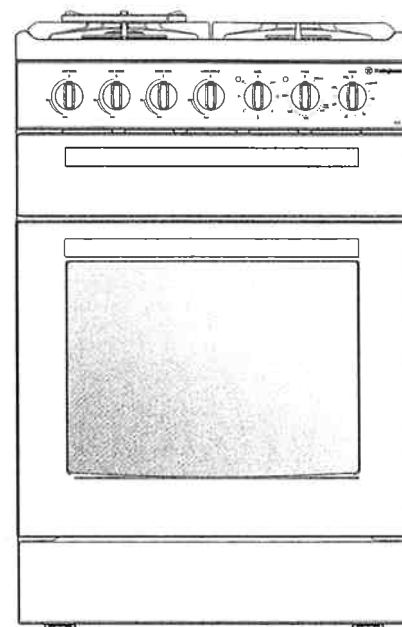
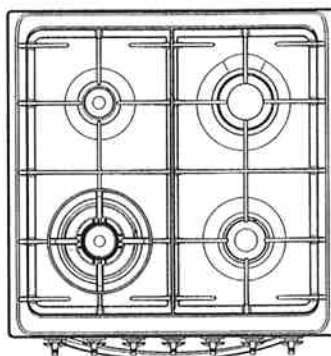
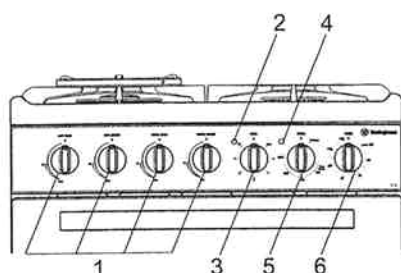
8 Hotplate power-on indicator lamp

- 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.

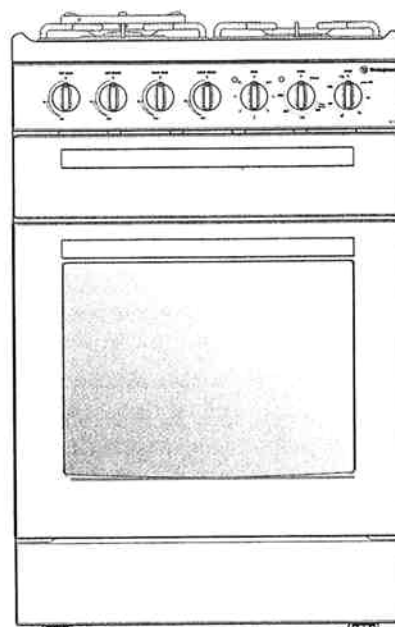
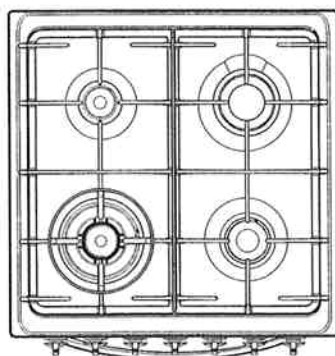
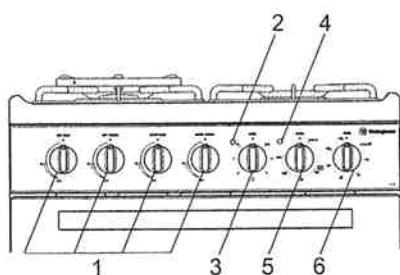
6 2-hour timer

- Allows oven to be set for a desired period.

GENERAL FEATURES OF YOUR COOKER

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.

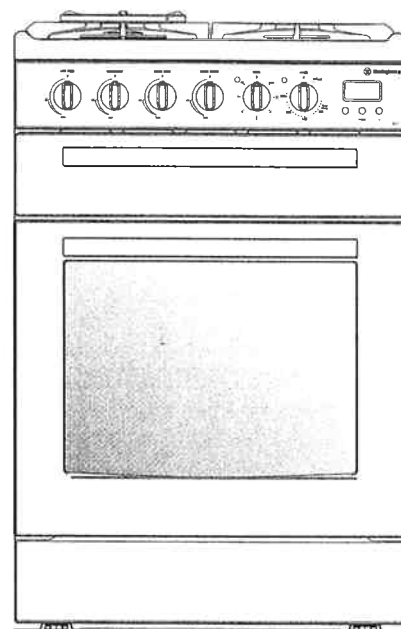
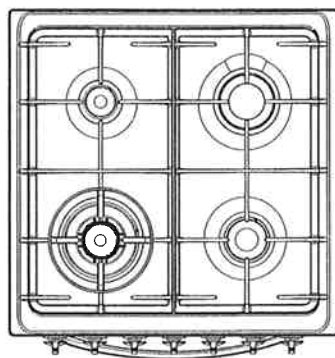
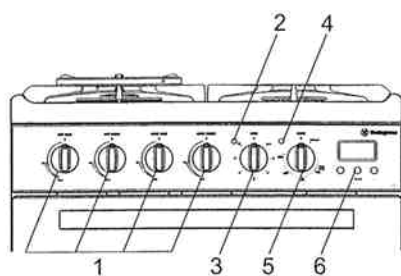
6 2-hour timer

- 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.

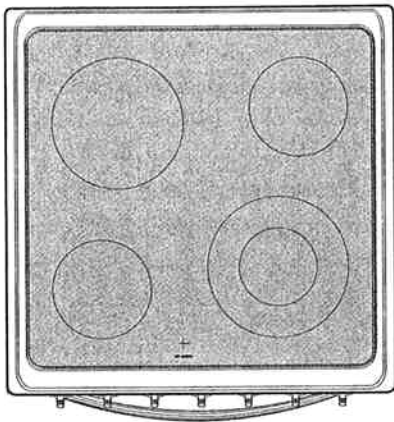
The cooling/venting fan

- 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

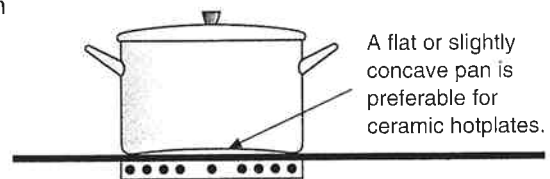
The cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils. However, it must be remembered that as it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass 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.

