



Westinghouse

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

Freestyle

* ORIGINAL *

3/00

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

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

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

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

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



Baking



Defrosting



Baking - Multifunction ovens



Fan Grilling



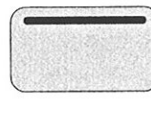
Fan Baking



Grilling - in oven



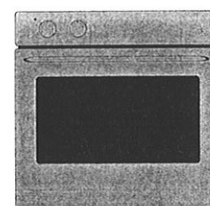
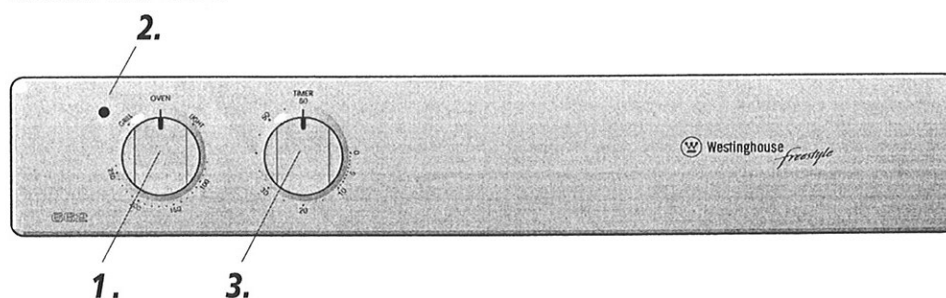
Fan Assisted Baking



Grilling - Separate

Electric Grill - In - Oven (Conventional)

Model No. 660



1. Light/Oven/Grill Knob

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

3. 60 Minute Ringer Timer

- Sets baking/grilling reminder time.

2. Oven Indicator Lamp

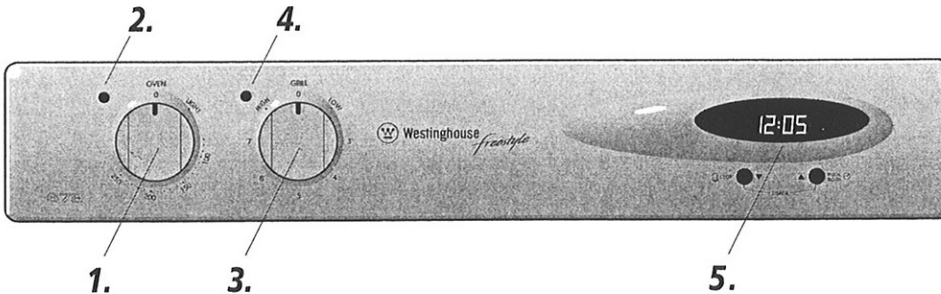
- Comes on when you are baking or grilling.
- Cycles on and off automatically during baking.





Electric Separate Grill Oven (Conventional)

Model No. 678



1. Light/Oven Knob

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

2. Oven Indicator Lamp

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

3. Separate Grill Knob

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

4. Separate Grill Indicator Lamp

- Comes on when you are grilling.

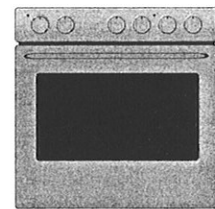
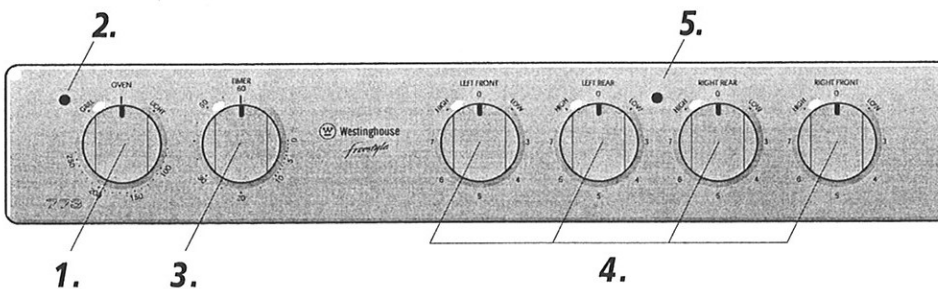
5. Time of Day Clock

- Shows the time of day. (See page 17 for further information)
- Sets baking/grilling reminder time.



Electric Grill - In - Oven with Cooktop (Conventional)

Model No. 773 & 774



1. Light/Oven/Grill Knob

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

2. Oven Indicator Lamp

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

3. 60 Minute Ringer Timer

- Sets baking/grilling reminder time.

4. Cooktop Control Knobs

- Adjusts temperature of cooktop hotplates.

5. Cooktop Indicator Lamp

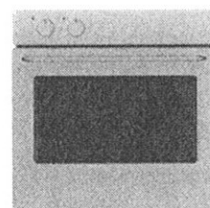
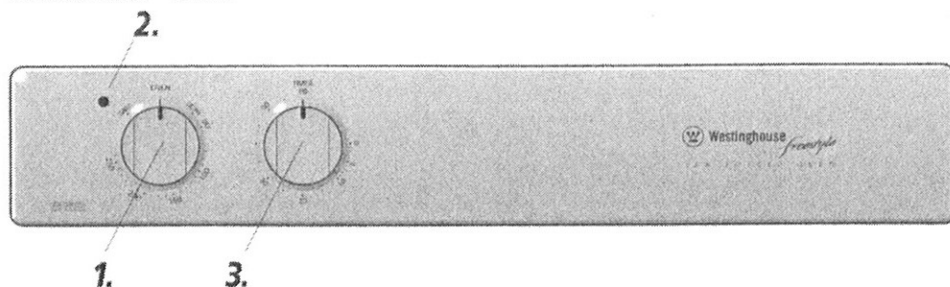
- Comes on when you turn a hotplate on.



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

Electric Grill - In - Oven (Fan forced)

Model No. 662



1. Light/Def/Oven/Grill Knob

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

2. Oven Indicator Lamp

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

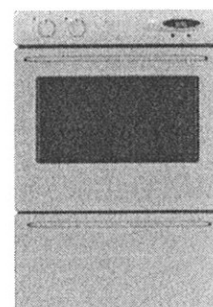
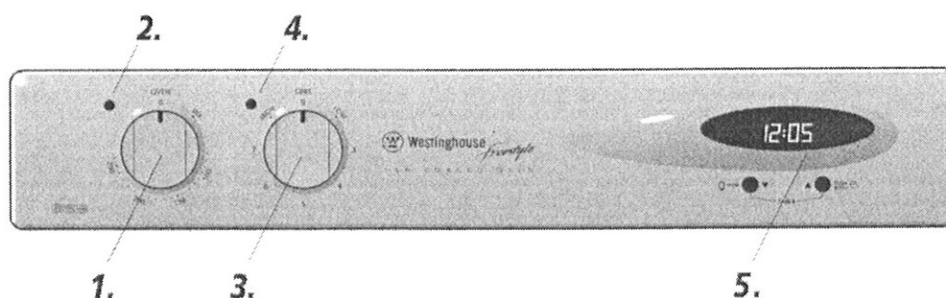
3. 60 Minute Ringer Timer

- Sets baking or grilling reminder time.



Electric Separate Grill Oven (Fan Forced)

Model No. 688



1. Defrost/Oven Knob

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

2. Oven Indicator Lamp

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

3. Separate Grill Knob

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

4. Separate Grill Indicator Lamp

- Comes on when grilling.

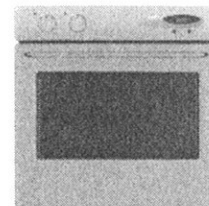
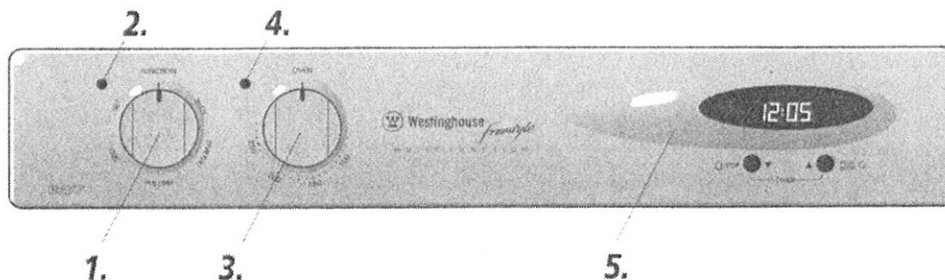
5. Time of Day Clock

- Shows the time of day.
- Sets Baking/Grilling reminder time. (See page 17 for further information)



Electric Multifunction Oven

Model No. 667



1. Function Knob

- Set the function you want.

Note: Turns grill & defrost on.

- You must use the oven control knob as well to turn on the other functions.

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

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

Note: You must select the function you want

before you can set the temperature.

4. Oven Indicator Lamp

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

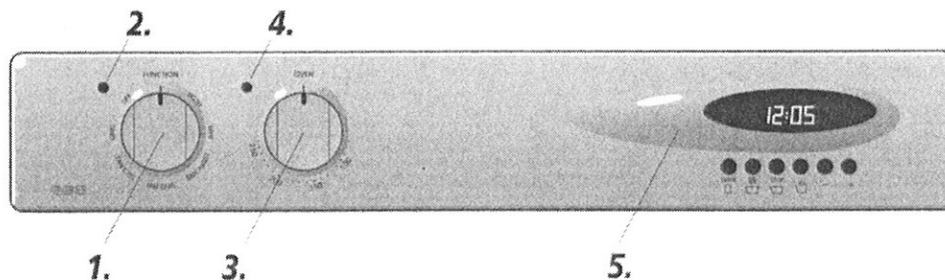
5. Time of Day Clock

- Shows the time of day. (See page 17 for further information)
- Sets Baking/Grilling reminder time.



Electric Multifunction Oven

Model No. 668



1. Function Knob

- Turns oven light on.

- Sets the function you want.

Note: Turns grill and defrost on

- You must use the oven control knob as well to turn on the other functions.

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

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

temperature.

4. Oven Indicator Lamp

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

5. Electronic Clock

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

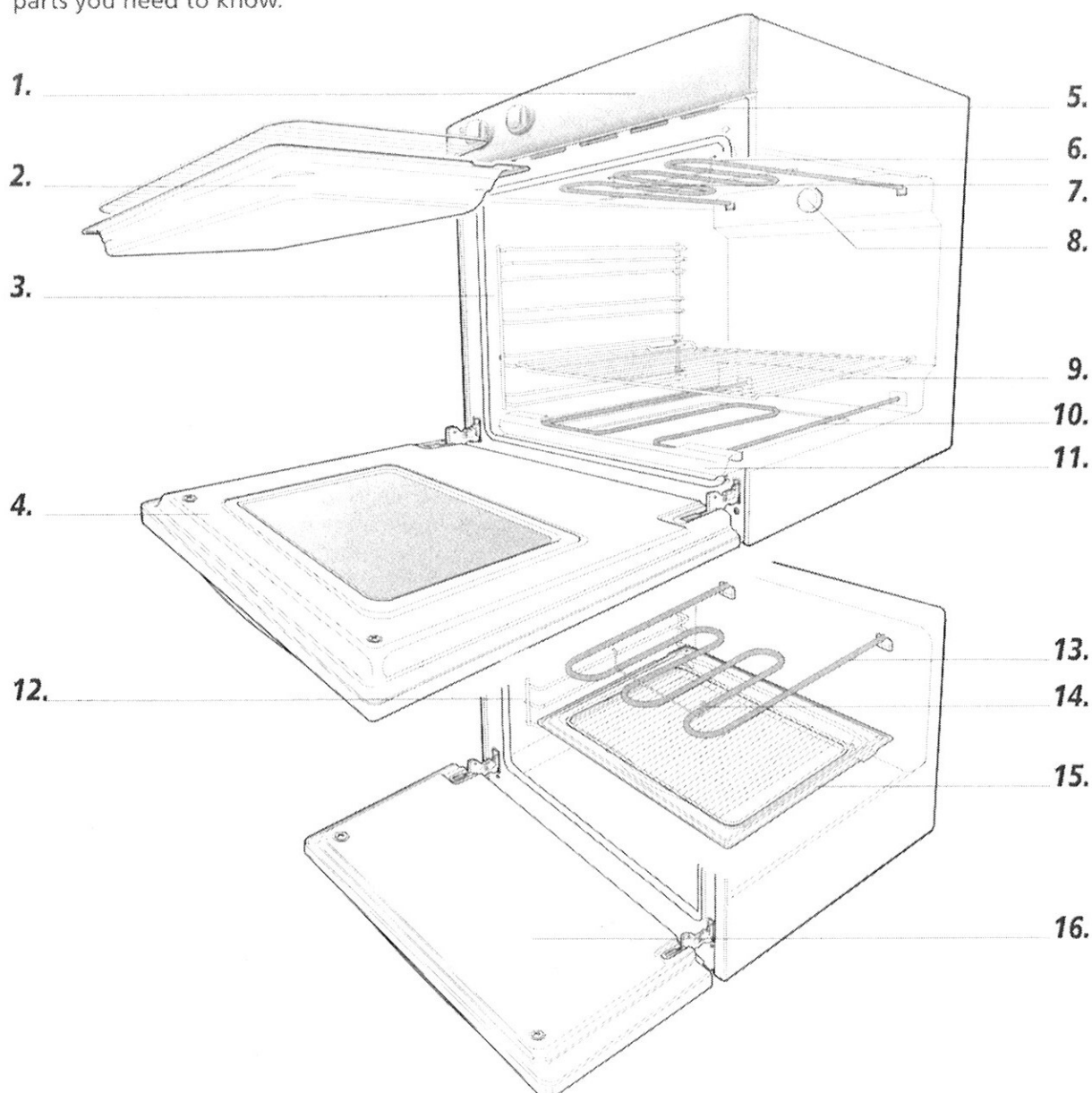




UNDERSTANDING YOUR OVEN

Conventional Underbench & Separate Grill Ovens

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



1. Control Panel

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

3. Grill Dish & Shelf Support

(removable - see page 19).