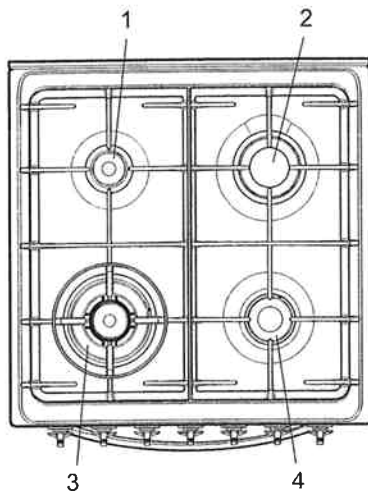
The ceramic cooktop glass will retain heat for a period of time after the control is turned off. This will be indicated by the hot surface warning light which will continue to glow until the temperature drops below 60°C.

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.



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.

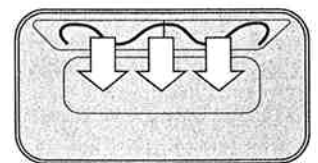
To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

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

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.



USING THE GRILL

This table shows how to grill different types of meat:

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

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over half way through the cooking process.

Steak	15 - 20 minutes
Chops	20 - 30 minutes
Fish	8 - 10 minutes
Bacon	4 - 5 minutes

For better grilling results, follow these easy instructions:

1. Remove grill dish and smokeless grill insert and preheat grill for about 5 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. Grilled food is better if marinated before cooking.
5. Use tongs to turn food as a fork pierces the surface and will let juices escape.
6. Set the height of the grill insert.
 - The grill insert can be used on both sides to provide two different grill heights
 - Thinner pieces of food should be nearer the element and thicker pieces should be 10mm away.

Safety warnings about the grill

- **Do not** cook food on the bottom of the grill compartment. Always use the grill dish and smokeless grill insert.
- **Do not** place foil under the food on the insert, as this prevents fats and oils running away and may cause a fire.
- Always use the grill parts according to instructions.
- **Do not** put thick pieces of food too near the element. They may curl and catch fire.
- Always turn the grill off immediately after cooking. Left-over fat may cause a fire.
- Always clean the grill dish and insert after use. Fat build up may cause a fire.
- **Do not** let children play with the grill.
- **Do not** let children use the grill without adult supervision.
- **Do not** leave the grill unattended when on.
- Be careful not to touch hot surfaces.
- **Do not** spray aerosols near the grill, when it is turned on.
- **Do not** keep flammable materials in or near the grill, eg chemicals, aerosols, etc.

USING THE OVEN

Using the 2-hour timer

MANUAL OPERATION

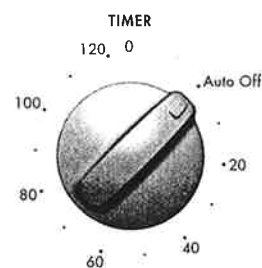
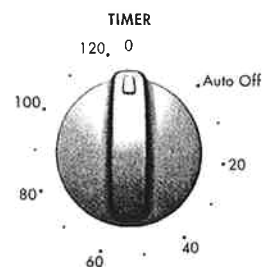
The timer needs to be set at the "0" marker for the oven to be used manually.

AUTOMATIC OPERATION

The 2-hour timer features an automatic oven "cut-off". This means that a cooking period of up to 120 minutes can be set.

1. Set the Oven Temperature Control Knob to the required temperature.
2. Turn the cut-off timer to the required number of minutes. **NB:** For timer settings of less than 20 minutes, turn the knob past 20 minutes, and then go back to the required number of minutes. This is to ensure that the timer's bell ringer is correctly set.
3. When the timer returns to the "Auto Off" position, it will give a short ring and the oven element will be switched off. Although the oven element is off, the oven light, the cooling/venting fan and the oven fan will remain on whilst the Timer is in "Auto Off" mode. They will stay on until both the Timer and the Oven knobs are moved to the "Off" position.
4. The oven will not operate again until you turn the timer back to the "0" marker.
This will set the timer to manual mode.

NB: It is not recommended to use this timer for short durations, e.g. boiling eggs.



3 button programmable timer


General features


Your 3 button programmable timer has the following features:

- **Timer** – your 3 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- **Cooking duration** – You can set a cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.
- **End cooking time** – you can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- **Delayed start cooking time** – You can combine the cooking time and stop cooking time to switch the oven on and off at a specific time during the day.

Note: Your 3 button programmable timer only operates with your main oven.

Setting the time of day

You must set the time of day before you can operate your appliance. When power is supplied to your oven "12.00" will be displayed and the "clock" indicator  will flash.

1. To set the time of day in hours and minutes, 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.



USING THE OVEN

Setting the timer

1. Press the "mode" button until the "timer" indicator ■ begins flashing.
2. Set the countdown time you want by using the – and + buttons. 5 seconds after the last change the "timer" indicator ■ will stop flashing, confirming the timer has been set.
3. To stop the beeper, press any button.

Setting the cooking duration

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "cook time" indicator ■ begins flashing.
4. Set the cooking duration you want by using the – or + buttons. 5 seconds after the last change, the "cook time" indicator ■ will stop flashing, and the time of day will be displayed.

Note: Do not forget to add preheating time if necessary.

Setting the cooking end time

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "end time" indicator ■ begins flashing.
4. Enter the time of day you want to finish cooking by pressing the – or + buttons. 5 seconds after the last change, the "end time" indicator ■ 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.

To check or cancel settings

1. To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time etc) that is currently on display.
2. To cancel "delayed start" press the mode button until a light flashes next to "end time". Press and hold the – button until the clock no longer reverses (you will hear a beep). If you have left the temperature and function knobs at a setting the oven will start once the "end time" light stops flashing.
3. To cancel "auto shut off" press the mode button until a light flashes next to "cook time". Press and hold the – button until the clock no longer reverses at ("0:00" and you will hear a beep). This automatically cancels "delayed start". If you have left the temperature and function knobs at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

On completion of cooking

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 any button to stop the timer from beeping.

Switching the clock display ON and OFF

1. Press any two buttons together for 2 seconds to switch 'off' the display.
2. Press any button to switch the clock display 'on' again.