4. Oven Door (removable - see page 18).

5. Cooling Fan Vents

6. Upper Element (underbench models only)

7. Upper Element Support Clip (underbench models only)

8. Oven Light

9. Shelf

10. Lower Element

11. Element Shield

12. Grill Dish Support (removable) see page 19

13. Grill Element

14. Grill Element Support Clip

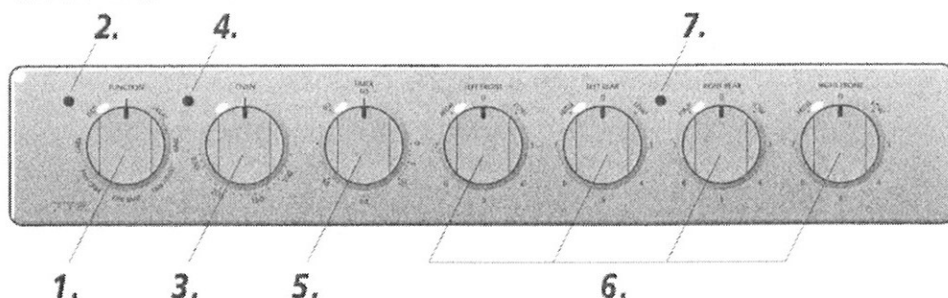
15. Full Width Grill Dish & Rack

16. Grill Door (removable) see page 18

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

Electric Multifunction Oven with Cooktop

Model No. 776



1. Function Knob

- Turns oven light on.
- Sets the function you want.
- Note:** Turns the grill & defrost on.
- You must use the oven control knob as well to turn on the other functions (See pages 11 & 12)

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

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

4. Oven Indicator Lamp

- Comes on when you operate the oven temperature

control knob.

- Cycles on and off automatically when you are baking.

5. 60 Minute Ringer Timer

- Sets reminder time.

6. Cooktop Control Knobs

- Adjusts temperature of cooktop hotplates.

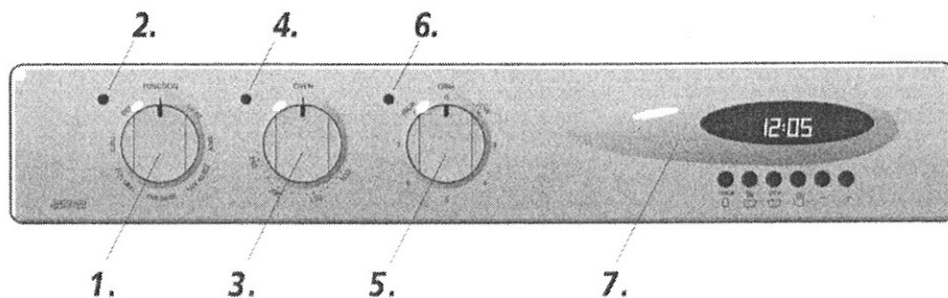
7. Cooktop Indicator Lamp

- Comes on when you turn a hotplate on.



Electric Multifunction Separate Grill Oven

Model No. 698



1. Function Knob

- Turns oven light on.
- Sets the function you want.
- Note:** Turns the grill (main oven) & defrost on.
- You must use the oven control knob as well to turn on the other functions (see pages 11 & 12).

2. Function Indicator Lamp

- Comes on when you select a function.

3. Oven Temperature Control Knob

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

4. Oven Indicator Lamp

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

- Cycles on and off automatically when you are baking.

5. Grill Knob

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

6. Separate Grill Indicator Lamp

- Comes on when you are grilling.

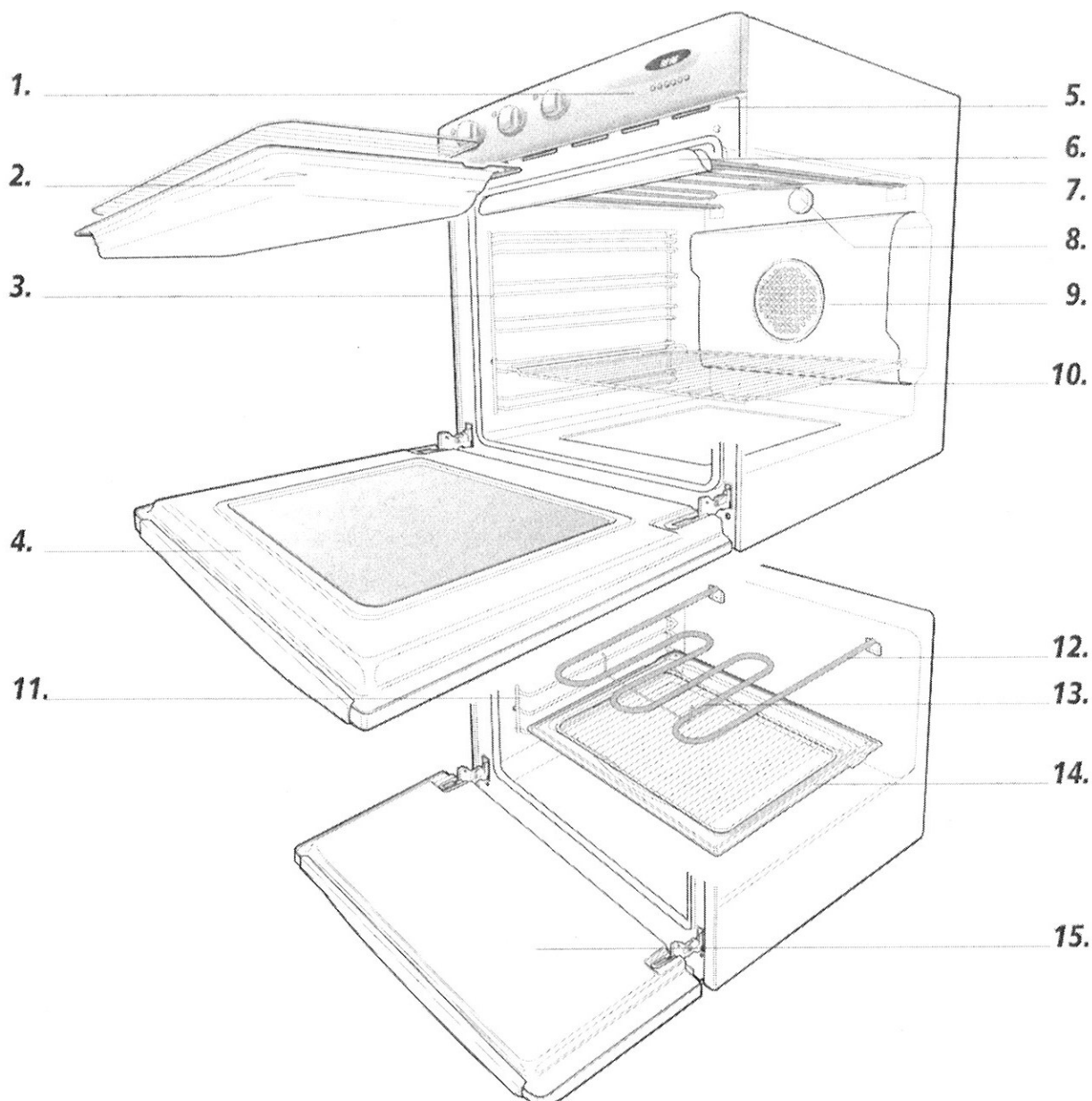
7. Electronic Clock

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



UNDERSTANDING YOUR OVEN (Continued)

Fan Forced and Multifunction Underbench & Separate Grill Ovens



1. Control Panel

2. Full Width Grill Dish & Rack

3. Grill Dish & Shelf Support

(removable - see page 19).