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

USING THE OVEN

Fan baking

The temperature in the oven is controlled by a thermostat. The fan distributes the heat throughout the oven compartment. This allows:

- Baking on all shelves at the same time with little variation in browning or cooking.
 - Cooking at slightly lower temperatures.
 - Cooking from a cold start so there is no need to preheat the oven – this is good for casseroles and fruit cakes.
 - Good cooking results for cream mixtures, rich pastries and bread but with these foods, preheating the oven for 10 to 15 minutes is required.
-

Defrosting

- Defrosting uses air that is circulated by the fan.
 - You should defrost food before cooking it.
 - You can defrost food by:
 - turning the fan on;
 - leaving the oven off.
 - You can also use this method to raise yeast dough and dry fruit, vegetables and herbs.
-

Condensation

Condensation fogs the oven door and happens when you are cooking large quantities of food from a cold start. You can minimise condensation by:

- keeping the amount of water used in cooking to a minimum;
- making sure that the oven door is firmly closed;
- baking custard in a baking dish which is just a little smaller than the water container;
- cooking casseroles with a lid.

Note: If you are using water in cooking, this will turn to steam and may condense outside the oven. This is not a problem or a fault.

Cooking guide

- 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 splattering 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.
-

USING THE OVEN

Oven shelf location

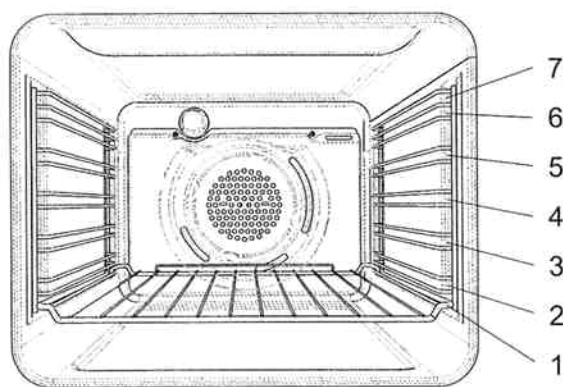
Your oven has seven positions for shelves. These are numbered from 1 (the lowest shelf position) to 7 (the highest shelf position). See diagram.

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 position 3 and 5.

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.



Choosing the best oven settings

The following tables are intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements.

Electric Oven

Food		Temperature in °C	Oven shelf position	Time in minutes
Scones	Plain or fruit	210	Any	10 - 15
Biscuits	Rolled	150	Any	10 - 15
	Spooned	180	Any	12 - 15
	Shortbread biscuits	150	Any	30 - 35
Meringues	Hard - individual	100	Any	90
	Soft - individual	165	Any	15 - 20
	Pavlova - 6 egg	100	Any	75
Cakes	Patty cakes	180	Any	15 - 20
	Sponge - 4 egg	170	Any	20 - 30
	Shallow butter cake	170	Any	30 - 40
Pastry - shortcrust	Rich fruit cake	130	Any	180
	Cornish pasties	180	Any	40 - 45
	Custard tart	190 / 170	Any	20 - 30
Pastry - choux	Cream puffs	200	Any	25 - 30
Yeast goods	Bread	200	Any	25 - 30

USING THE OVEN

Gas Oven

Food		Temperature in °C	Oven shelf position*	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.

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 smokeless 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 aluminum 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	Minutes per kilogram
Beef	200°C	Rare 35 - 40
		Medium 45 - 50
		Well done 55 - 60
Lamb	200°C	Medium 40
		Well done 60
Veal	180°C	Well done 60
Pork	200°C	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.

Poultry & fish	Recommended temperature	Minutes per kilogram
Chicken	180°C	45 - 50
Duck	180 - 200°C	60 - 70
Turkey	180°C	40 - 45 (<10kg)
		35 - 40 (>10kg)
Fish	180°C	20

USING THE OVEN

Handling baking problems

Problem	Causes	What to do
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position. • Oven tray too large. • Trays not in centre. • Air flow in oven uneven. 	<ul style="list-style-type: none"> • Select shelf that puts food in centre of oven. • Try other trays or dishes. • Put trays in centre. • Rotate food during cooking.
Baked products too brown on top	<ul style="list-style-type: none"> • Oven not preheated. • Aluminium foil in oven. • Baking tins too large for recipe. • Baking tins not evenly spaced. 	<ul style="list-style-type: none"> • Preheat until oven light goes off. • Remove foil. • Use correct size tins. • Stagger tins so there is at least 3cms between tins and oven walls.
Baked products too brown on bottom	<ul style="list-style-type: none"> • Products not evenly sized or spaced on trays. • Baking temperature too high. • Baking tins too large. • Baking tins are dark metal or glass. • Food too low in oven. • Oven door opened too frequently during baking. 	<ul style="list-style-type: none"> • Make into same size and shape and spread evenly on trays. • Lower the temperature. • Use correct size tins. • Change to shiny tins or lower the temperature. • Cook one shelf higher. • Do not open door until at least half the cooking time has passed.
Cakes have a cracked thick crust	<ul style="list-style-type: none"> • Baking temperature too high. • Food too high in oven. • Cake batter over mixed. • Pan too deep. 	<ul style="list-style-type: none"> • Lower the temperature. • Cook one shelf lower. • Mix just long enough to mix ingredients. • Check size of pan and use recommended size.
Baked products are pale, flat and undercooked	<ul style="list-style-type: none"> • Baking pans dark. • Baking temperature too low. • Food too low in oven. • Baking time too short. • Incorrect tin size. 	<ul style="list-style-type: none"> • Change to shiny pans. • Raise the temperature. • Cook one shelf higher. • Increase cooking time. • Use the correct size tin.
Cakes fallen in centre	<ul style="list-style-type: none"> • Baking temperature too low. • Baking time too short. • Proportions of ingredients incorrect in recipe. • Opening door too early in baking. 	<ul style="list-style-type: none"> • Check recipe. • Raise the temperature. • Increase cooking time. • Do not open door until at least half the cooking time has passed.
Roast meat and potatoes not brown in fan oven	<ul style="list-style-type: none"> • Poor hot air circulation. 	<ul style="list-style-type: none"> • Elevate food onto a rack to allow air circulation.
Juices running out of meat		<ul style="list-style-type: none"> • Do not pierce meat with fork – turn with tongs.

ELECTRONIC BURNER CONTROL (Models 625 and 627 only)

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 glows), 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.

Ignition and Response to Ignition Failure

The controller will attempt to ignite the flame when an oven function is selected and the Thermostat turns on (indicator light changes from off to on). The controller will make up to 2 attempts to ignite the flame, stopping if a flame is detected by the controller. If by the end of the 2 attempts a flame is not detected then the burner and ignition will be turned off and a delay of 90 seconds will be observed. During this delay the controller will not respond to the Function and Thermostat controls.