4. Oven Door (removable - see page 18).

5. Cooling Fan Vents

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

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

8. Oven Light

9. Fan Cover (see page 19 for removing)

10. Shelf

11. Grill Dish Support (removable - see page 19)

12. Grill Element

13. Grill Element Support Clip

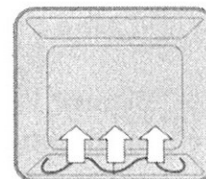
14. Full Width Grill Dish & Rack

15. Grill Door (removable - see page 18)

UNDERSTANDING THE FUNCTIONS

Baking (Conventional oven)

Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature.



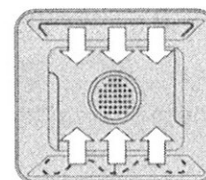
You can use the **"Bake"** function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

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

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

Baking (Multifunction ovens)

Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature.



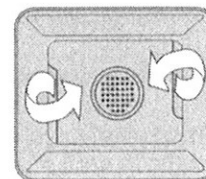
You can use the **"Bake"** function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

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

CAUTION: Do not line the bottom of the oven with foil.

Fan Baking (Fan forced & multifunction ovens)

Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time.



You can use the **"Fan bake"** function for multi shelf cooking, reheating cooked foods, pastries and complete oven meals.

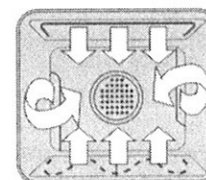
It will cook at a lower temperature and be faster than baking.

Please note that some variation in browning is normal.

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

Fan Assisted Baking (Multifunction ovens)

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



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

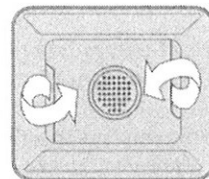
Do not use the bottom shelf. If the two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.

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

UNDERSTANDING THE FUNCTIONS (Continued)

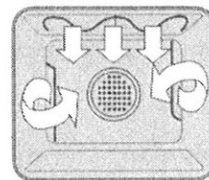
Defrosting (Fan forced & multifunction ovens)

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



Fan Grilling (multifunction ovens)

"Fan grill" offers you the benefits of both **"Bake"** and traditional **"Grill"** functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for fan grill.



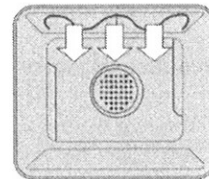
You can use **"Fan grill"** for large cuts of meat, which gives you a result that is similar to **"Rotisserie"** cooked meat.

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

Grilling (In Oven)

The **"Grill"** directs radiant heat from the powerful upper element onto the food.

You can use the **"Grill"** function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door open or closed.



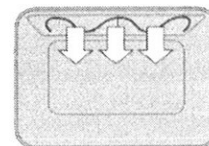
Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour.

Do not cover the grill rack with foil.

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

Grilling (Separate)

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



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

Do not cover the grill rack with foil.




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

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

Cooling Fan

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

COOKING GUIDE FOR MULTIFUNCTION OVENS

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

- Recommended method
○ Alternative method

HANDLING BAKING & GRILLING PROBLEMS

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





OPERATING YOUR ELECTRONIC CLOCK



Setting the time of day

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

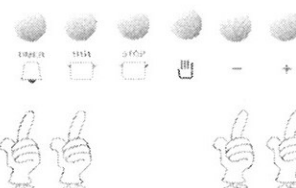
Note: The clock has a 24 hour display. After you have turned on your oven, "0.00" and "Auto" will blink alternately on the display.

To set

- Press  and  buttons briefly at the same time.
- Note:** You have four seconds to start setting the clock time before "0.00" flashes and you have to start again.
- Set the correct time using + & - buttons.

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




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




Setting the timer

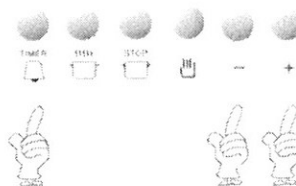
Sets a countdown time which will beep when the time is finished.

To set

- Press the  button briefly.
- Set the time you want by using the + & - buttons. You will see the time of day and the timer symbol  on the display screen.
- Press the  button briefly to check your time remaining. You will see the set time for 4 seconds before the time of day is displayed again.

- To stop the beeper, press the  button.

Note - timer symbol showing




Using Automatic cooking

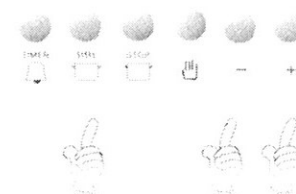
To set the cooking duration.

- Check that the clock shows the correct time of day.
- Select the function and temperature that you need. The oven indicator light will shine and the element will come on.
- Decide how long your food will take to cook.

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

- Press  button, then select time by using + & - buttons.


Note - cook symbol showing



OPERATING YOUR ELECTRONIC CLOCK (Continued)




Automatic cooking (continued)

To set stop time

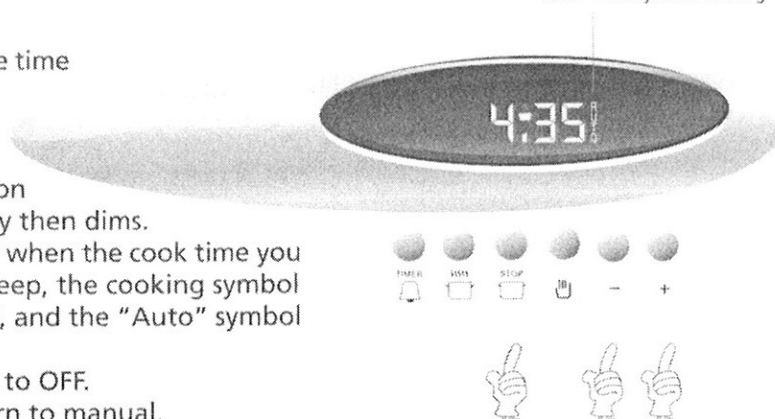
- Press  button.
- Use the + & - buttons to enter the time you want to finish cooking.

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



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

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

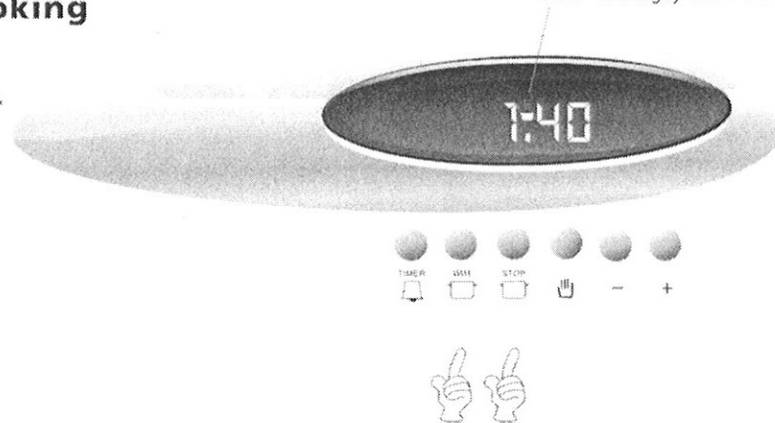
Note - auto symbol showing



To check automatic cooking


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

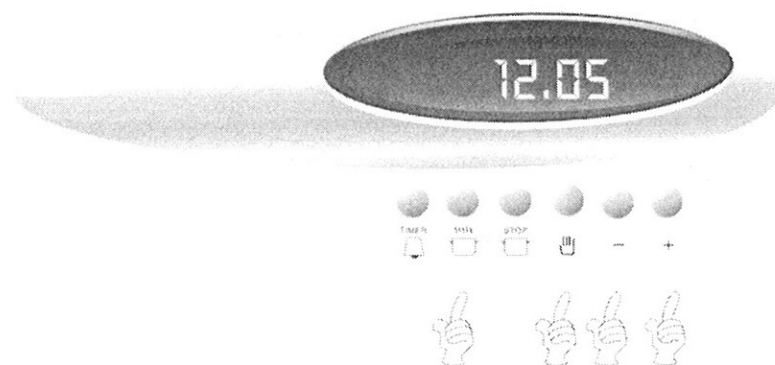
Note - cooking symbol showing



To cancel automatic cooking

Press  button.