At the end of this delay, switch the Thermostat or Function Selector off and leave off for at least 5 seconds. Then switch the Thermostat and Function Selector 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 Thermostat or Function Selector is first turned off for 5 seconds.

Response to Flame Failure

If the controller cannot detect flame due to a fault, then the controller will respond

- firstly by attempting to re-light the burner with a sequence of up to 3 attempts and
- If the re-lighting sequence is not successful the burner will be shut off.

The re-lighting sequence will include up to 3 attempts to re-light the burner, stopping if a flame is detected by the controller. If by the end of the re-lighting sequence a flame is not detected then the burner and ignition will be turned off and a delay of 90 seconds will be observed. During this delay the controller will not respond to the Function and Thermostat controls.

At the end of this delay, switch the Thermostat or Function Selector off and leave it off for at least 5 seconds. Then switch the thermostat and Function Selector 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 Thermostat or Function Selector is first turned off for 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 is selected and the Thermostat light is on, but the flame is not on or attempting to ignite then the controller has invoked a safety shutdown of the burner. A 90 second delay is observed from the time the shut-down occurred before the controller will respond to the oven controls.

Once the delay period has ended the Thermostat or Function Selector must be turned off for at least 5 seconds before oven functions can resume.

Power Failure

In the event of an interruption to mains power, the restoration of power will not cause the burner to 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 a power interruption:

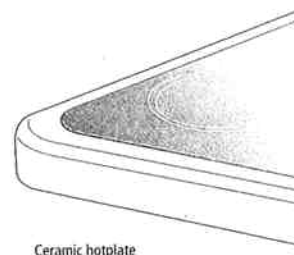
- First turn the Function Selector or Thermostat controls to the off position. The controls must remain in this position for at least 5 seconds
- If the appliance has an electronic clock then set the time of day on the electronic clock. Normal operation of the appliance may now resume.



CLEANING THE HOTPLATE

Ceramic hotplates

- Remove all spilt food and fat with the supplied razor blade scraper, while the ceramic glass is still warm but not hot. Wipe clean with dishwashing detergent on a damp cloth.
- If aluminium foil, plastic items or high sugar content are allowed to melt on the ceramic glass, clean immediately with the supplied razor blade scraper before the surface has cooled down, otherwise pitting of the surface can occur.



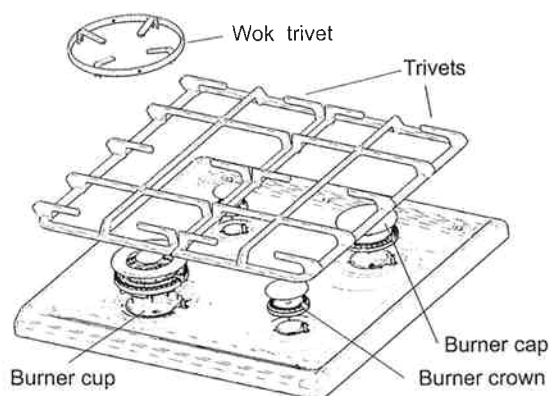
Note: Items with high sugar content not only include jam and fruit, but also vegetables such as peas, tomatoes and carrots. When the ceramic glass is cool, wipe clean with dishwashing detergent on a damp cloth.

- **Do not** use abrasive sponges or scourers, as they may scratch the surface.
- **Do not** use oven sprays or stain removers as these products may also damage the surface.
- Any pitting, staining, scratches or other surface deterioration is excluded from the warranty.

Gas hotplates

Removing trivets

- The trivets locate on the hob with rubber feet.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing with warm soapy water.
- Take care when replacing the trivets as dropping them may damage the hob or the trivet.



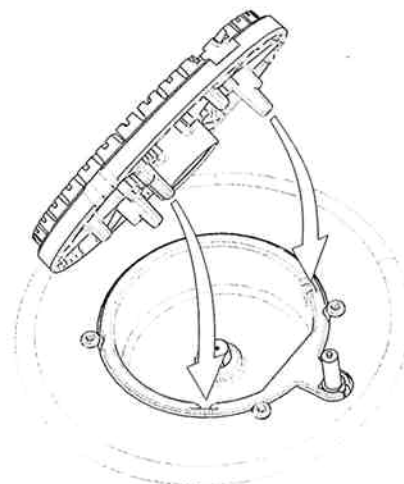
Removing the burners

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- **Do not** clean them with abrasive or caustic type cleaners, or clean in a dishwasher.

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See diagram opposite).
- The burner cap is simply positioned over the top of the burner crown.

Note: When the burner is correctly fitted it will sit level on the hob.





CLEANING THE OVEN

Safety warnings for cleaning

- Make sure that the appliance is turned off before cleaning, removing and replacing parts.
 - Always immediately clean up spilled food.
-

Cleaning products

- **Do not** use caustic based cleaners, as this appliance has aluminium fittings.
 - **Do not** use steam cleaners, as this will cause moisture build-up.
-

Cleaning enamel

- Rub stains with nylon scourer or cream powder cleanser or use an oven enamel cleaner. Follow instructions on product carefully.
 - **Do not** use harsh abrasive cleaners, powder cleaners, steel wool or wax polishers.
-

Cleaning 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.

Care must be taken when wiping exposed stainless steel edges...they can be sharp!

- Wash with warm soapy water and rinse with clean water.
- If you want a better look, wipe your appliance with a suitable stainless steel cleaner then wipe with a soft lint free cloth.
- Use a stainless steel cleaner only where the stainless steel is extremely dirty and / or discoloured. A suitable cleaner can be purchased from Electrolux Service or Spares.

Do not use abrasive scourers or steel wool.

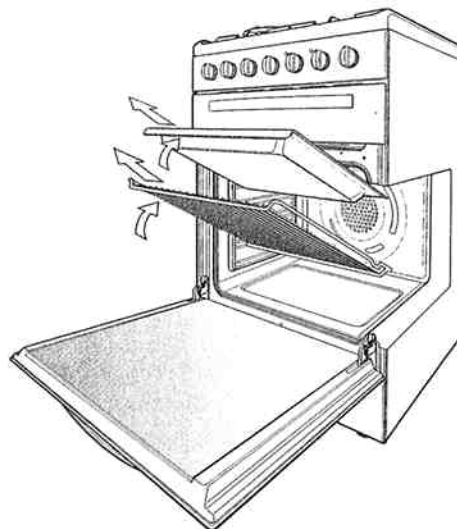
Note: Make sure you follow the brushing lines in the steel.

CLEANING YOUR APPLIANCE

Cleaning your oven accessories

Removing the shelves from your appliance

- Slide the shelves towards you until they reach the front stop.
- Tilt them up at the front, taking care not to spill any contents.
- Lift them clear.
- Wash the dish and insert the shelves in hot soapy water.
- Reverse the above steps to put the grill dish and shelves back again.
- See page 4 for more details.

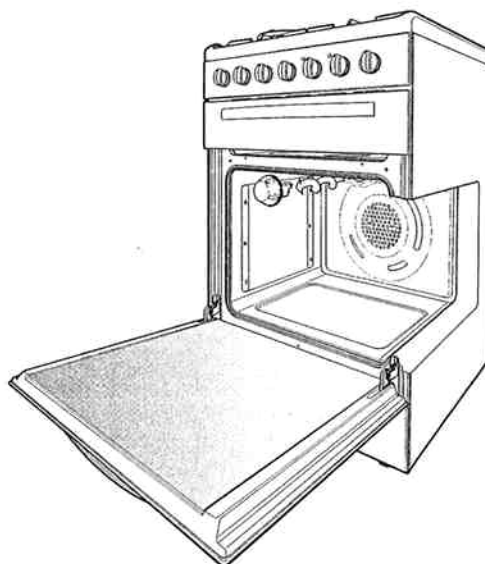


Removing the side racks

- Grasp the shelf supports at the front.
- Pull them firmly inwards.
- To install the side racks, see page 4.

Removing and replacing the oven light

- Turn oven light glass anticlockwise to remove it for globe replacement.
A special high temperature resistant globe should be used that can be purchased from the Electrolux Customer Care Centre.



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

CLEANING THE GRILL

Grill Dish and Grill Insert

Wash the Grill Tray and Grill Pan in hot soapy water.



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

Grill Compartment

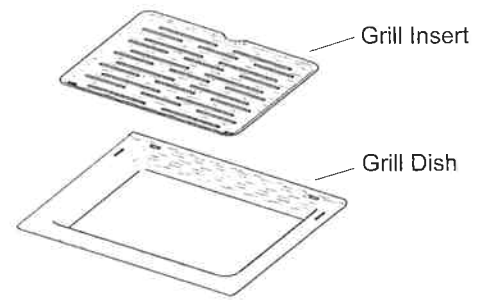
Clean the grill compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

Warming Drawer



Note: This compartment will become hot when in use. Do not store flammable components such as aerosols or plastic components in this compartment.

Clean the Warming Drawer compartment with hot soapy water.



SOLVING PROBLEMS

If you have a problem with the oven or the grill, check the table below. You may be able to solve the problem and this will save you from paying for a service call. You will have to pay for a service call even in the warranty period if the problem is one listed in the table.

Note: Only an authorised technician should carry out servicing.

When you need information about your cooker, a service or replacement parts, look at the data plate which you can see when the grill door is open. Tell the service agent the Model Number and the Serial Number.

Problem	Possible causes	What to do
Oven or grill not working	<ul style="list-style-type: none"> Power not turned on Household fuse blown Controls incorrectly set Circuit breaker tripped Clock not set 	<ul style="list-style-type: none"> Switch on electricity Check fuses Reset controls Check circuit breaker Set time of day on timer
Note: If the household fuse continues to blow, call the Electrolux Customer Care Centre.		
Oven not heating enough	<ul style="list-style-type: none"> Foil or trays on bottom of oven 	<ul style="list-style-type: none"> Remove foil or trays
Light and fans on continuously	<ul style="list-style-type: none"> Timer not in manual mode 	<ul style="list-style-type: none"> Set timer to manual mode
Oven not working	<ul style="list-style-type: none"> Timer not in manual mode Household fuse is blown 	<ul style="list-style-type: none"> Set timer to manual mode Check fuses
Note: If the household fuse continues to blow, call the Electrolux Customer Care Centre.		
Oven light not working	<ul style="list-style-type: none"> Household fuse blown Circuit breaker tripped Lamp blown or loose in socket 	<ul style="list-style-type: none"> Check fuses Check circuit breaker Replace or tighten globe
Note: If the household fuse continues to blow, call the Electrolux Customer Care Centre.		
Cooker smoking when first used	<ul style="list-style-type: none"> Protective oils being removed 	<ul style="list-style-type: none"> Turn grill on high for 30 mins and then the oven on 220°C for 1 hour
Too much condensation building up when baking	<ul style="list-style-type: none"> Too much water used when cooking 	<ul style="list-style-type: none"> Reduce amount of water Leave oven door open after cooking
Smells when first using oven		<ul style="list-style-type: none"> This is normal
60 minute or 2 hour timer ring not audible	<ul style="list-style-type: none"> Timer not wound sufficiently 	<ul style="list-style-type: none"> Turn timer knob past 20 minutes then turn back to required number of minutes
Gas hotplates not working	<ul style="list-style-type: none"> Power not turned on at appliance Household fuse has blown or power supply is turned off Gas is off Burner parts or spark plugs are wet or dirty 	<ul style="list-style-type: none"> Switch on electricity Check fuses Check gas is supplied to the cooker Clean and dry burners or spark plugs
Timer flashing	<ul style="list-style-type: none"> Power failure or interruption 	<ul style="list-style-type: none"> Reset time of day

Note: In the event of a power failure the hotplate burners may still be lit with a handheld igniter and used. Take care to avoid letting unburnt gas flow for more than 5 seconds when attempting to light the burner.

SERVICE

Phone 131 349

- Only an authorised person must service this appliance (certificate of compliance to be maintained).
- If you need a service, contact the people who know your appliance best – Electrolux Home Products (ABN 51 004 762 341).
- We are the national service organisation authorised by the manufacturer to service their products.
- Our technicians are factory trained.
- We offer guaranteed approved parts and a full labour warranty.

If you need a service or a replacement part quote:

- the Model;
- the Model Number;
- the Serial Number.

You will find these on the data plate at the bottom of the ovenfront, when the oven door is open.