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



OPERATING YOUR TIME OF DAY CLOCK

Setting the time of day

The clock has a 24 hour display. After you have turned on your oven, you will see "0.00" on your display.

To set


- Press ▲ and ▼ buttons together briefly.
- You have four seconds to start setting the clock time before "0.00" flashes and you have to start again.
- Set the correct time using ▲ & ▼ buttons.
- If you make a mistake, press ▲ and ▼ buttons and start again.



Setting the timer

To set

- Press the ▲ or ▼ buttons to start the minute timer.

Note: The timer symbol  will show on your screen.

Press ▲ button to increase the time.

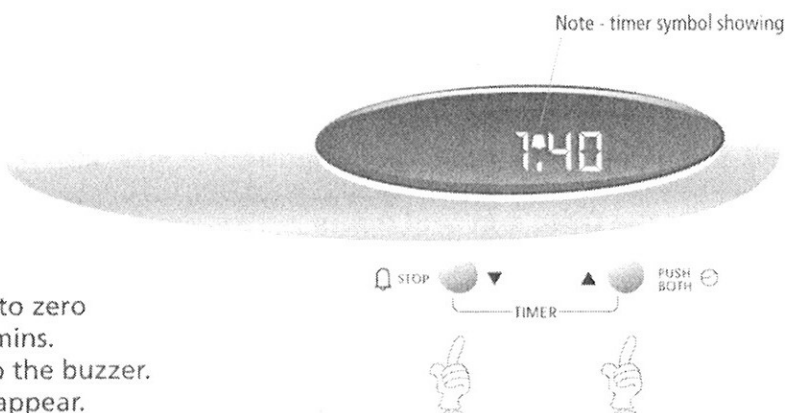
Note: The timer will count down to zero (0) and a buzzer will sound for 2 mins.

- Press the ▲ or ▼ button to stop the buzzer.
- Wait 4 seconds. The time will reappear.

Note: The time will not show when the timer is set.

To reset the timer (and display time).

- Press the ▼ button until you see zero on the display.
- Wait 4 seconds. The time will reappear.



Operating your 60 min ringer timer

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

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

CLEANING AND CARING FOR YOUR OVEN

IMPORTANT: Always make sure that your oven is turned off before you clean it.

Enamel

- Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers. **Note:** You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Stainless Steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below if you want your oven to look its best, perform well and have a long life. **Care must be taken when wiping exposed stainless steel edges.**

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

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

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

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

Control Panel

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

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

Grill

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

Removing the Oven and Grill Doors

Follow these steps to make your cleaning easier:

- Open door fully.
- Rotate the stirrup fully on each hinge toward you.
- Slightly close the door. The stirrups will now remain engaged.
- Close the door half way.
- Lift it slightly to disengage the hinge from the location notches.
- Remove the door.

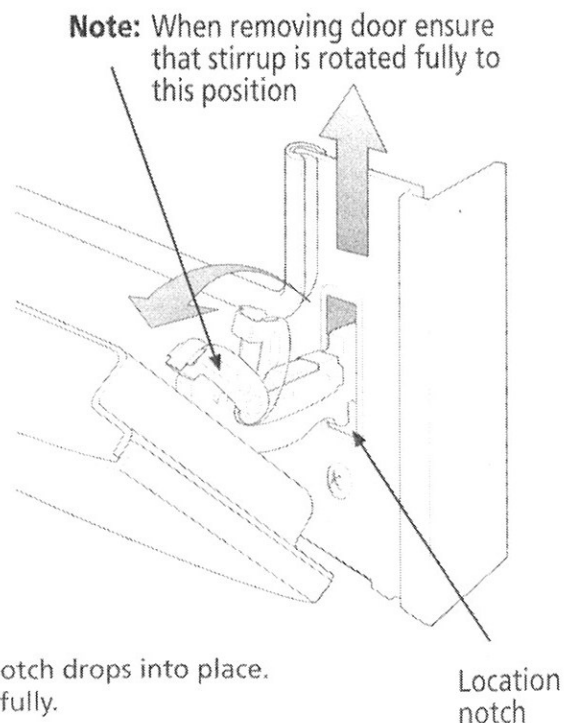
Note: Do not lift the door by the handle. Use one hand either side of the door, keeping fingers clear of the hinge arm.

IMPORTANT: DO NOT PUT THE DOOR IN WATER.

Replacing the door:

- Relocate the hinge arms into the oven hinge housing.
- Close the door partly to make sure that the locations notch drops into place.
- When the hinges are correctly in place, open the door fully.
- Push the stirrups back to their original position.

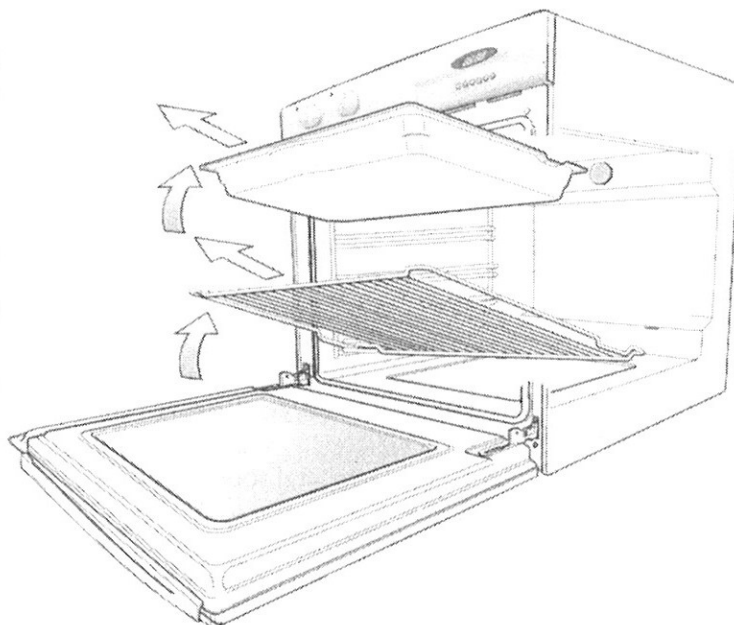
Note: Never use force. Always make sure that you have correctly engaged the location notch before you operate the door.



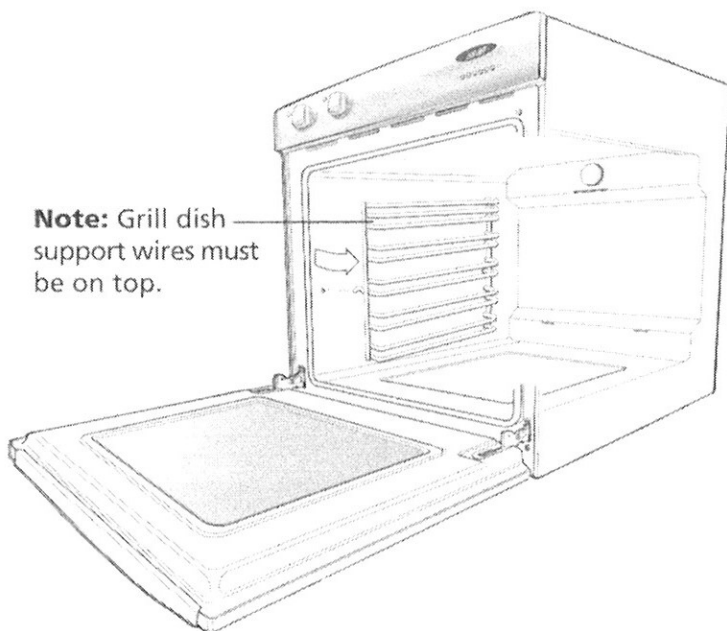
CLEANING AND CARING FOR YOUR OVEN

Removing the Grill Dish and Shelves

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



Note: Grill dish support wires must be on top.



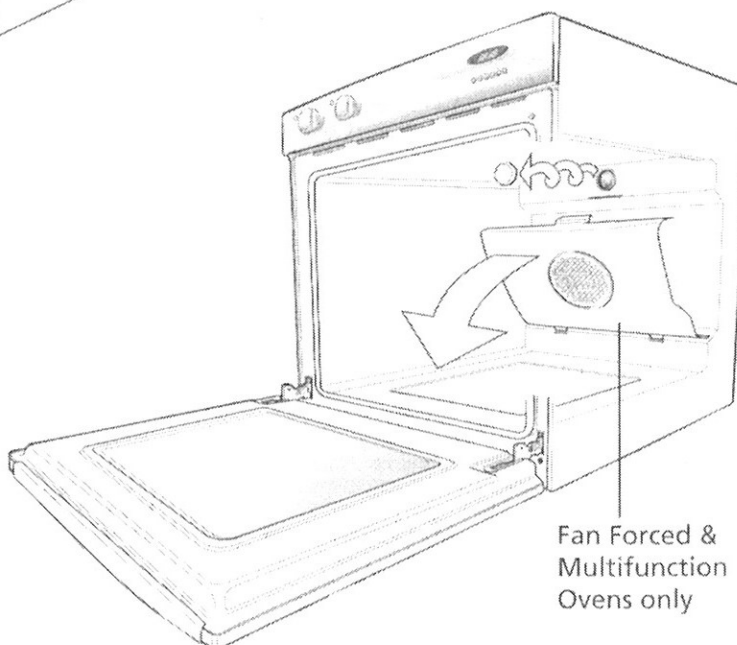
Removing the Shelf Supports

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

Removing the Fan Cover and Oven Light Glass.

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

IMPORTANT: Make sure your oven is turned off before you remove or replace parts.

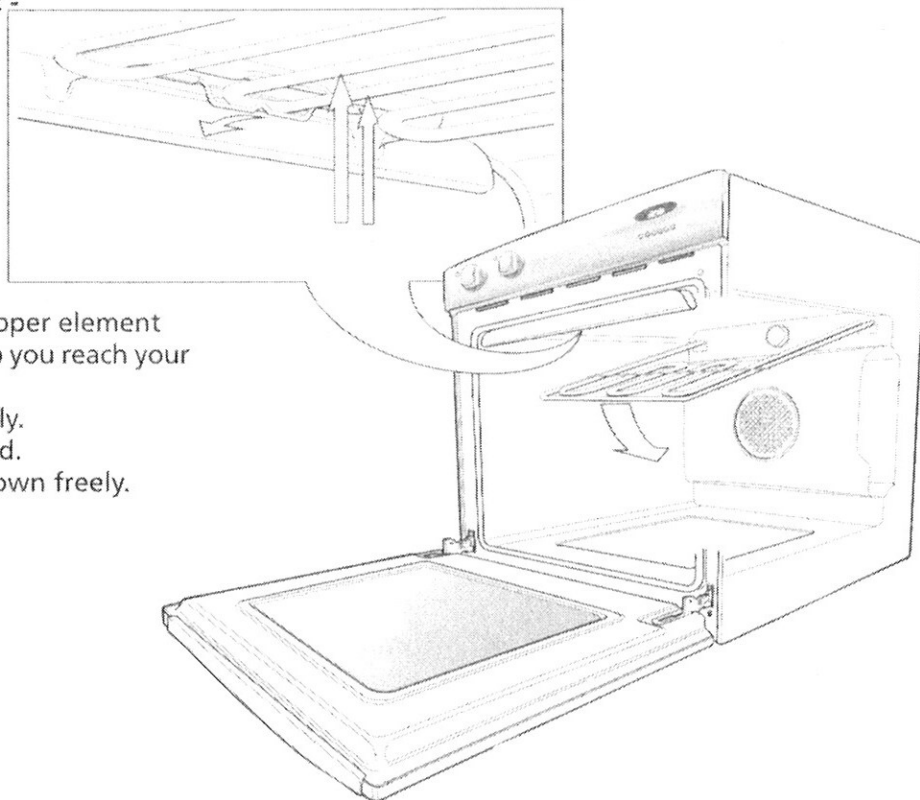


CLEANING AND CARING FOR YOUR OVEN

Releasing the element - Multifunction Ovens

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

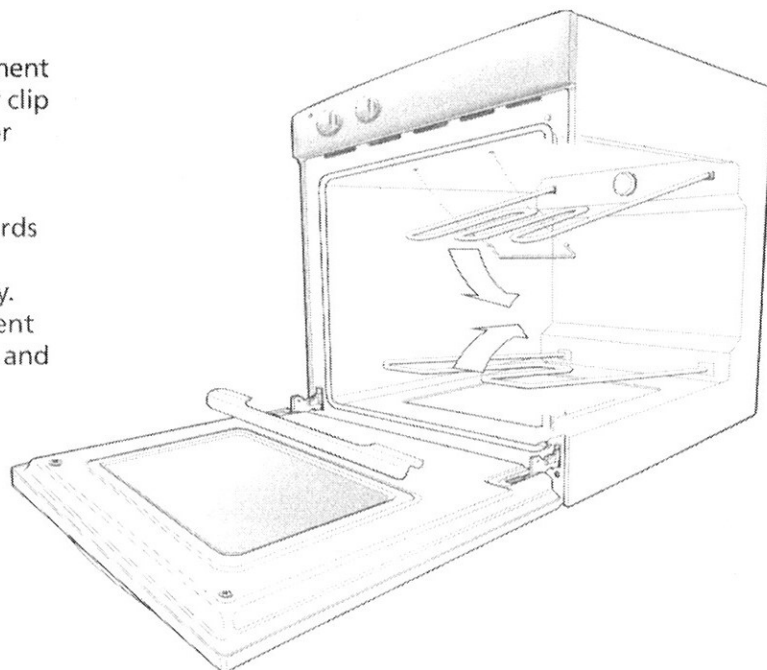
- Lift element up carefully.
 - Pull hanger clip forward.
- The element will drop down freely.