SPARE PARTS

Phone 131 350

- If you need spare parts, contact the people who know your appliance best – Electrolux Home Products (ABN 51 004 762 341).

If you need more information, please contact the Customer Care Centre on these telephone numbers:

Australia	1300 363 640 8am to 5pm Monday to Friday
New Zealand	+649 573 2384 8am to 5pm Monday to Friday

INSTALLING THE APPLIANCE

Cabinet requirements

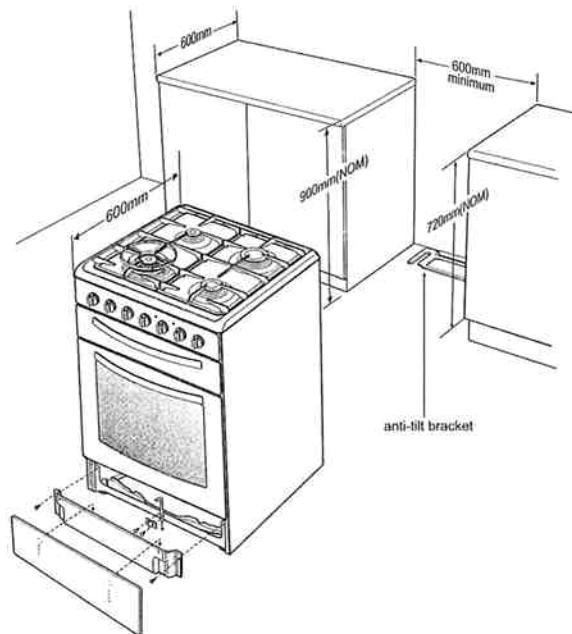
This appliance has been designed to 'slot-in' to a 600mm wide gap built-in standard kitchen cabinets. As such the appliance can be installed matching the height and depth of benches and behind the kick rail of the cabinets. This allows the cooker to integrate well into contemporary kitchens. The cooker may also be installed at the end of a line of benches or with a free space on either side.

- This appliance is not supplied with a splashback.
- Ensure that all vertical surfaces (rear and sides) are non-combustible surfaces (eg ceramic tiles, sheet metal or toughened glass).
- Refer to section 5.12.1.1 of AS5601 in Australia or section 14.1.2 of NZS5261 in New Zealand for overhead clearances.

Warning: This appliance has been tested and approved to the relevant Australian Standards. It is designed to cook food, it will get hot. Cabinet materials must be capable of withstanding 85°C. Installation into lower temperature tolerant cabinetry (eg vinyl coated) may result in deterioration of the low temperature coating by discolour or bubbling.

Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.

Recommended cabinet design



Installation sequence

- 1 Check that the required services are correctly positioned (see electrical and gas services requirements section and cabinet requirements section).
- 2 Ensure that cabinetry has correct details (see cabinet requirements section).
- 3 Unpack the cooker.
- 4 Remove the foam pack containing accessories.
- 5 Remove the internal pack from the oven and position shelf supports and grill trays (see page 4).
- 6 On gas cookers position gas burners and trivets (see page 19).

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INSTALLING THE APPLIANCE

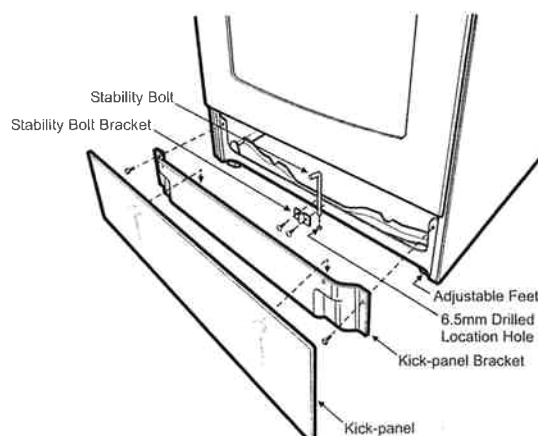
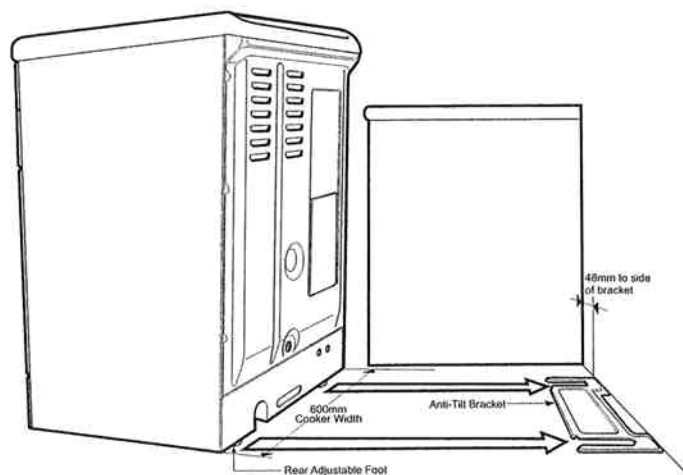
FITTING THE ANTI-TILT PLATE & STABILISING BOLT

Cooker Stability

Note: To ensure cooker stability, both the anti-tilt plate and stability bolt **MUST** be installed on all cookers (electric and gas).

Installation Sequence

1. The cooker is delivered with the anti-tilt plate. Locate the anti-tilt plate against the rear wall. If locating between 2 cupboards, then fit the plate in the centre of the space. If locating the cooker at the end of a cupboard, then position the side of the plate 48mm from the cupboard.
Note: If cooker cannot be located against rear wall, move anti-tilt plate forward to suit.
2. Securely fix the anti-tilt plate to the floor with appropriate fasteners.
3. Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the levelling feet as required.
4. Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
5. Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
6. Pull the cooker back out and drill the bolt location hole. Use a 6.5mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
7. Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 6.5mm drilled hole. Then slide the bolt through the bracket and into the hole.
8. Connect gas and electricity supply (refer to pages following).
9. Fit the kick panel bracket and kick panel onto the cooker.





INSTALLING THE APPLIANCE

Wiring requirements

The cooker **MUST** be installed in compliance with

- wiring connections in AS/NZS 3000 Wiring Rules
- local regulations, municipal building codes and other statutory regulations
- **For New Zealand Only:** The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.