Releasing the elements - Conventional Ovens

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

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



SOLVING PROBLEMS

Faults

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

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

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

Data Plate

When you need information, service or replacement parts please:

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

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

Underbench models: Visible when the oven door is open.

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

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

PROBLEM	POSSIBLE CAUSES
Oven or grill not working:	<ul style="list-style-type: none"> • Power not turned on. • Controls are incorrectly set. • Household fuse has blown or power supply is off. <p>Note: If the household fuse continues to blow, call the Service Centre.</p>
Oven light not working:	<ul style="list-style-type: none"> • Lamp blown or loose in socket. • Household fuse has blown. <p>Note: If the household fuse continues to blow, call the Service Centre.</p>
Oven not heating enough:	<ul style="list-style-type: none"> • Foil or trays on bottom of oven.
Oven not working:	<ul style="list-style-type: none"> • Clock is in Auto mode. (Refer to operating instructions) • Household fuse has blown. <p>Note: If the household fuse continues to blow, call the Service Centre.</p>
Timer flashing on display:	<ul style="list-style-type: none"> • Power failure or interruption. <p>Note: Reset time of day and any cooking functions you were using. (Refer to operating instructions).</p>
Unit smoking when first used:	<ul style="list-style-type: none"> • Protective oils being removed. (Refer to installation instructions, Page22).
Condensation building up:	<ul style="list-style-type: none"> • Reduce amount of water used in cooking.

Note: Only authorised personnel should carry out servicing.

INSTALLATION

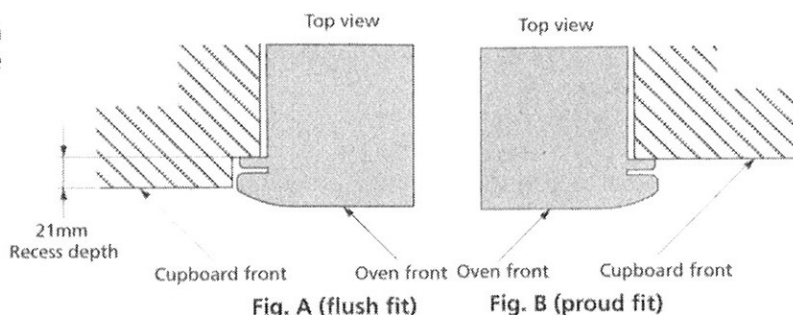
CAUTION: To avoid any potential hazard, you must follow our instructions below when you install your appliance.

Installing Your Underbench/Wall Oven

- You can install your appliance as an underbench or wall oven.

- For the best integration of your oven with your kitchen, install this appliance in a standard 600 mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts. (Fig A) A recess of 21 mm is ideal.

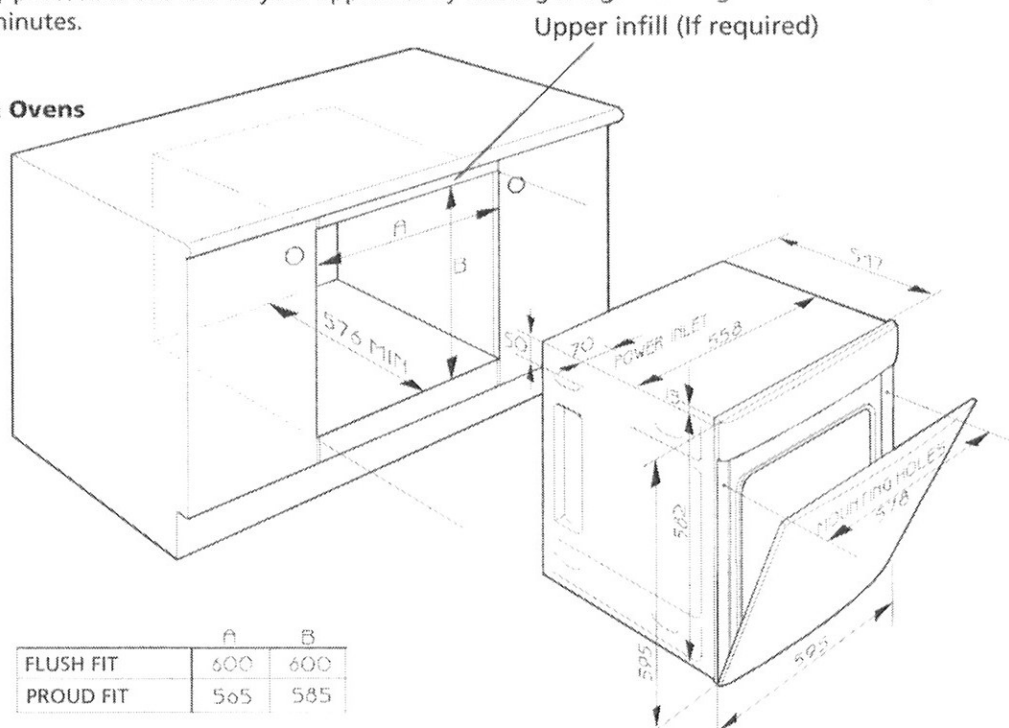
- You can also install it using a proud fit with the surrounding cupboards (fig. B).



Please follow the points below when installing your appliance:

1. Use an authorised person as stated in the local municipal building codes and other relevant statutory regulations. Refer to AS3000 clause 3.12 for requirements for direct connection to fixed wiring.
2. **IMPORTANT:** This appliance must be properly earthed.
3. Prepare the cupboard opening to match your appliance measurements. (See diagrams below).
4. To prevent tipping, use the screws supplied to secure your oven into the cupboard by fastening through the 2 holes (underbench) or 4 holes (separate grill) to the front panel.
5. **IMPORTANT:** Before you cook in your new oven:
 - Make sure that the room is well ventilated (to avoid smoke).
 - Remove any protective oils left on your appliance by turning the grill to "high" for 10 minutes, and then the oven for 10 minutes.