Data plate	<ul style="list-style-type: none">• gives information about rating• is located behind the bottom of the oven door
Circuit diagram	<ul style="list-style-type: none">• is located on the back panel of the appliance

- A functional switch **MUST** be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.3.11).
- Wiring **MUST** be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- The cooker requires a means of all pole disconnection incorporated into the fixed wiring. This **MUST** have a disconnection gap of 3mm.
- The cooker **MUST** be properly earthed.

Note: When connections are made to a multi-phase 230/240V supply, the bridge piece **MUST** be removed from between the active connections.

IMPORTANT: Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed.

- Make sure that the room is well ventilated (to allow smoke to escape).
- Run the grill on high for 30 minutes without grill dish.
- Then run the oven on 220°C for 1 hour.

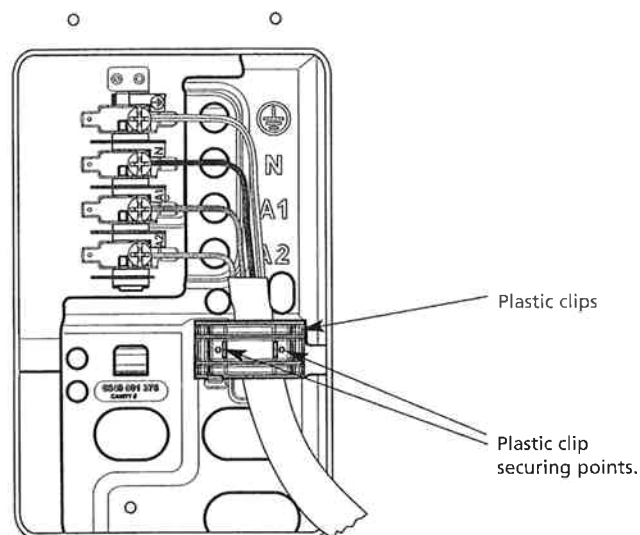
CONNECTING TO SERVICES AND COMMISSIONING

This appliance must be installed by an authorised person, according to all codes and regulations of:

- Electrical supply authorities.
- Building regulations
- Local government and council authorities.
- AS5601/AG601 (particular attention to 5.12.1 and figure 5.1 on page 90, 5.12.1.7).
- AS/NZS 3000 (particular attention to clause 4.3.11 and clause 3.9).

Hard wiring detail

1. Remove terminal cover plate from rear panel of appliance.
2. Fit wires through hole in cover plate and make connections to terminals.
3. Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag).
4. Replace cover plate onto rear panel.

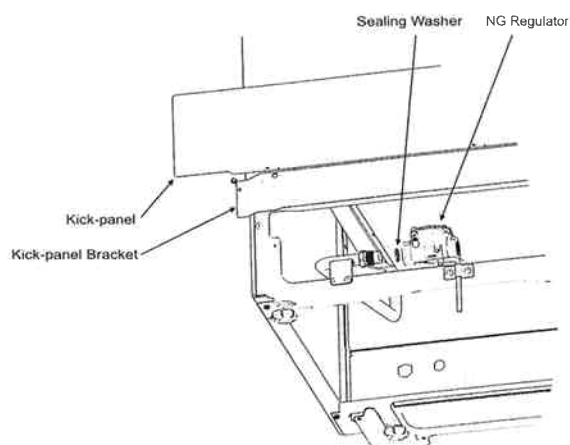


Installing the gas cooker

Gas connection

Read these points before connecting to the gas supply:

- Slide cooker into final position checking that anti-tilt bracket is engaged and that wiring loops and gas supply are free from jamming and obstacles.
- Fit the supplied pressure regulator for **Natural Gas** or supplied test point union for **LPG** appliances using the supplied sealing washer. Ensure the arrow is pointing towards appliance and that the pressure test point is accessible.
- Make the gas connection to the inlet of the regulator or test point adaptor using a fitting to suit $\frac{1}{2}$ " BSP parallel internal thread found on these fittings. **Flexible connections are not permitted with this appliance.**



CONNECTING TO SERVICES AND COMMISSIONING

Checking gas pressures

The cooker **MUST** be installed in compliance with:

- the Australian Standard AS5601 (particular reference to clause 5.12.1).
- local gas fitting regulations, municipal building codes and other statutory regulations.

The cookers come in three gas types: Natural gas, Universal LPG and Propane. Before installation check that the cooker is suitable for the gas supply. To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door.

The following table shows the supply and operating pressures for various gas supplies.

GAS TYPE	NATURAL GAS	UNIVERSAL LPG
SUPPLY PRESSURE at inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)
OPERATING PRESSURE at appliance test point	1.00 (kPa)	2.75 (kPa)

* If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same.

The following table shows the injector sizes for each burner.

INJECTOR ORIFICE	NATURAL GAS	UNIVERSAL LPG
LOW HEAT BURNER	1.00 mm	0.55 mm
MEDIUM HEAT BURNER	1.35 mm	0.70 mm
HIGH HEAT BURNER	1.60 mm	0.90 mm
INTENSE HEAT WOK BURNER	1.75 mm	1.00 mm
OVEN - main injector	1.50 mm	0.82 mm

Checking pipe size

To work out a suitable pipe size for connection use:

- the information in this table.

GAS TYPE	NATURAL GAS	UNIVERSAL LPG
Hourly gas consumption for GSN625/627	51.1MJ/h	44.4MJ/h
Hourly gas consumption for DSN635	40.6MJ/h	35.4MJ/h

- information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements.

NOTE: AS5601 will help you with this matter.

CONNECTING TO SERVICES AND COMMISSIONING

LP Conversion – Important (Model 635 only)

This appliance is fitted with Natural Gas burner injectors.

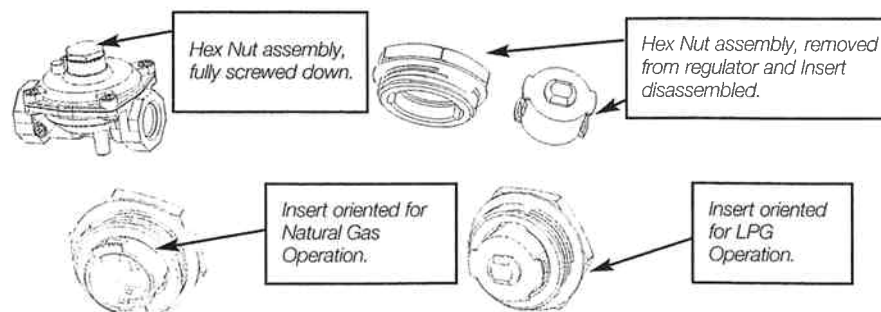
Please follow the procedure below if a conversion to suit UNIVERSAL LP is required.

The conversion kit contains 5 injectors and 1 LPG sticker.

- 1 Remove the hotplate burners to access the hotplate injectors. Replace the factory fitted NG injectors with the appropriate injectors, as supplied (see table on page 29).
- 2 Unscrew the hex nut from the regulator. The hex nut, brass washer and nylon insert will disengage as an assembly.
- 3 Unclip the nylon insert from the nut assembly by rotating the insert 1/4 turn, and pulling it free.
- 4 Turn over the insert, and clip back into position.
- 5 Refit the hex nut assembly to the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LP.
- 6 Turn on the gas supply and at each new connection check for leaks using soapy water: each hotplate valve should be turned on, one at a time, and the injector hole blanked off for several seconds.
- 7 The operation of the regulator can be confirmed by connecting a manometer to the pressure test point located on the side of the regulator body adjacent to the outlet. With the appliance operating check the outlet pressure
 - when all burners of the appliance are operating at maximum,
 - when the smallest burner of the appliance is operating at minimum.
 Under these conditions the outlet pressure should not vary from the nominal outlet pressure of 2.60kPa by more the +0.52kPa.
- 8 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 2.75 – 7.00kPa.
 - Check that the insert has been fitted correctly. Check that the turret screw is fully screwed down.
 - 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 director of gas flow.

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

- 9 One by one, turn the knobs to minimum and screw in the bypass screw (accessible when the knob is removed) until a small stable flame results. Turn the knob to maximum and then back to minimum to ensure that the correct minimum flame is maintained.
- 10 Attach the LPG sticker to the cooker, near the gas supply inlet. Cover the Natural Gas label that is factory fitted.



TESTING THE OPERATION OF THE GAS COOKER

NOTE: You **MUST** test the cooker after installation, before you hand it over to the customer.
You **MUST** have a manometer and a connecting tube.

Checking gas supply

1. Check the manometer zero point is correct.
 2. Connect the manometer to the cooker pressure test point. This is located on the regulator or LPG inlet fitting.
 3. Turn on the gas supply and the electricity and try to ignite the gas.
NOTE: It will take additional time to light the gas for the first time as air needs to be purged from the pipes.
 4. Check the operating pressure for the particular gas type (see table on page 29).
- For LPG cookers:** Adjust the regulator if necessary (this may be remote from the cooker).

For Natural Gas cookers

Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting.

An arrow on the base of the regulator indicates the direction of gas flow when the inlet and outlet of the regulator are orientated correctly. When the regulator has been fitted check for leaks from the connections with soapy water.

Checking the Function of the Regulator

With the appliance operating check the outlet pressure:

1. when all burners of the appliance are operating at maximum,
2. when the smallest burner of the appliance is operating at minimum.

Under these conditions the outlet pressure should not vary from the nominal outlet pressure by more than $\pm 20\%$ of the nominal outlet pressure (ie $\pm 0.20\text{kPa}$ for Natural Gas).

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

1. 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.
2. 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.

Testing the cooker features

- Observe the flame appearance on each burner. If it is much smaller or larger than expected, then the injector size needs checking.

NOTE: When flame is unsatisfactory, then refer to the Electrolux Technical Publications and correct the fault, if possible.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

1. Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
2. Check the ignition on all burners both separately and in combination.
3. Check the operation of the electrical components, if applicable.
4. If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

NOTE: If the cooker cannot be adjusted to perform correctly, then inform the customer of the problem and put a warning notice on the cooker. If the problem is dangerous, then disconnect the cooker. If there is a fault, then the customer should be advised to contact the manufacturer's local service organisation or the retailer.

COOKING APPLIANCE WARRANTY – NEW ZEALAND

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

- 1 The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- 2 During the Warranty Period the Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts which they find are defective.
- 3 Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- 4 The appliance must be installed and operated in accordance with the Company's instructions.
- 5 This Warranty does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alteration or misuse.
- 6 This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- 7 If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of the appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- 8 If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- 9 This warranty is the only express warranty given by the Company.
- 10 This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- 11 The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury or loss or destruction of other property.
- 12 Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- 13 The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 14 This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

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

SERVICE CENTRES

**PLEASE PHONE
0800 106 610**
FREE CALL
(New Zealand only)

For your nearest approved
Service Centre please look in
the Yellow Pages under
Appliance Repairs
OR
Call 0800 106 610

SERVICE – NEW ZEALAND

SPARE PARTS CENTRES

AUCKLAND

Electrolux Home Products (NZ) Ltd, 3-5 Mall Burgess Road, Mt. Wellington (09) 573 2220
Appliance Parts World Limited, 154 Ahiara Ave, Glen Innes (09) 528 5555
Prime Distributors Limited, 533H Great South Road, Manukau (09) 277 7399

WELLINGTON

Stemo, 144 Queens Rd, Lower Hutt, Wellington (04) 569 8142

CHRISTCHURCH

R Repairs, 55 Ferry Road, Christchurch (03) 379 0446
Prime Distributors Ltd, Unit One, 15 Talford Place, Christchurch (03) 377 1009

DUNEDIN

South City Champion, 590 Hillside Road, Dunedin (03) 455 5443

ELECTROLUX HOME PRODUCTS (NZ) LTD

3 Niall Burgess Road, Mt Wellington, AUCKLAND, NEW ZEALAND
(09) 573 2220

Product Date of Purchase
Model Serial Number

Purchaser's Name

Full Postal address

Retail (Shop)

Address

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

WARRANTY ON COOKING APPLIANCES

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

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty. Ltd. A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

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

Please complete data below for your future reference.

Model: Serial No.:
Purchased from: Purchase Date:

Service

ELECTROLUX HOME PRODUCTS PTY LTD

ABN 51 004 762 341

- Contact the people who know your oven best if you need service – during or after warranty.
- We are the national service organisation authorised by the manufacturer to service their products.
- Our technicians are factory trained.
- We offer guaranteed approved replacement parts and a full labour warranty as part of our service.

Please phone

131349

For the cost of a local call
(Australia only)

Spare Parts

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

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

Please phone

131350

For the cost of a local call
(Australia only)



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

KITCHEN, CLEANING AND OUTDOOR APPLIANCES