Underbench Ovens

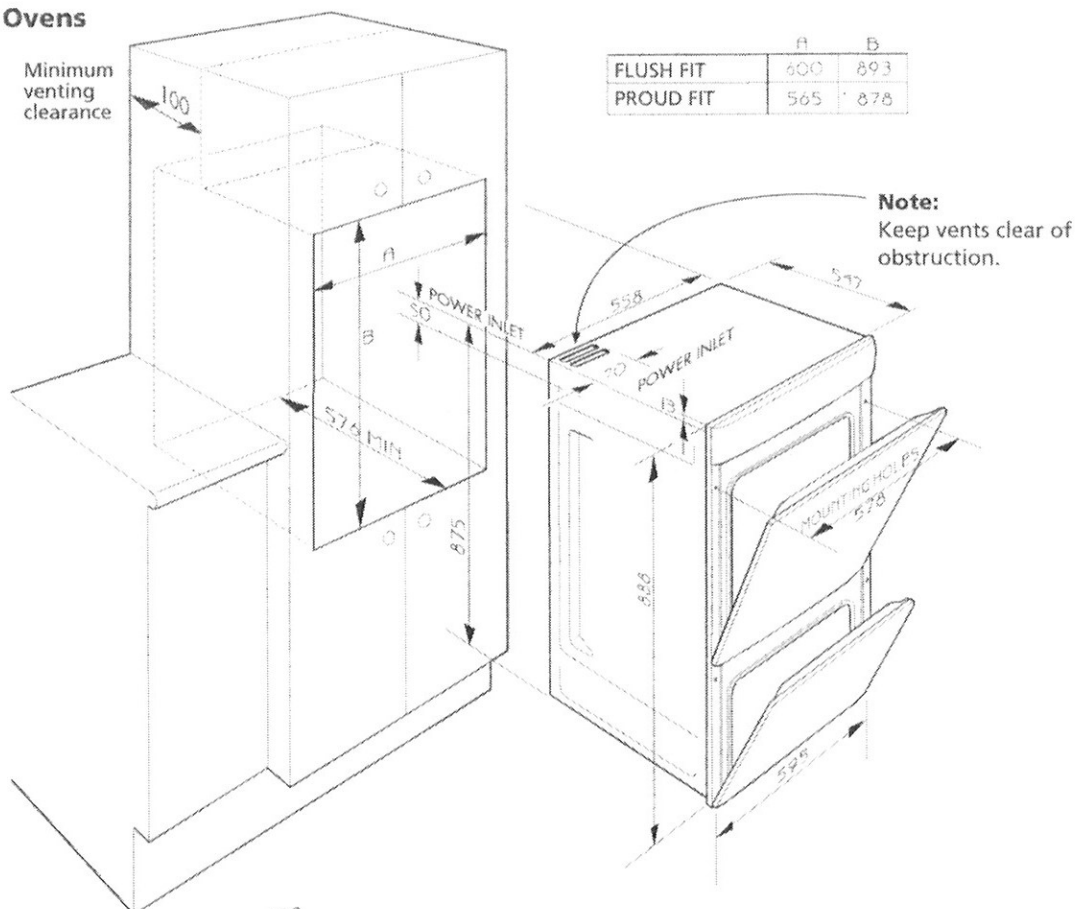


Your **underbench oven** looks best when the control panel is directly under the benchtop. An **upper infill** panel may have to be added if the cooktop placed above the benchtop is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven.

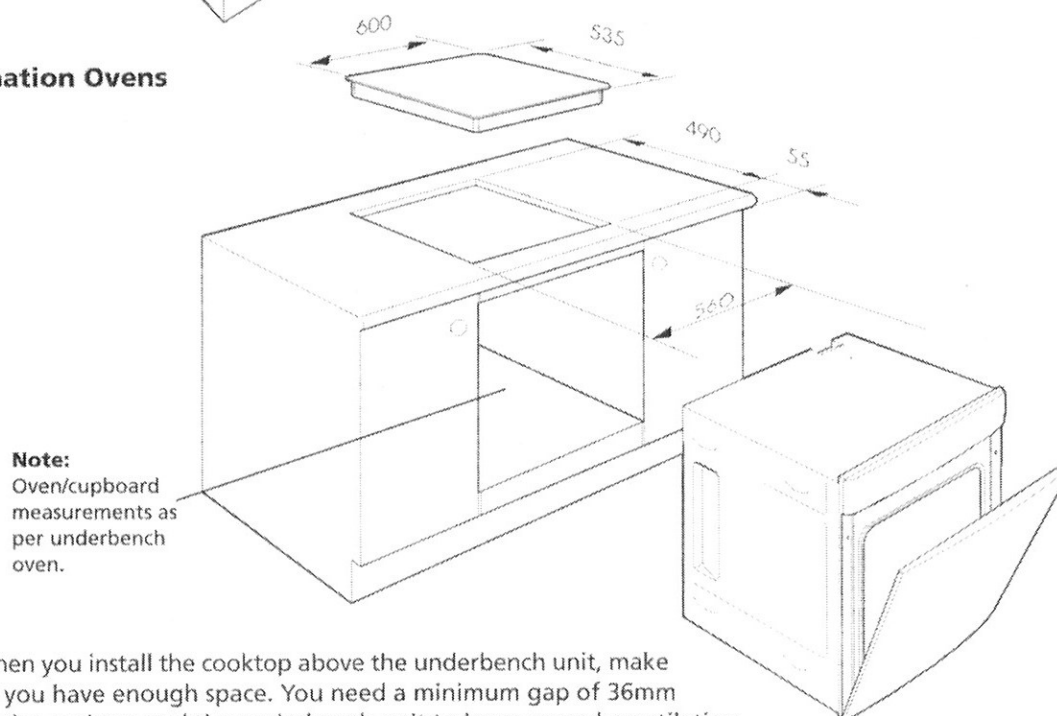


INSTALLATION

Separate Grill Ovens



Combination Ovens



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



EMAIL APPLIANCES (NZ) LIMITED COOKING APPLIANCE WARRANTY — NEW ZEALAND

This Email appliance is warranted by the manufacturer, Email Appliances (NZ) Limited ("the Company") to be free from defects in materials and workmanship for a period of 12 months from the date of purchase.

Conditions:

- During the warranty period the Company, or its service agent, will pay the cost of repairing or replacing all parts which are defective.
- If your appliance is used for business, the Consumer Guarantees Act 1993 does not apply.
- The appliance must be installed and operated in accordance with the Company's instructions.
- It does not apply to normal wear and tear, or any service, which is needed after an accident, negligence, alterations or misuse.
- It also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- It does not cover the cost of transport for service if you live outside the service area.
- This warranty is the only express warranty given by the Company.
- Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.

SERVICE CENTRES

SERVICE — NEW ZEALAND

SPARE PARTS 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

AUCKLAND
Email Appliances (NZ) Ltd, 3-5 Niall 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 Rd, Manukau (09) 277 7599

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

CHRISTCHURCH
R Redburn, 35 Ferry Road, Christchurch (03) 379 0446
Prime Distributors Ltd, Unit One, 15 Tallowood Place, Christchurch (03) 377 1009

DUNEDIN
South City Crampson, 589 Hillside Road, Dunedin (03) 455 5443

EMAIL APPLIANCES (NZ) LIMITED
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

Retailer (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.

SERVICE AND WARRANTY Service

- 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)

Spares

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)



EMAIL LTD.

WARRANTY ON COOKING APPLIANCES

This Email appliance is warranted by the manufacturer, Email Limited A.C.N. 000 029 407 (hereinafter called the Company), which undertakes by this warranty for the first year after installation the Company or its agent will pay the costs for repairing or replacing all parts the Company or its agents find defective. (But please note that you will pay for the costs of transport required, because of service located outside of areas serviced by the Company or its agent).

- This warranty applies only for Australia and does not cover any service consequent upon accident, alterations, misuse, fire or floods.
 - This warranty is conditional upon the appliance being used for personal, domestic or household purposes and installed and operated in accordance with the Company's instructions.
 - This warranty is the only express warranty given by the Company.
 - The Company reserves the right to determine whether or not the fault is caused by faulty workmanship or material or that any part is defective.
 - Where permitted by law, this warranty shall not apply to any loss suffered through or resulting from the non-operation or the ineffective operation of the Appliance or any part of the Appliance.
 - Nothing in this warranty, however, shall be construed as limiting any rights you may have under the Trade Practices Act or any other Commonwealth or State Legislation which gives you rights which cannot be modified or excluded by agreement.
- To ensure that service either pursuant to the above undertaking or otherwise is readily available, Email has established in all States authorised Service centres which are available to deal with service requirements. For further information, contact any of the Company's State Service centres.

Please complete data below for your future reference.

Model: Serial No.:

Purchased from: Purchase Date: