



Westinghouse

BUILT-IN COOKING APPLIANCES OWNER'S MANUAL

Thank you for buying a Westinghouse oven.
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 oven.



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.
- 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.

Grill

- The grill door must be open whilst grilling in a wall oven.
- 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.

Cooktops (solid & ceramic)

- Do not allow pots to boil dry, as damage to both pan and cooktop may result.
- Do not operate the cooktop for an extended period of time without a utensil on the hot plate.
- Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.

Ceramic glass

- If the ceramic glass is accidentally cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not place heat resistant mats, wire mats or aluminium foil under pots or pans.
- Do not cook food directly on the ceramic glass surface.
- Do not use round bottom woks or similar utensils that could lead to over heating of hotplates and possible damage to the cooking surface.

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 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. If adjacent to vinyl-wrapped surfaces, use installation kit from vinyl wrap supplier
- 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.
- If a rigid gas pipe is used for installation it should include sufficient loops or forms to allow the appliance to be moved out from the installed position for servicing.
- 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.

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.

Disposing of your old appliance

Your old appliance could contain material that could be recycled, please contact your local waste collection centre or scrap merchant before disposing of your old oven.

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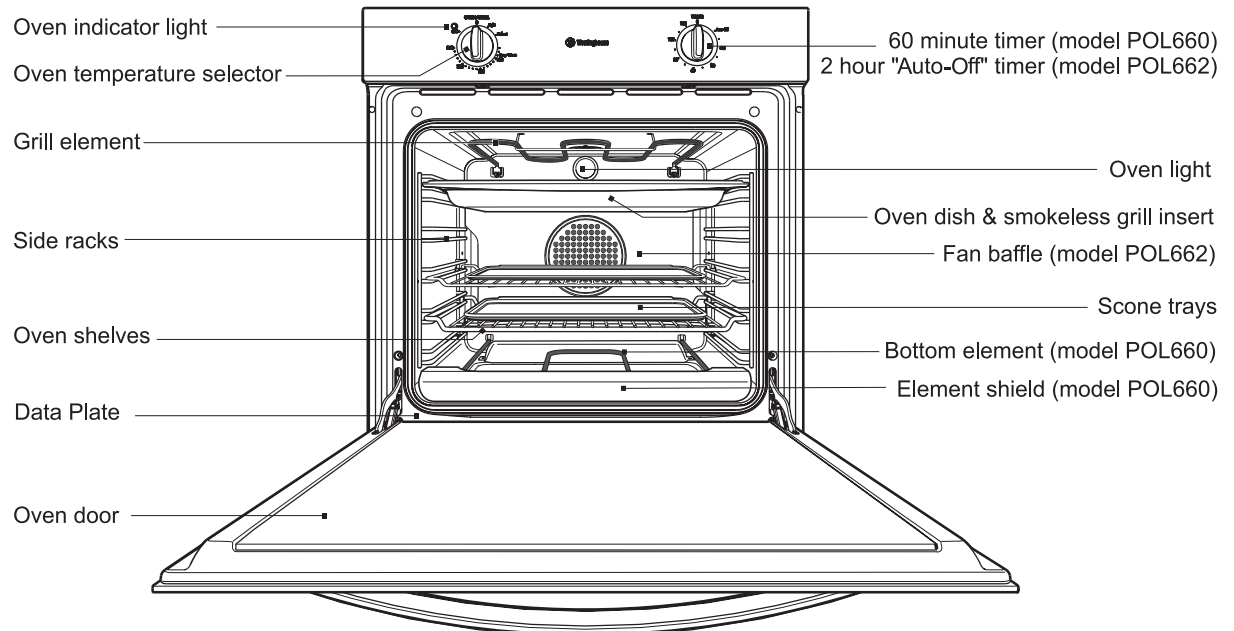
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DESCRIPTION OF YOUR APPLIANCE

General view - Electric underbench with grill in oven

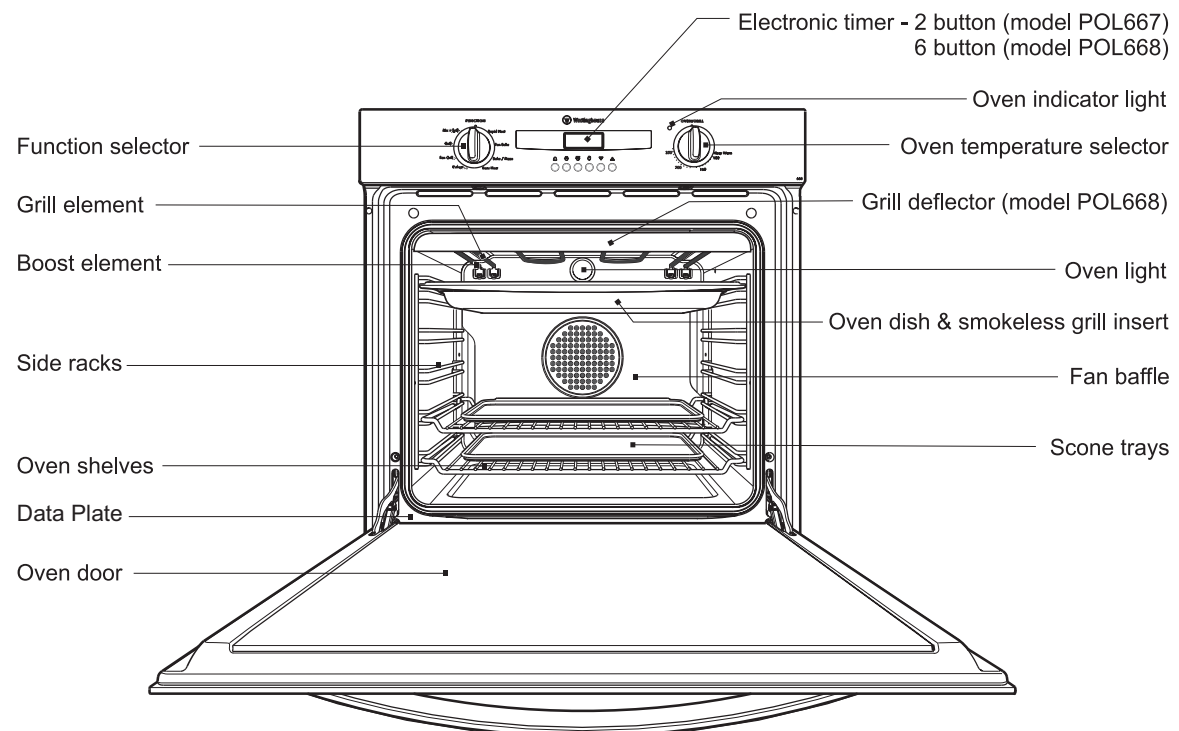
Model POL660 - Conventional

Model POL662 - Fan forced



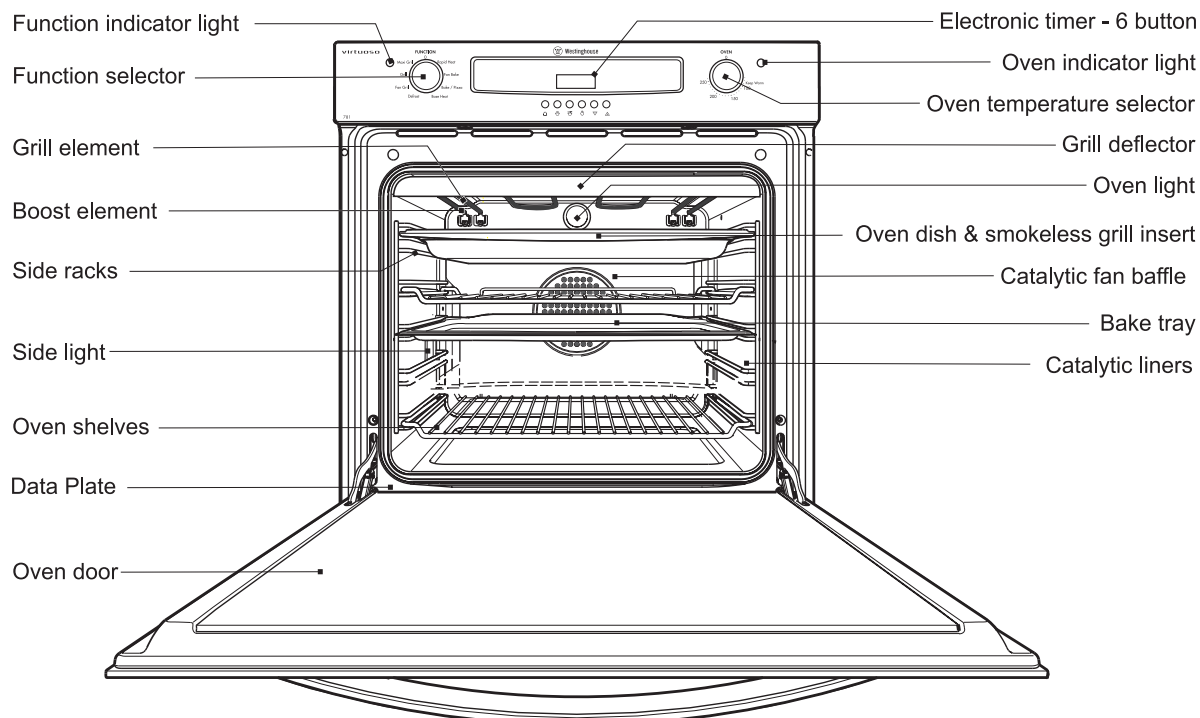
Model POL667 - Multifunction 5

Model POL668 - Multifunction 8

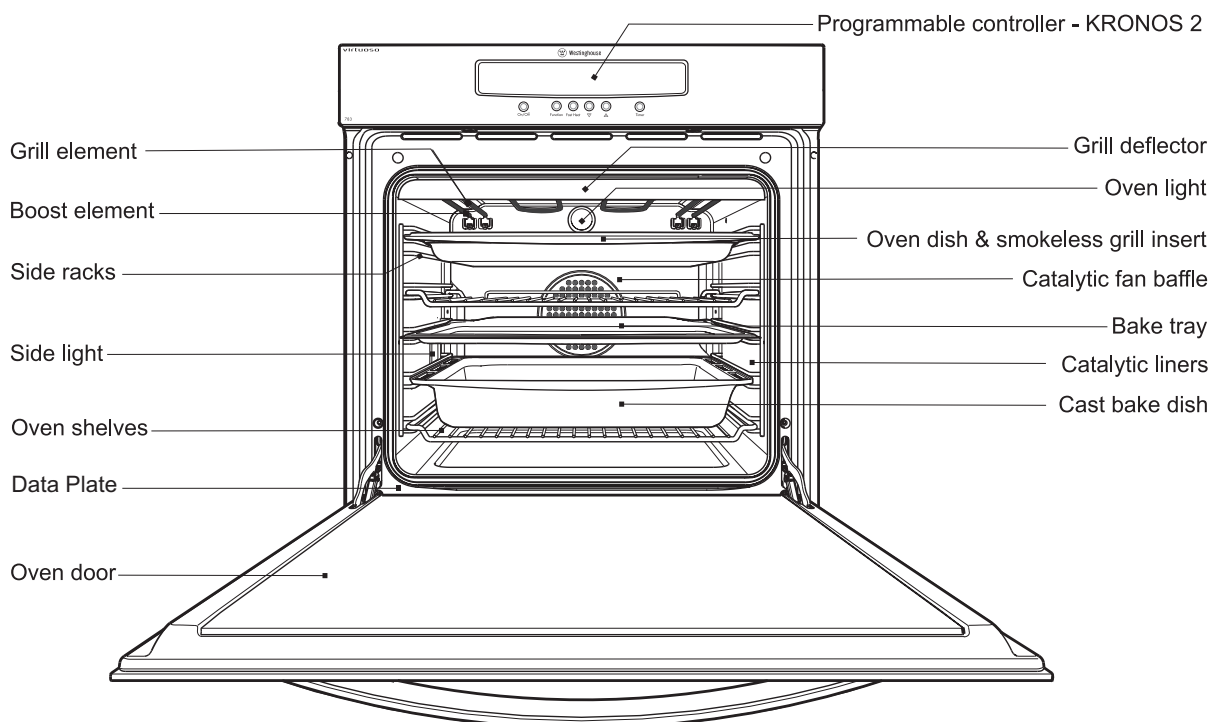


DESCRIPTION OF YOUR APPLIANCE

Model *POL781* - Multifunction 8 Virtuoso



Model *POL783* - Multifunction 10 Virtuoso

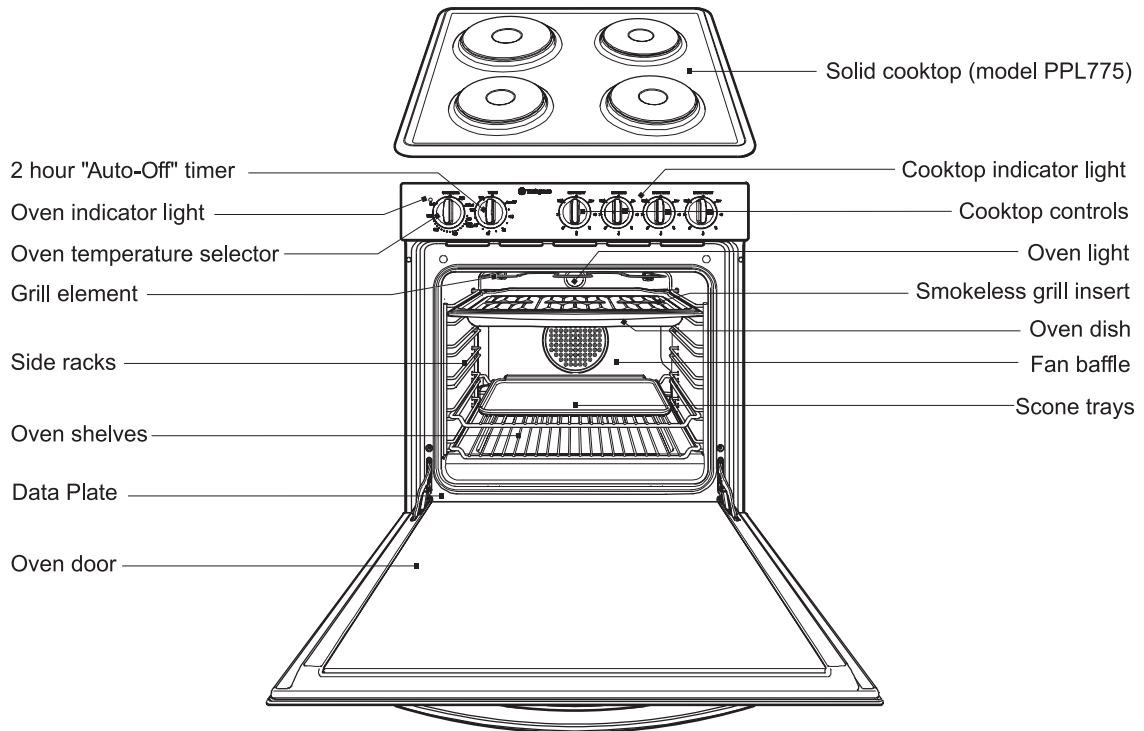


DESCRIPTION OF YOUR APPLIANCE

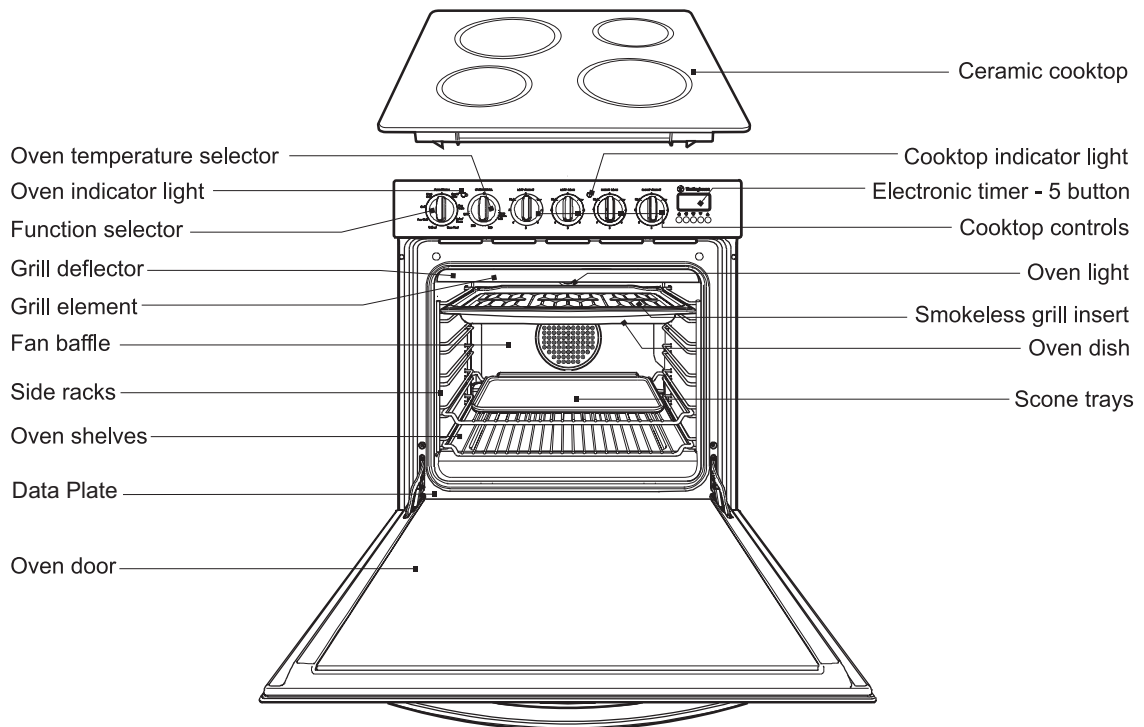
General view - Electric combination underbench with grill in oven

Model PPL775 - Fan forced with solid cooktop

Model PPL776 - Fan forced with ceramic cooktop



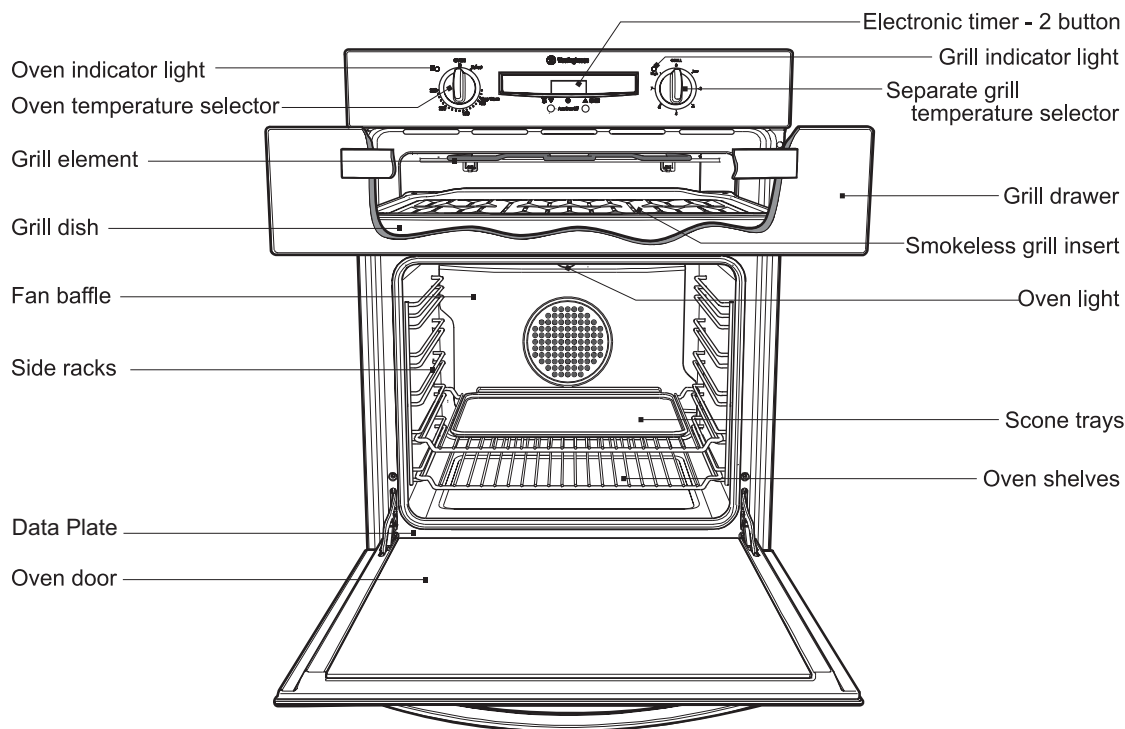
Model PPL778 - Multifunction 8



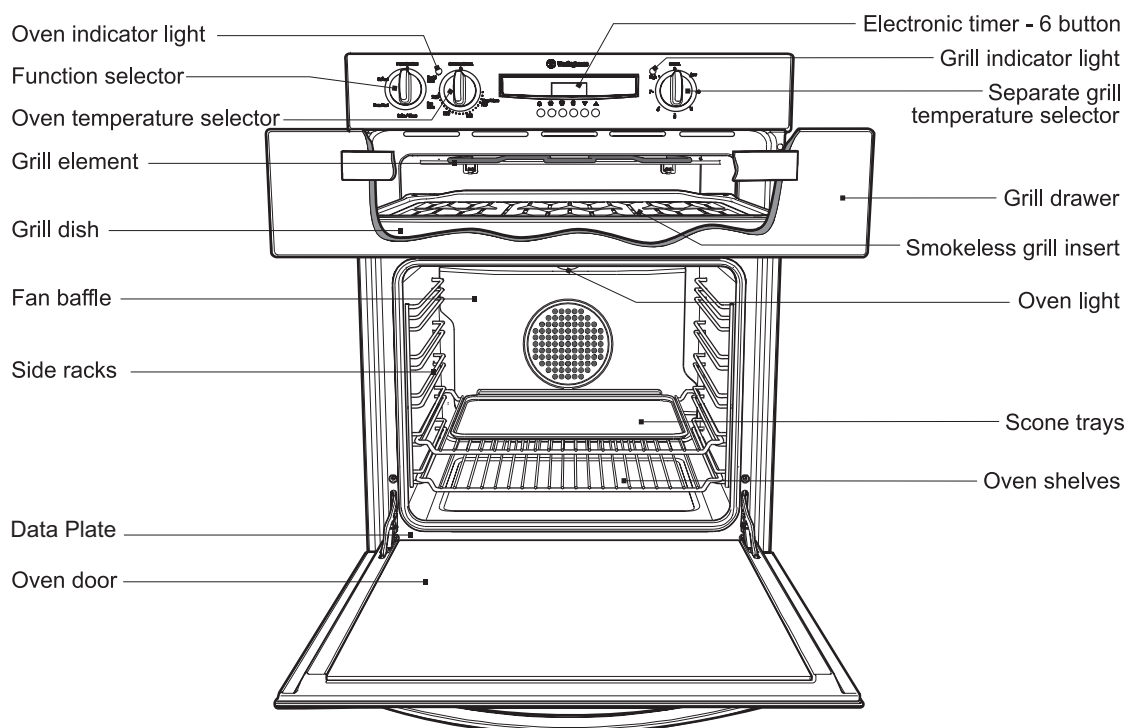
DESCRIPTION OF YOUR APPLIANCE

General view - Electric separate grill underbench

Model PGL657 - Fan forced



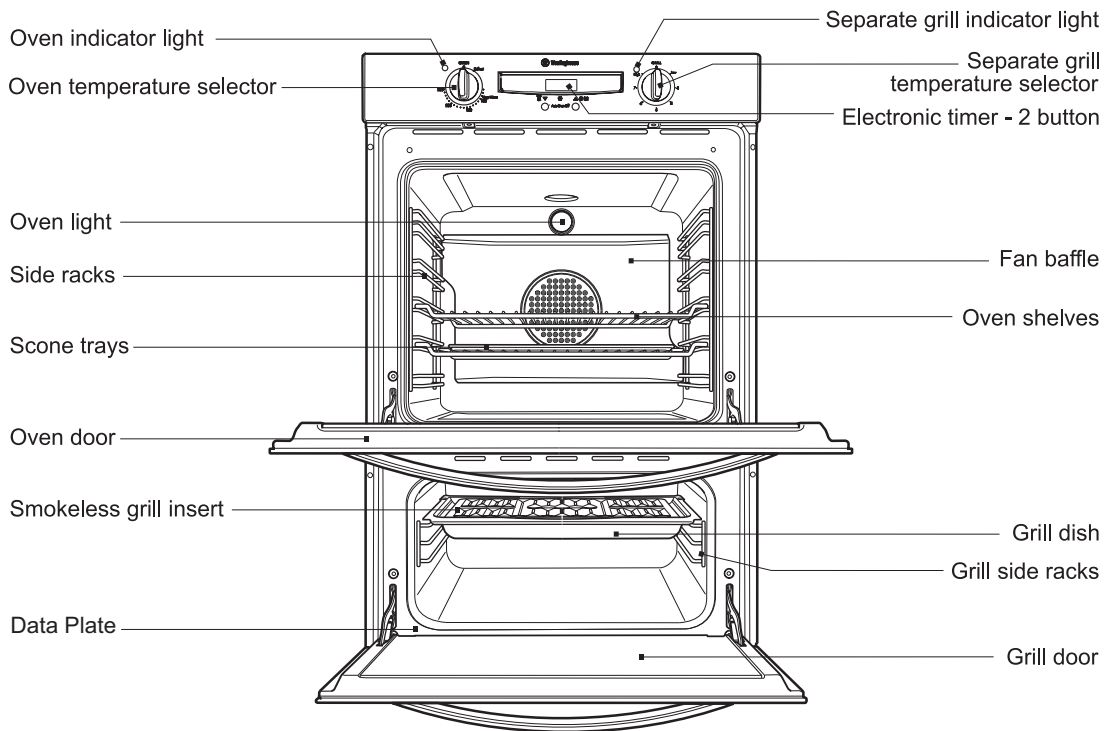
Model PGL659 - Multifunction 5



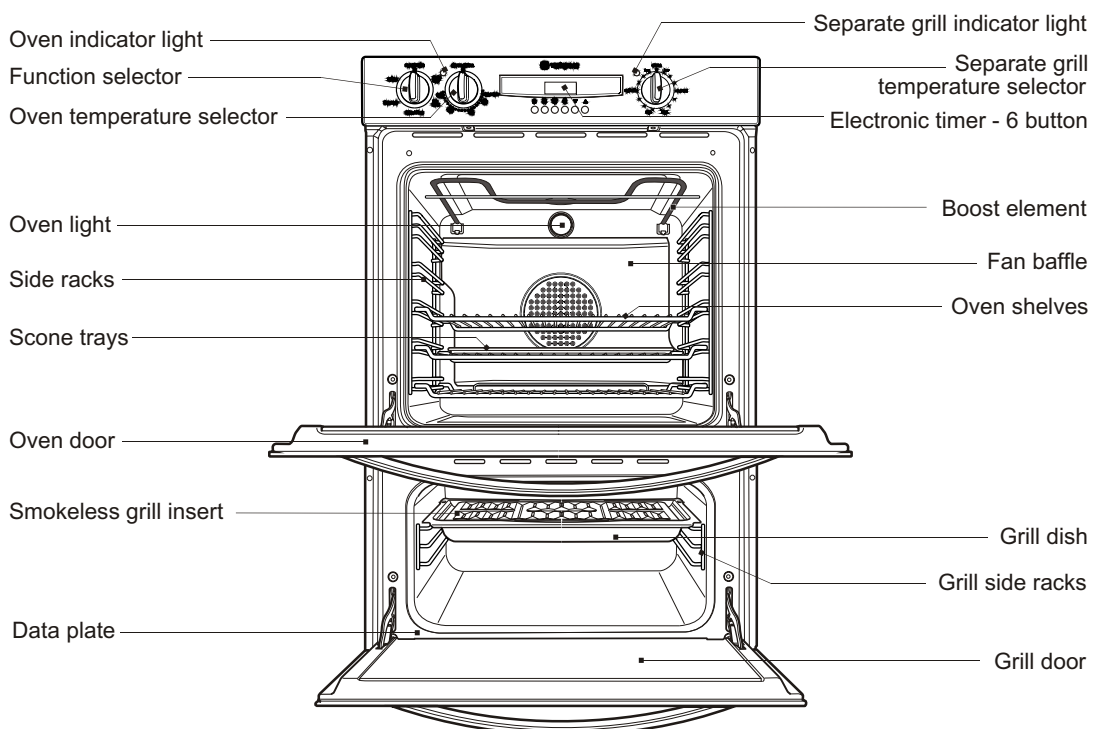
DESCRIPTION OF YOUR APPLIANCE

General view - Electric separate grill walloven

Model PXL688 - Fan forced

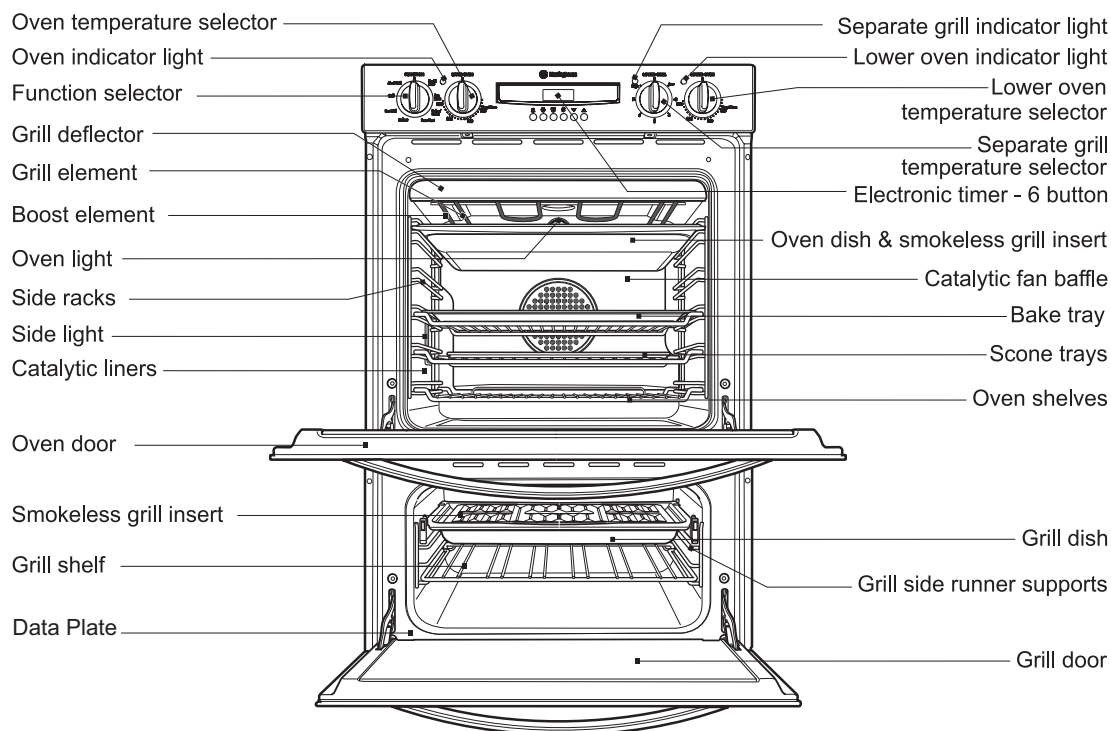


Model PXL698 - Multifunction 5



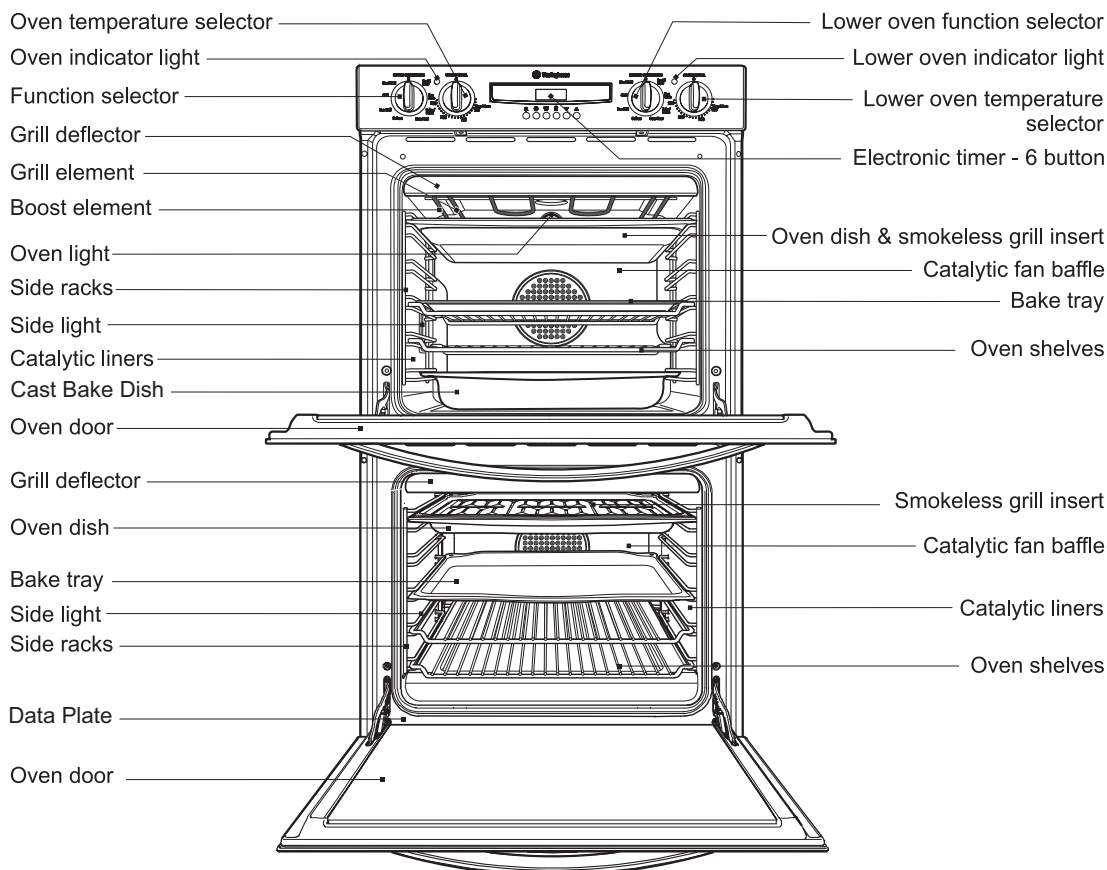
DESCRIPTION OF YOUR APPLIANCE

Model **PDL790** - Multifunction 8



General view - Electric double oven

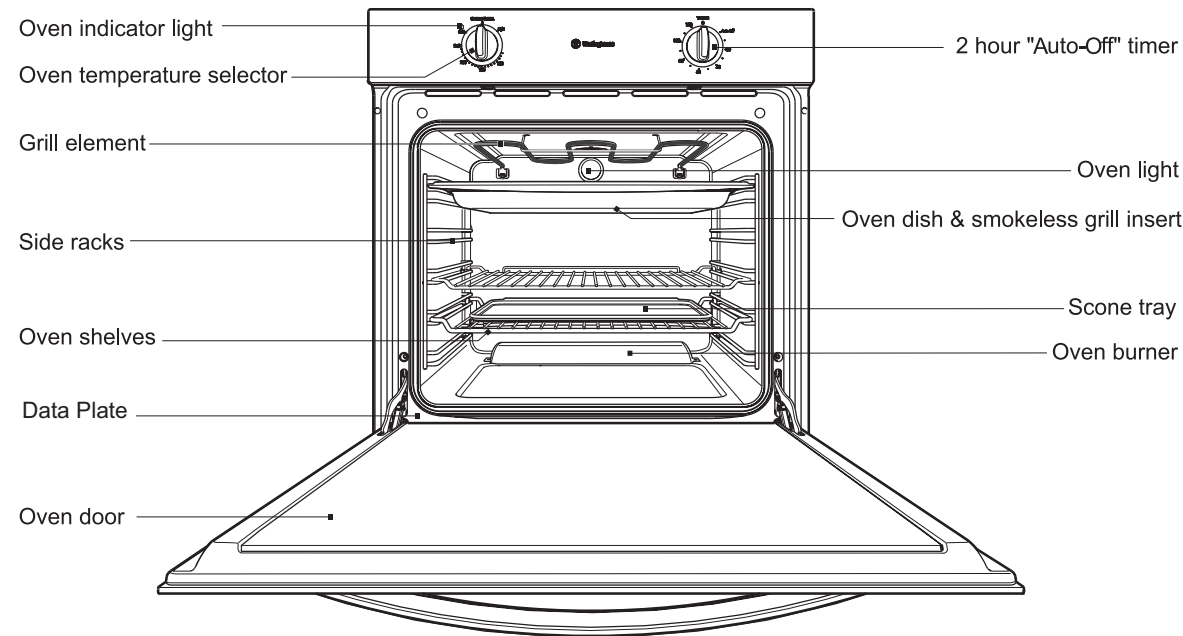
Model **PDL794** - Multifunction 8 (upper & lower ovens)



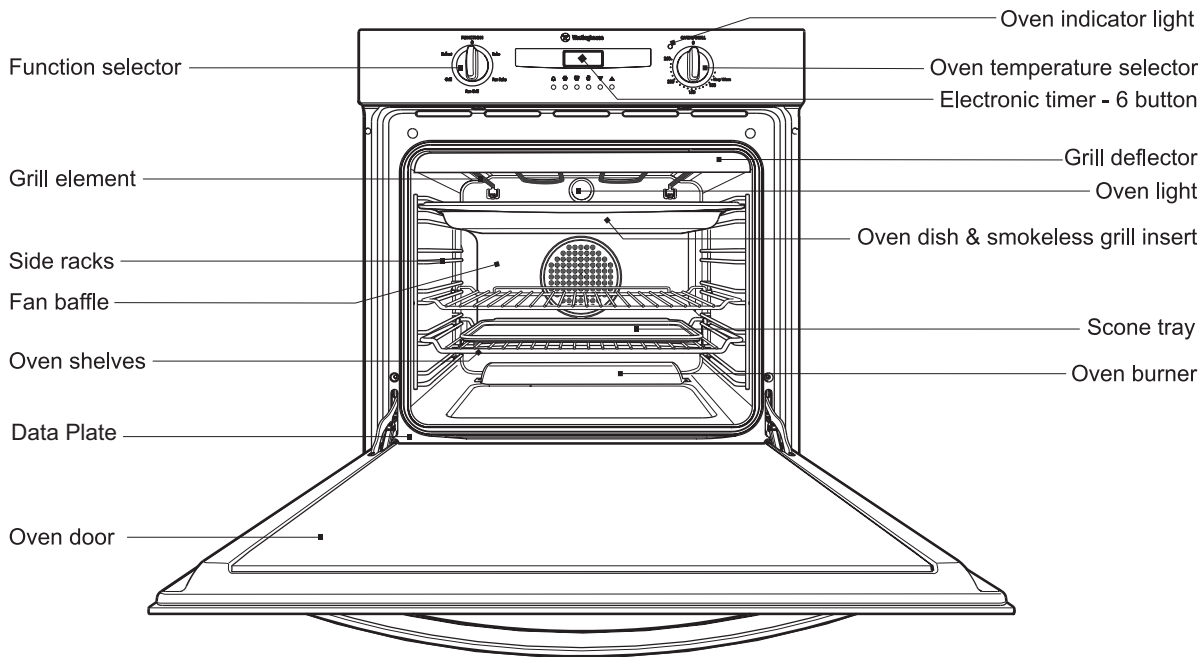
DESCRIPTION OF YOUR APPLIANCE

General view - Gas underbench with electric grill in oven

Model **GOL472** - Conventional



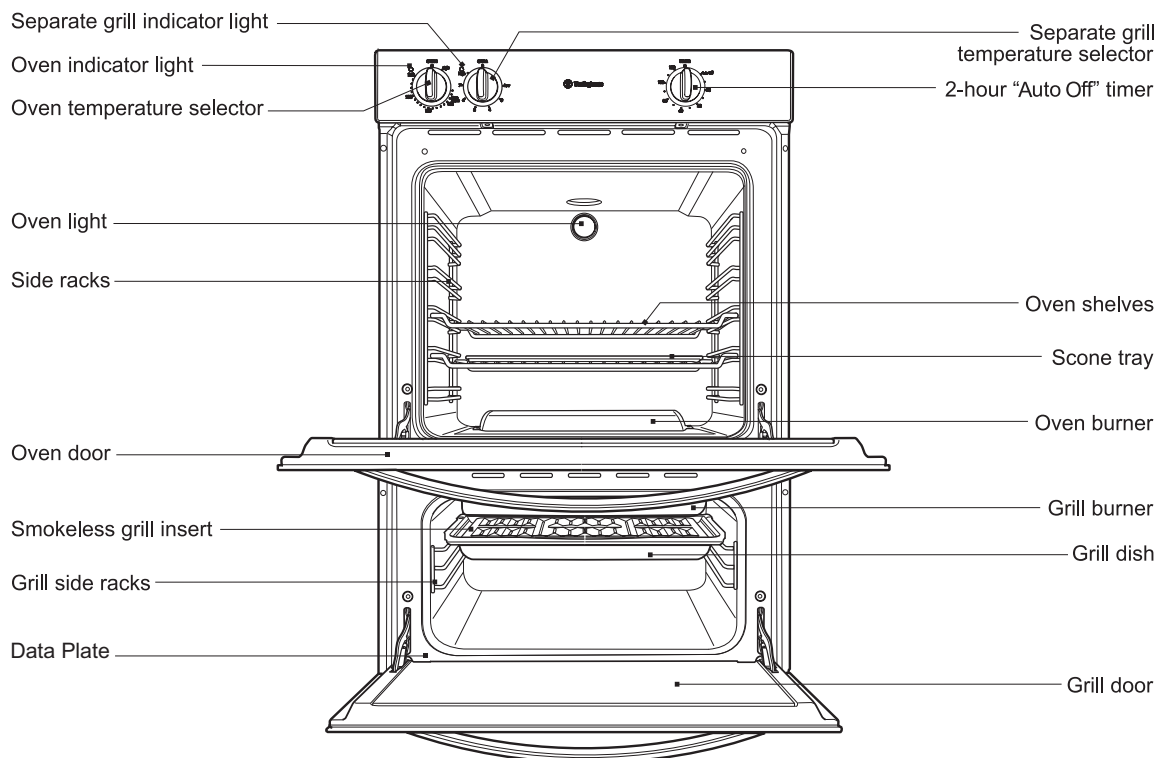
Model **GOL476** - Multifunction 5



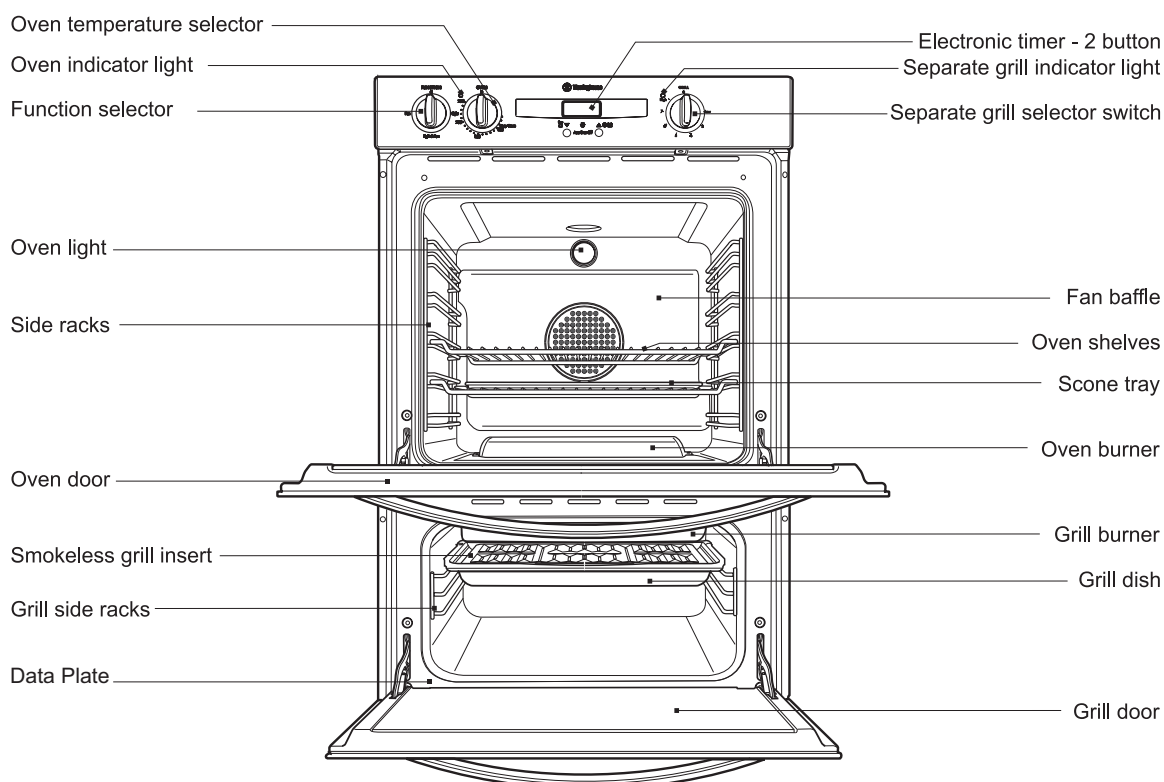
DESCRIPTION OF YOUR APPLIANCE

General view - Gas wall oven with separate grill

Model **GXL540** - Conventional



Model **GXL650** - Fan Forced



BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

Setting the time

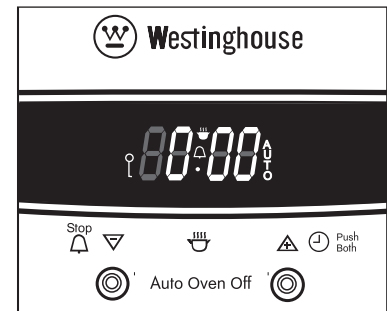
Depending upon which model you have purchased, your appliance maybe fitted with an electronic / programmable timer. You must set the time of day before you can operate your appliance.

2 button electronic clock

After the appliance has been switched on "0.00" and "AUTO" will alternately flash on the clock display.




1. Press buttons ▽ and ▲ at the same time. "AUTO" will begin flashing and you now have 4 seconds to start setting the time of day or you will have to start the process again.
2. Enter the time of day in hours and minutes by pressing the ▽ or ▲ buttons. Once the time has been entered, the clock advances minute by minute.

NOTE: The clock has a 24-hour display.

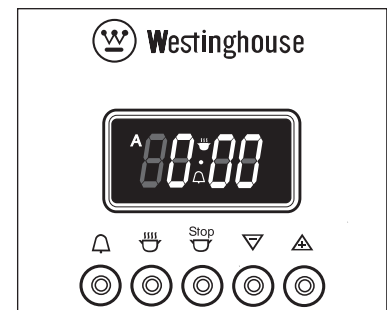


5 button programmable clock

After the appliance has been switched on "0.00" and "A" will alternately flash on the clock display.



1. Press  and  buttons together and hold down.
2. Whilst holding these buttons press the ▽ or ▲ buttons to set the time of day. When the time of day has been entered the manual cook symbol  will appear in the display and the clock will advance minute by minute.

NOTE: The clock has a 24-hour display.

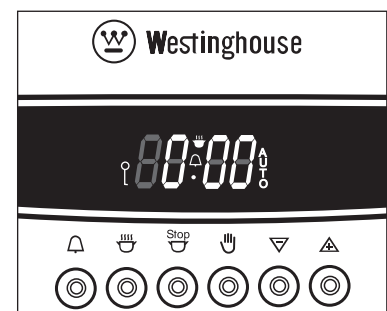


6 button programmable clock



After the appliance has been switched on "0.00" and "AUTO" will alternately flash on the clock display.


1. Press buttons  and  at the same time. "AUTO" will begin flashing and you now have 4 seconds to start setting the time of day or it will flash as if the appliance has been just switched on.
2. Enter the time of day in hours and minutes by pressing the ▽ or ▲ buttons. Once the time has been entered, the clock advances minute by minute.

NOTE: The clock has a 24-hour display and the clock display will dim between the hours of 22:00 and 06:00.

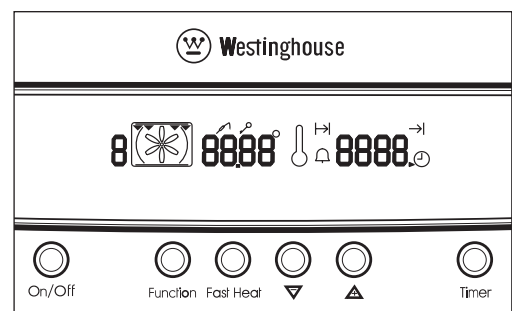


KRONOS 2 programmable controller

After the appliance has been electrically connected, the set clock symbol  and timer arrow  will flash on the clock display.

1. To set the time of day in hours and minutes press the ▽ or ▲ buttons. 5 seconds after the last change the timer arrow  will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

NOTE: The clock has a 24-hour display.



Preparing your appliance for the first time

Please remove all stickers and leaflets from the floor of the oven before operation.

Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.

New appliances have a smell during first use. It is recommended to operate the oven empty at a temperature of 180°C for approximately 4 - 8 hours to eliminate the smell of the adhesive used in the insulation. Please ensure the room is well ventilated during this process.

If your appliance is fitted with a 2-hour "Auto Off" timer, make sure it is set to the 'O' marker for manual operation.

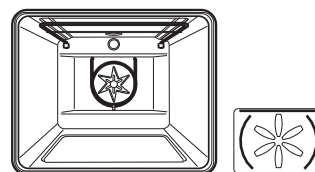
USING YOUR OVEN

Understanding your ELECTRIC oven functions

Rapid Heat (Multifunction ovens)

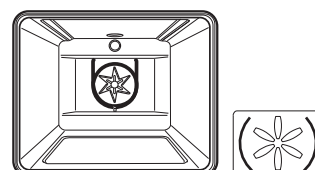
Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake".

"Rapid heat" is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat - ideal for busy people. Cook in the upper half of the oven for best results.



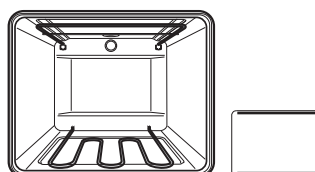
Fan Bake (Fan forced & multifunction ovens)

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.



Bake / Pizza (Multifunction ovens)

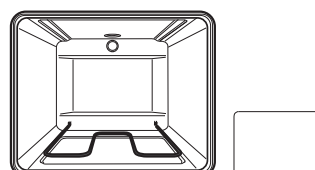
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



Bake (Conventional oven)

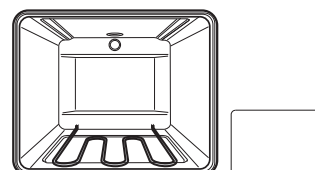
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.

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



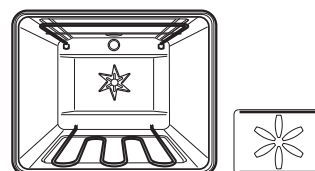
Base Heat (Multifunction ovens)

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. The "base heat" function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf.



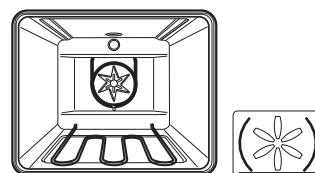
Fan Assist (Multifunction ovens)

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.



Pizza (Multifunction oven - KRONOS 2 programmable controller only)

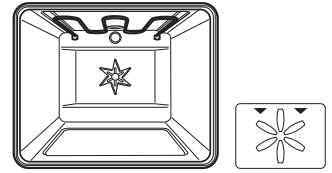
"Pizza" is a combination of "base heat" and "fan bake" and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor. The "pizza" function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.



USING YOUR OVEN

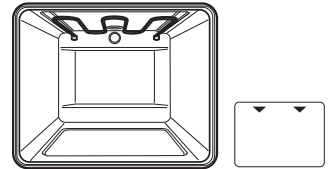
Fan Grill (Multifunction ovens)

"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 "roisserie" cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "fan grill" it is not necessary to turn the food over during the cooking cycle.



Grill (In oven)

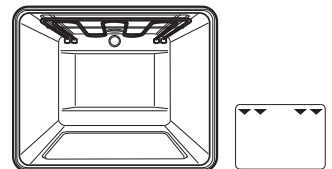
The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



Maxi Grill (Multifunction ovens)

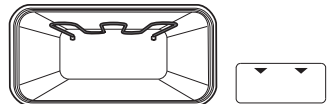
"Maxi grill" directs radiant heat from 2 powerful upper elements onto the food. You can use the "maxi grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed.

"Maxi grill" allows you to take full advantage of the large grill dish area and will cook faster than normal "grill". For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



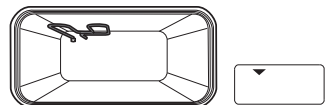
Grill (Separate)

The "grill" works by directing radiant heat which comes from the powerful upper element onto the food. The separate "grill" is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.



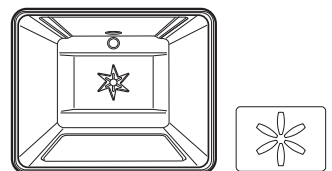
Half grill (Split grill)

The "half grill" works by directing radiant heat from one of the two powerful upper elements onto the food. The "half 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. The full width grill dish fitted to the separate grill can be used in any of the 3 different height positions provided by the grill dish side supports.



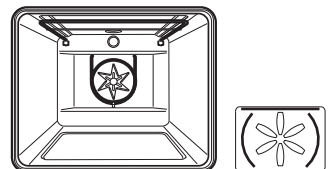
Defrost (Fan forced & multifunction ovens)

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.



Fast heat (Multifunction oven - KRONOS 2 programmable controller only)

"Fast heat" can be selected in any cooking function. During "fast heat" the heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake". "Fast heat" is not a cooking function. It is used to preheat the oven to the desired temperature quickly and efficiently. It is recommended to use this feature when preheating your appliance.



The oven will automatically revert to the set cooking function once the preset temperature is reached.

USING YOUR OVEN

Understanding your GAS oven functions

NOTE: It is normal when operating your gas appliance that the flame will appear 30-40 seconds after first turning the temperature selector and during cooking the flame will cycle on and off. After the temperature selector is turned off, the flame will remain alight for up to 15 seconds.

Bake (Conventional and multifunction ovens)

Heat comes from the burner below the food. The burner is controlled by the thermostat and will turn on and off to maintain the set temperature. You can use "bake" for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes. Cook in the lower half or centre of your oven when you are using only one shelf.

Fan Bake (Multifunction ovens)

Heat comes from the burner below the food. The fan circulates the hot air around the oven cavity so that the temperature is more even throughout the oven. You can use "fan bake" 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.

Fan Grill (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 to catch any spills. When using "fan grill" it is not necessary to turn the food over during the cooking cycle.

Grill (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 closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the two spaces within the upper pairs of support rails.

Grill (Separate)

The separate "grill" works by directing heat from the burner 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 must 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. Hot surface technology controls the heat by changing the amount of time the burner is on.

On the "high" setting the burner is on for most of the time.

On the "low" setting the burner is off for most of the time.

You will find regular grilling is best done between settings "high" and "6".

Low grilling between "6" and "4".

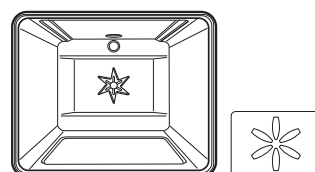
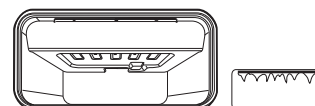
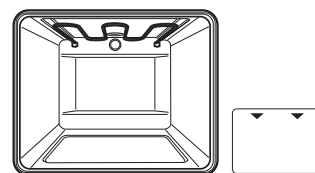
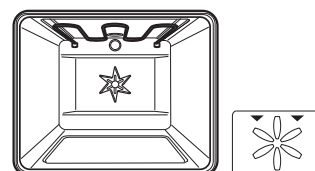
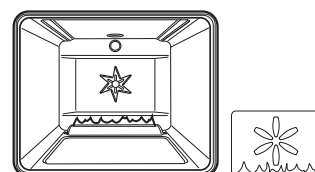
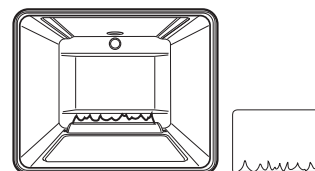
Slow keep warm function between "3" and "low".

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.

NOTE: When using the grill and oven at the same time, it is possible that the grill ceases to function. This may be due to safety cut-out activating, which shuts down the grill to protect components within the product. The safety cut-out will automatically reset once the product has cooled down. To prevent this situation, avoid using both the oven and grill at high settings for long periods of time.

Defrost (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.



USING YOUR OVEN

Cooling/Venting fan

Your built-in appliance is fitted with a cooling fan. It will operate whenever you are using your oven and blow warm air across the top of the oven door. In some appliances the cooling fan may continue to operate after the appliance is turned off, to cool the product.

Condensation

Condensation fogs the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimize condensation by:

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

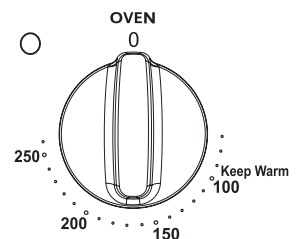
NOTE: If you are using water in cooking, this will turn to steam and may condense outside your appliance. This is not a problem or fault with your oven.

NOTE: Cooking in just your bottom oven may cause condensation in your top oven, due to the rising movement of hot air. It is recommended to cook in your top oven to avoid this problem.

Operating your oven temperature selector

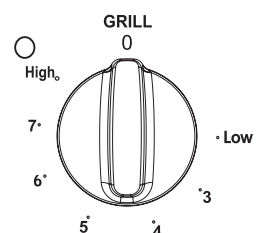
A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again. Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.



Operating your separate grill temperature selector

An energy regulator controls the temperature within your separate grill. The temperature can be selected within the specified range. To set the temperature, turn the separate grill temperature selector to the desired setting. An indicator light above the temperature selector will come on. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the grill temperature falls below the desired setting, the heating source switches on and the indicator light comes on again. Once the food is cooked, turn the separate grill temperature selector back to the off position.



USING YOUR OVEN

Pre-heating your appliance

Pre-heating your oven is recommended in several cooking and grilling functions. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently.

With “rapid heat”

For electric multifunction appliances preheat your oven by selecting the “rapid heat” function. This function allows your oven to reach the preset temperature quicker than any other cooking function.

1. Turn the function selector to “rapid heat”.

2. Set the desired preheat temperature, by rotating your oven temperature selector.

When the indicator light above the temperature selector goes out, the oven has reached the desired temperature. Select the oven function you require for cooking or baking and place the food in the oven.

With “bake”

It is recommended to preheat your appliance when cooking or baking.

1. Set the desired preheat temperature, by rotating your oven temperature selector.

NOTE: For multifunction ovens, bake/pizza mode must be selected.

When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven, close the door and set the timer if you desire.

With “fan bake”

It is recommended to preheat your appliance when cooking or baking.

1. Set the desired preheat temperature, by rotating your oven temperature selector.

NOTE: For multifunction ovens the fan bake mode must be selected.

When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven, close the door and set the timer if you desire.

With “grill”

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

Setting temperatures

The following table displays the temperature settings for recipes which do not show actual temperatures.

Oven	Temperature °C	Temperature °F
Cool	80	175
Very slow	100 - 110	210 - 230
Slow	130 - 140	265 - 285
Moderately slow	150 - 160	300 - 320
Moderate	170 - 180	340 - 355
Moderately hot	190 - 200	375 - 390
Hot	200 - 210	390 - 410
Very hot	220 - 230	430 - 450
Extremely hot	240 - 250	465 - 480

USING YOUR COOKTOP

Hotplates

Solid ("Cerashield" ceramic coated)

They are strong, solid cast hotplates that give you wide contact with pots and pans. They are sealed all round with stainless steel trim rings which may discolour with heat. Food spills can not penetrate, so cleaning is easy.

Ceramic

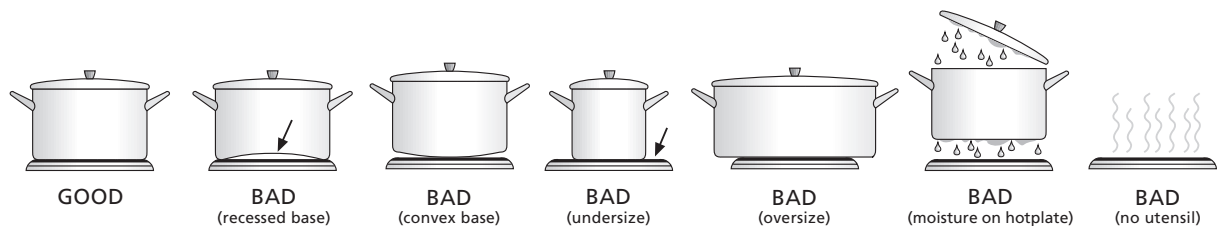
The ceramic cooktop is made from ceramic glass, a tough durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils, however a hard impact with a sharp object could cause it to break. If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

The heating elements are concealed under the smooth glass surface which has a pattern to show the location of the elements. The glass will retain heat for a period of time after the appliance has been turned off. This is indicated by a "HOT SURFACE" warning light. It will glow whenever the glass surface exceeds 60°C.

Utensils

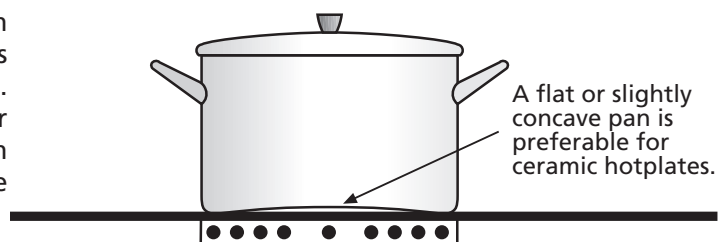
Solid hotplates

- Use pans with flat bottoms. Uneven or thin bottoms will waste energy and slow cooking.
- Use pans slightly larger than the hot plates. Smaller pans will waste energy.
- Do not use oversize pans. More than 50mm overhang can overheat cooktop components and cause fine cracks in the enamel hob, which will trap dirt.
- Use only dry utensils. Do not place wet or steamy parts (e.g lids) on the hotplates.
- Do not use pots and pans that are unsteady and likely to rock or overbalance.
- Do not operate the cooktop for an extended time without a utensil on the hotplate.



Ceramic Hotplates

- Use pans with smooth, clean & 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.



USING YOUR COOKTOP

Cooking Do's and Don'ts

- Do use the stored heat in the hotplate by turning the control to "O" before the final few minutes of cooking.
 - 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 round bottom woks or similar utensils which could lead to overheating of the hotplates and possible damage to the cooking surface.
 - Do not slide pans across the surface of the ceramic glass cooktop, it could result in scratching of the surface.
 - 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.
-

Cleaning your hotplates

Solid Hotplates with "CERASHIELD" coating

"Cerashield" is an easy care, scratchproof and robust surface. It is corrosion resistant and temperature resistant up to 600°C and will not smoke and smell during initial heat-up.

1. Wipe off light soilage with a damp cloth or sponge, if necessary use some detergent. Dry the surface by warming the hotplate for about 30 seconds.
2. Clean heavy or burnt-in soilage by rubbing gently with a damp scouring pad and scouring agent. Then wipe with a wet sponge and dry by warming the hotplate for about 30 seconds.
3. Remove heavily burnt-in soilage with a ceramic glass scraper. Only use the flat of the blade - never use the edge of the scraper or any pointed object. Soak the soiled area with detergent solution for a few minutes and finish cleaning as in 2. above.
4. Soilage or stains that remain after steps 1 to 3 above can be burnt off by running the hotplate empty for 6-8 minutes. For safety reasons, only do this when the hotplate is under supervision. Afterwards finish cleaning as in 2. above.
5. Some discolouration of the element and trim ring is normal during use.
6. Any pitting, staining, scratches and other surface deterioration is excluded from the warranty.

Ceramic Hotplates

1. Remove all spilt food and fat with a razor blade scraper (supplied with the unit) while the ceramic glass is still warm, but not hot. Wipe clean with dishwashing detergent on a damp cloth.
 2. If aluminium foil, plastic items or high sugar content liquids/foods are allowed to melt on the ceramic glass, these should be removed immediately with a 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.
 3. When the ceramic glass is cool, apply a suitable cleaner (supplied with the unit).
 4. It is important to follow the cleaner manufacturers instructions. Remove any cleaning residue from the surface as staining of the cooktop may occur.
 5. Do not use abrasive sponges or scourers, oven sprays or stain removers as they may scratch the cooktop.
 6. Any pitting, staining, scratches or other surface deterioration is excluded from the warranty.
 7. All stains/water marks can be removed by vigorous cleaning, using the supplied ceramic cleaner.
-

USING YOUR COOKTOP

Cooking Hints

Bringing liquids to the boil	Use a high setting Before the liquid begins to boil, turn to a lower setting. This will stop the liquid from boiling over.
Using retained heat	Cooking areas will stay hot after they are turned off. Turn the cooking area off before cooking is finished and use retained heat to finish cooking.
Turning to higher settings	If the pot does not have a lid, use a higher setting.
Turning to lower settings	If the pot has a lid, then use a lower setting. Use a lower setting for foods which will easily burn eg milk, white sauce.
Cooking too fast	If food is cooking too fast, take the pot off the cooktop. Turn the knob to a lower setting. Let the cooking area cool down and replace the pot.

Dealing with cooktop problems

Problem	Possible cause	What to do
Heating elements not working	1 Power not switched on 2 Controls incorrectly set 3 Household fuse blown If the fuse continues to blow, contact the Service Centre	<ul style="list-style-type: none">• Check cooktop is plugged in and power is on• Check correct knob turned for element• Replace household fuse
Benchtop becoming too hot and/or beginning to discolour	1 Wrong type of cooking pot 2 Pot may overhang cooktop 3 Pot is too large	<ul style="list-style-type: none">• Make sure bases are not concave• Place pot on centre of element so that it does not overhang• Use a smaller pot
Food taking too long to cook	1 Pot base is not flat 2 Pot may be off centre 3 Need to use larger element 4 Using a round based wok 5 Controls are incorrectly set	<ul style="list-style-type: none">• Make sure pot base is flat or slightly convex• Centre pot over element making sure it does not overhang the cooktop• Move pot to a larger element• Use a flat based wok on electric cooktops• Check control is correct• Check setting and increase setting
Cannot simmer food	1 Control set too high 2 Element too large	<ul style="list-style-type: none">• Turn control to lower setting• Use a smaller element
Elements giving off smoke or odours when first used	Protective oils being removed in first cooking	<ul style="list-style-type: none">• Do not worry. This is normal
Glass surface of Ceramic model becomes milky white when pot removed	Base of pot is concave	<ul style="list-style-type: none">• Use a flat based pot

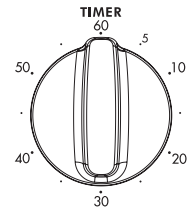
COOKING WITH YOUR TIMER

60 minute ringer timer

To set the timer:

1. Turn the knob to the required number of minutes. When the time has elapsed the timer will give a short ring.

NOTE: For times below 15 minutes, turn the knob past 15 minutes and then back to the required number of minutes.



2-hour "Auto Off" timer

Manual operation

The timer needs to be set at the '0' marker so that the oven can be used manually.

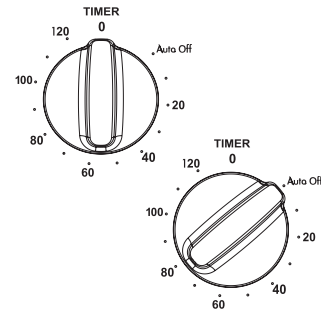
Automatic operation

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

When the timer has counted back to "Auto Off" a bell will sound and the oven will automatically switch off.

Once automatic baking is complete, return to manual operation by setting the timer to the '0' mark.

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



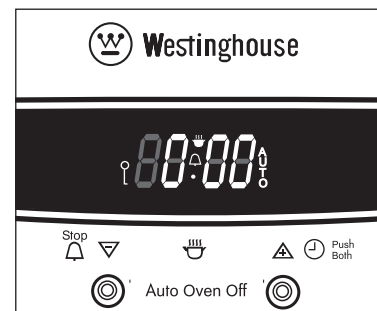
2 button electronic timer

GENERAL FEATURES

Your 2 button electronic timer has the following features:

- Cooking time – you can set a cooking time. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- Child-proof lock – you can child-proof your appliance to ensure no heating sources are accidentally activated

NOTE: Your 2 button electronic 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 "0.00" and "AUTO" will alternately flash on the clock display.


1. Press and hold buttons ▽ and ▲ at the same time. "AUTO" will begin flashing and you now have 4 seconds to start setting the time of day or it will flash as if the appliance has been just switched on.
2. Enter the time of day in hours and minutes by pressing the ▽ or ▲ buttons.





NOTE: The clock has a 24-hour display.

Setting the cooking time



1. Set the oven cooking function and temperature required. The oven indicator light will glow if the oven is not at the preset temperature.
2. Press either the ▽ or ▲ button once. The cook symbol 🍳 will appear in the clock display.
3. Set the cooking time required by using the ▲ button first and then adjust with either the ▽ or ▲ button. The word "AUTO" will appear in the display. After approximately 5 seconds the current time will reappear on the display.
4. Press the ▽ or ▲ button once while the timer is counting down to view the remaining cooking time.
5. The cooking time can be changed at any time by pressing either the ▽ or ▲ button once then adjusting with either the ▽ or ▲ button as required.

COOKING WITH YOUR TIMER






When the cooking time has finished the oven will turn off automatically, the cook symbol  will disappear, "AUTO" will flash and the beeper will sound for two minutes.

1. To stop the beeper, press the  or  button once.
2. To change back to manual operation, press the  or  button once again, the word "AUTO" will disappear from the display and the oven will restart.
3. If the food is ready, turn both the function and temperature selectors back to the off position.
4. If the food is not ready, leave the food in the oven and allow the oven to continue cooking.





Cancelling the cooking time

1. To cancel, press the  button and count back to "0.00". The cook symbol  and the word "AUTO" will no longer be displayed.

Activating the child-proof lock

1. Press the  and  buttons together and hold down for approximately 6 seconds until "On" appears on the display. This indicates that the oven can still be turned on at present.
NOTE: The child-proof lock cannot be activated if a cooking time has been set.
2. While "On" is displayed press the  button. "OF" and the key symbol  will then be displayed. This indicates that the oven power has been turned off. After approximately 5 seconds the current time of day will appear next to the key symbol  and the child-proof lock is activated.
NOTE: A cooking time can be set and will appear to function as normal, however the oven will not heat up.

Deactivating the child-proof lock

1. Press the  and  buttons together and hold down for approximately 6 seconds until "OF" appears.
2. While "OF" is displayed press the  button. The display will show "On" and the key symbol  will disappear. This indicates that the oven can now be turned on. After approximately 5 seconds, the current time of day will reappear and the child-proof lock is deactivated.

5 button programmable timer

GENERAL FEATURES






Your 5 button programmable timer has the following features:

- Minute minder – your 5 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- Cooking time – you can set a cooking time. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.
- Stop 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 appliance 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 5 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 "0.00" and "A" will alternately flash on the clock display.







1. Press buttons  and  together and hold down.
2. Whilst holding these buttons press the  or  buttons to set the time of day. When the time of day has been entered the manual cook symbol  will appear in the display and the clock will advance minute by minute.

NOTE: The clock has a 24-hour display.







COOKING WITH YOUR TIMER

Setting the minute minder





1. Press the  button briefly.
2. Set the countdown time you want by using the  or  buttons. You will see the time of day and the timer symbol  on the clock display.
3. Press the  button briefly to check for time remaining. You will see the set time for 4 seconds before the time of day is displayed again.
4. To stop the beeper, press the  button.

Setting the cooking 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  button, then set the required cooking duration by using the  and  buttons. After 4 seconds the time of day and "A" will display with the cook symbol .


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

Setting the cooking stop time


1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperatures. The oven indicator light will glow and the heating source will come on.
3. Press the  button, then use the  and  buttons to enter the time of day you want to finish cooking. After 4 seconds the time of day and "A" will display with the cook symbol .





NOTE: Do not forget to add preheating time of necessary.

Setting the delayed start cooking time



1. Program the "cooking time" and "cooking stop time" as described in the relevant sections. After 4 seconds the time of day and "A" will display, but the cook symbol  will not display until the oven automatically turns on.

On completion of cooking



The heat source will turn off, the timer will beep, the cooking symbol  will disappear, and the "A" symbol will flash.


1. Turn the function and temperature controls to the off position.
2. Press the  or  buttons to stop the timer from beeping.
3. To return the appliance to manual operation press the  and  buttons together.

To check your cooking settings

1. Press  button. The cooking duration will show on the timer display.
2. Press  button. The finish time will be display on the timer.

To cancel your cooking settings

1. Press the  and  buttons together to revert back to manual operation.
2. Then turn both the function and temperature selectors back to the off position.

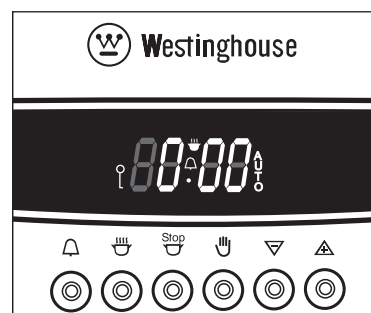
NOTE: The pitch of the beeper can also be adjusted by holding the  button for a few seconds until the desired tone is heard.

6 button programmable timer

GENERAL FEATURES

Your 6 button programmable timer has the following features:

- Minute minder – your 6 button programmable timer allows you to set a countdown time that will beep when the set time has elapsed.
- Cooking time – You can set a cooking time. A timer will count down the preset cooking time, beep when the time has elapsed and turn the appliance off.







COOKING WITH YOUR TIMER

- Stop 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 appliance 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.
- Child-proof lock – You can child-proof your appliance to ensure no heating sources are accidentally activated.

NOTE: Your 6 button programmable timer only operates with your main/top 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 "0.00" and "AUTO" will alternately flash on the clock display.





1. Press and hold buttons  and  at the same time. "AUTO" will begin flashing and you now have 4 seconds to start setting the time of day or it will flash as if the appliance has been just switched on.
2. Enter the time of day in hours and minutes by pressing the  or  buttons.

NOTE: The clock has a 24-hour display and the clock display will dim between the hours of 22:00 and 06:00.

Setting the minute timer





1. Press the  button briefly
2. Set the countdown time you want by using the  and  buttons. You will see the time of day and the timer symbol  on the clock display.
3. Press the  button briefly to check for time remaining. You will see the set time for 4 seconds before the time of day is displayed again.
4. To stop the beeper, press any button.

Setting the cooking 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  button, then set the required cooking duration by using the  and  buttons. After 4 seconds the time of day and "AUTO" will display with the cook symbol .


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

Setting the cooking stop 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  button, then use the  and  buttons to enter the time of day you want to finish cooking. After 4 seconds the time of day and "AUTO" will display with the symbol .


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

Setting the delayed start cooking time

1. Program the "cooking time" and "cooking stop time" as described in the relevant sections. After 4 seconds the time of day and "AUTO" will display, but the symbol  will not display until the oven automatically turns on.



On completion of cooking

The heat source will turn off, the timer will beep, the cooking symbol  will disappear, and the "AUTO" symbol will flash.




1. Turn the function and temperature controls to the off position.
2. Press any button to stop the timer from beeping, (it will automatically shut off after 2 minutes).
3. Press the manual button  to return the appliance to manual operation.

COOKING WITH YOUR TIMER

To check your cooking settings

1. Press  button. The cooking duration will show on the timer display.
2. Press  Button. The finish time will be display on the timer.

To cancel your cooking settings






1. Press  button.
2. Press the  button till "0.00" is displayed and the word "AUTO" will flash.
3. Press the manual button  and then turn both the function and temperature selectors back to the off position.

Activating the child-proof oven lock

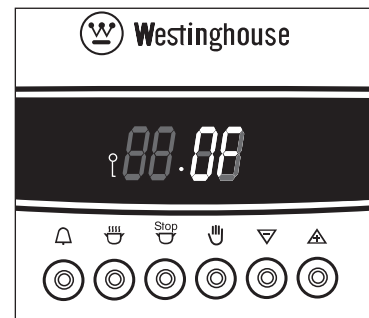
Switching on the main / top oven is not possible if the child-proof oven lock is active. Any other operation of your cooking appliance will not be affected by the child-proof oven lock.

NOTE: The child-proof oven lock is CANCELLED as soon as the separate grill or the lower oven is switched on.





To activate the child-proof oven lock

1. Press the  and  buttons together and hold down for approximately 8 seconds until "On" appears. This indicates that the oven can still be turned on at present.
2. While "On" is displayed press the  button. "OF" and the Key symbol  will then be displayed. This indicates that the oven power has been turned off. After approximately 5 seconds the current time of day will reappear next to the key symbol  and the child-proof oven lock is activated.

NOTE: While the child-proof oven lock is activated, the timer can be set and the clock will function as normal, however the oven will not heat up.







To deactivate the child-proof oven lock

1. Press the  and  buttons together and hold down for approximately 8 seconds until "OF" appears.
2. While "OF" is displayed press the  button. The display will show "On" and the key symbol  will disappear. This indicates that the oven can now be turned on if you wish to use it. After approximately 5 seconds, the current time of day will reappear and the child-proof oven lock is deactivated.

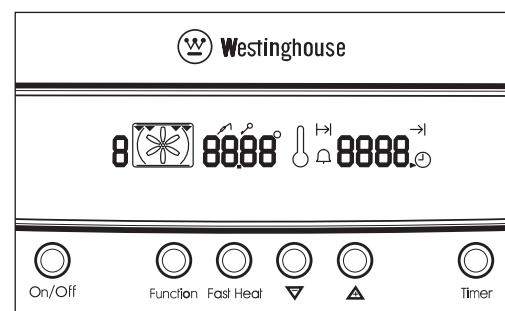
KRONOS 2 programmable controller

Setting the time of day

After the appliance has been electrically connected the "set clock" symbol  and "timer arrow"  will flash on the clock display.

1. To set the time of day in hours and minutes press the  or  buttons. 5 seconds after the last change the "timer arrow" will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display.



Setting the oven function

1. Switch on the appliance by pressing the "On / Off" button. The oven lights will light.
2. Press the "Function" button as many times as necessary until the desired function appears. The suggested cooking temperature appears in the display and the degrees symbol "°" flashes. If the suggested temperature is not changed within approximately 5 seconds the degrees symbol

COOKING WITH YOUR TIMER

“°” stops flashing and the oven begins to heat. The suggested temperature display is replaced with the oven centre temperature and a thermometer icon. The thermometer icon rises slowly, indicating the degree to which the oven is currently being heated.

Changing the oven temperature

1. Press the ▽ or ▲ button, to decrease or increase the temperature.

NOTE: The temperature can only be adjusted when the degrees symbol “°” is flashing. The temperature setting changes in increments of 5°C. To change the temperature after the degrees symbol “°” stops flashing, press the “Function” button and then press the ▽ or ▲ buttons to change the temperature.

Setting the cooking time

1. Select the desired oven function and cooking temperature.
2. Press the “Timer” button as often as necessary, until the “cook time” symbol ⏱ appears.
3. Set the desired cooking time by using the ▽ or ▲ buttons, whilst the “timer arrow” ► is flashing. After 5 seconds from the last time adjustment the “timer arrow” ► will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press any of the buttons.

Setting the stop time

1. Select the desired oven function and cooking temperature.
2. Press the “Timer” button as often as necessary, until the “end time” symbol ⏸ appears flashing.
3. Set the desired switch-off time using the ▽ or ▲ buttons whilst the “timer arrow” ► is flashing. After 5 seconds from the last time adjustment the “timer arrow” ► will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press any of the buttons.

Setting the delayed start cooking time

The “cook time” and “stop time” functions can be combined to switch the oven on and off at a specific time during the day.

1. Select the desired oven function and cooking temperature.
2. Press the “Timer” button as often as necessary, until the “cook time” symbol ⏱ appears.
3. Set the desired cooking time by using the ▽ or ▲ buttons, whilst the “timer arrow” ► is flashing.
4. Press the “Timer” button as often as necessary, until the “end time” symbol ⏸ appears flashing.
5. Set the desired switch-off time using the ▽ or ▲ buttons whilst the “timer arrow” ► is flashing. The “cook time” ⏱ and “end time” ⏸ arrows are lit to confirm that the oven has been programmed.

On completion of cooking

When the set time has elapsed, a signal will sound for 1 minute, the oven will switch off and the remaining time indication “0.00” will appear on the display.

1. To stop the signal, press any of the buttons.

Setting the minute minder

For setting a countdown period. When the period of time has elapsed, an audible signal is sounded.

NOTE: This feature has no effect on the oven operation.

1. Press the “Timer” button as often as necessary, until the “minute minder” symbol ⏰ appears flashing. Set the desired length of time using the ▽ or ▲ buttons whilst the “timer arrow” ► is flashing. After 5 seconds from the last time adjustment the “timer arrow” ► will disappear and the minute minder has been set. Once the set time has elapsed, a signal will sound for 1 minute. The time indication “0.00” and a flashing “minute minder” ⏰ symbol will appear on the display.
2. To stop the signal, press any of the buttons.

COOKING WITH YOUR TIMER

Using Fast Heat (Fast Heat Up) mode

To quickly and efficiently preheat your oven, it is recommended to select the "Fast Heat" cooking feature.

1. Ensure the appliance is on by pressing the "On / Off" button. The oven lights will light.
2. Select the desired oven function by pressing the "Function" button.
3. Set the cooking temperature by pressing the ▽ or ▲ buttons to decrease or increase the temperature.

NOTE: The temperature can only be adjusted when the degrees symbol "°" is flashing. The temperature setting changes in increments of 5 °C.

4. Press the "Fast Heat" button. The letters "FHU" will appear on the temperature display.
5. When the set temperature is reached the buzzer will sound and the set temperature will be displayed.

NOTE: "FHU" cannot be selected if the oven centre temperature is above the preset temperature.

Activating the child-proof lock

When the child lock is engaged, the oven cannot be switched on.

1. Switch off the appliance using the "On / Off" button.
2. Press the "Function" and ▽ buttons at the same time, hold until the word "SAFE" is displayed. The child-proof lock is now engaged.

NOTE: When the child-proof lock function is active the time of day and minute minder can only be set.

Releasing the child-proof lock

1. Press the "Function" and ▽ buttons at the same time, hold until the word "SAFE" is cleared from the display. The child-proof lock is now released and the oven is ready to use.

Beep on touch

The beep sound can be activated anytime when a button is pressed.

1. Ensure the oven is off by pressing the "On / Off" button.
2. Press the "Function" and ▲ buttons simultaneously for 2 seconds, a single beep will sound to confirm the operation. Repeat the above procedure to reset the beep on touch mode. As default the beep on touch mode is off.

Demo mode

This mode is intended to be used in retail shops to demonstrate the oven functionality without any power consumption except the oven lamps.

1. To activate this feature the appliance should be in stand-by mode.
2. Press and hold "Fast Heat" and ▲ buttons for 2 seconds, the appliance will beep once. When the appliance is initially turned on the letter "d" will appear in the left hand corner of the display to confirm that the appliance is in demo mode. All functions can be selected, but the thermometer icon will not flash. Repeat the above procedure to deactivate the demo mode.

Safety cut-out feature

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating after a period of time. The oven switches itself off at temperatures between:

- 30 less than 120°C after 20 hours
- 120 less than 200°C after 8.5 hours
- 200 less than 250°C after 5.5 hours
- 250 less than 280°C after 1.5 hours

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.
 - 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.
-

Oven shelf location

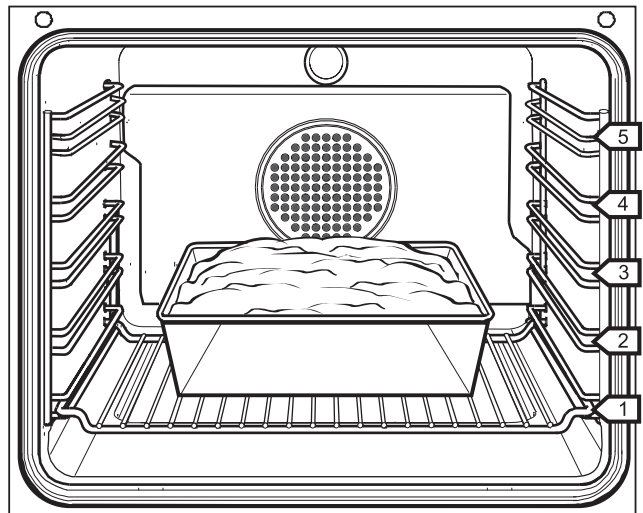
Your oven has five positions for shelves (except conventional ovens). These are numbered 1 to 5 from the lowest to the highest (see diagram).

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

- When cooking with 1 shelf, position it at 2,3 or 4 (refer to table - oven cooking guide).
- When cooking with 2 shelves, position them at 2 and 4.

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

- Cook 2 trays of scones, small cakes or sausage rolls.
- Cook a roast dinner at the same time as you cook an apple pie.



Choosing the best cooking settings

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

COOKING GUIDE

Electric oven cooking guide - Conventional ovens

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	250	4	10 - 12
Biscuits	Rolled	180	3 or 4	10 - 15
	Spooned	190	3 or 4	10 - 15
	Shortbread biscuits	170	3 or 4	20 - 25
	Macaroons	160	3 or 4	20 - 30
Meringues	Hard - individual	100	3 or 4	60 - 90
	Soft - individual	190 - 200	3 or 4	30
	Pavlova - 6 egg	120	3	90 - 105
Cakes	Patty cakes	230	4	15 - 20
	Sponge - 4 egg	190	3	18 - 20
	Plain butter cake	180	3 or 4	50 - 70
	Nut loaf	180	3	45 - 50
	Boiled fruit cake	180	3	60 - 90
	Rich fruit cake	150	3	210 - 270
	Cornish pasties	220 / 180	3 or 4	10 / 20 - 30
Pastry - shortcrust	Custard tart	200 / 180	3	10 / 20 - 30
	Steak & kidney pie	220 / 190	3 or 4	15 / 15 - 20
Pastry - choux	Cream puffs	220 / 200	3 or 4	20 / 30
Yeast goods	Buns	220	3 or 4	20 - 30
Bread	220	3	25 - 30	
Puddings	Chocolate	180	3 or 4	40 - 50
	Cheese souffle - 4 egg	190	3	40 - 50

* Counting from the bottom shelf up.

Electric oven cooking guide - Fan forced & multifunction ovens

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	210	3	10 - 12
Biscuits	Rolled	170 - 180	3 or 4	10 - 15
	Spooned	170 - 180	3 or 4	10 - 15
	Shortbread biscuits	150	3 or 4	15 - 20
	Macaroons	140	3 or 4	15 - 20
Meringues	Hard - individual	80 - 100	3 or 4	60 - 90
	Soft - individual	180	3 or 4	30 - 45
	Pavlova - 6 egg	110 - 120	3	90
Cakes	Patty cakes	180	3 or 4	15 - 20
	Sponge - 4 egg	170 - 180	3	18 - 20
	Plain butter cake	170 - 180	3	50 - 60
	Nut loaf	170	3	45 - 50
	Boiled fruit cake	160 - 170	3	60 - 90
	Rich fruit cake	140	3	180 - 210
	Cornish pasties	200 / 180	3 or 4	10 / 30
Pastry - shortcrust	Custard tart	180 / 160	3	10 / 30
	Steak & kidney pie	210 / 180	3 or 4	15 / 30 - 40
Pastry - choux	Cream puffs	220 / 180	3 or 4	20 / 30
Yeast goods	Buns	200	3 or 4	20 - 30
	Bread	190	3	25 - 30
Puddings	Chocolate	170	3 or 4	40
	Cheese souffle - 4 egg	180	3	35

* Counting from the bottom shelf up.

COOKING GUIDE

Gas oven cooking guide

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	250	4	10 - 12
Biscuits	Rolled	180	3 or 4	10 - 15
	Spooned	190	3 or 4	10 - 15
	Shortbread biscuits	170	3 or 4	20 - 25
	Macaroons	160	3 or 4	20 - 30
Meringues	Hard - individual	100	3 or 4	60 - 90
	Soft - individual	190 - 200	3 or 4	30
	Pavlova - 6 egg	120	3	90 - 105
Cakes	Patty cakes	230	4	15 - 20
	Sponge - 4 egg	190	3	18 - 20
	Plain butter cake	180	3 or 4	50 - 70
	Nut loaf	180	3	45 - 50
	Boiled fruit cake	180	3	60 - 90
	Rich fruit cake	150	3	210 - 270
Pastry - shortcrust	Cornish pasties	220 / 180	3 or 4	10 / 20 - 30
	Custard tart	200 / 180	3	10 / 20 - 30
	Steak & kidney pie	220 / 190	3 or 4	15 / 15 - 20
Pastry - choux	Cream puffs	220 / 200	3 or 4	20 / 30
Yeast goods	Buns	220	3 or 4	20 - 30
	Bread	220	3	25 - 30
Puddings	Chocolate	180	3 or 4	40 - 50
Cheese souffle - 4 egg		190	3	40 - 50

* Counting from the bottom shelf up.

Roasting meat

1. 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.)
2. Use the grill / oven dish and smokeless grill insert. Place the meat on the insert.
3. Do not pierce the meat, as this will allow juices to escape.

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

4. 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 of the meat or if there is a bone, or stuffing in the meat.

Roasting poultry and fish

1. Place the poultry or fish in an oven set at a moderate temperature of 180°C.
2. Place a layer of foil over the fish for about three quarters of the cooking time.

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

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness of the fish or poultry, or if there is stuffing in the food.

GRILLING GUIDE

NOTE: Always clean the grill / oven dish after every use. Excessive fat build up may cause a fire. As a method of cooking. Grilling can be used to:

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain the natural juices.

Depending on your model of appliance you will grill:

- With the door open, if you are grilling in the separate grill wall-oven compartment.
 - With the drawer closed, if you are grilling in the separate grill underbench compartment.
 - With the door open or closed, if you are grilling in the oven compartment.
-

Grilling hints

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 and make into rolls.

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 oven / 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.
-

Fan Grill (Multifunction models only)

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

1. Use the smokeless grill insert and oven dish for all fan grilling.
2. Position the dish in the middle of the lower part of the oven, for best results.
3. Wipe off any oil or fat which spatters while the oven is still warm.

There is no need to turn the meat as both sides are cooked at the same time which means that the food is succulent.

DEALING WITH COOKING PROBLEMS

Problem	Causes	Remedies
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position. • Oven tray too large. • Trays not centralised. • Air flow in oven uneven. • Grill dish affecting thermostat 	<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. - Remove grill dish from oven on bake modes
Baked products too brown on top:	<ul style="list-style-type: none"> • Oven not preheated. • 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 the oven - 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. • Grill dish affecting thermostat. 	<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. - Remove grill dish from oven on bake modes
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. • Grill dish affecting thermostat 	<ul style="list-style-type: none"> - Elevate food onto a rack to allow air circulation. - Remove grill dish from oven on bake modes
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 insert position.
Grilled chops & steaks buckling:		<ul style="list-style-type: none"> - Cut into fat every 2cm (1/2").

CLEANING YOUR APPLIANCE

IMPORTANT: Always make sure that the oven is electrically isolated before cleaning. Do not use steam cleaners.

IMPORTANT: Do not line the bottom of the oven or grill with foil or cookware.

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 instruction 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 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
NOTE: Make sure you follow the polish or brushing lines in the steel.
-

Painted control panel

- Wash with warm soapy water and rinse with clean water. Wipe dry with a soft, lint-free cloth.
 - Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.
-

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
 - A damp cloth may help remove baked on food deposits.
 - Oven cleaners can be used to remove stubborn marks and stains.
-

Oven

- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans.
 - Always keep the oven dish, bake trays and smokeless grill insert clean, as any fat deposits may catch fire.
 - Always wrap your meats in foil or an oven roasting bag to minimise cleaning. Any polyunsaturated fats can leave a varnish-like residue which is very difficult to remove.
-

Grill

- Always keep the grill dish and smokeless grill insert clean, as any fat deposits may catch fire.
-

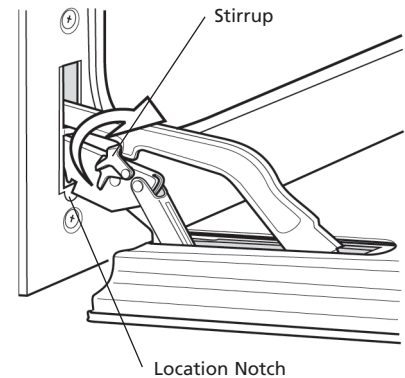
CLEANING YOUR APPLIANCE

Cleaning your oven/grill door

Removing the door from your appliance

Follow these steps to better access the oven for cleaning:

- Open door fully.
- Rotate the two stirrups forwards so that they are engaged together onto the hooks on the hinge arms.
- Hold both stirrups in place and slightly close the door. The stirrups will now remain engaged.
- Close the door half way and lift it away from the oven.
- Do not lift the door by the handle, use one hand either side of the door, keeping fingers clear of the hinge arms.



Replacing the door to your appliance

- Relocate both hinge arms at the same time into the front housing.
- Ensure that the location notches on the bottom of the hinge arms are positioned onto the lower cutout lip.
- Close the door partially to ensure that the location notch drops into place.
- When the hinges are located, open the door fully and ensure the stirrups are disengaged.

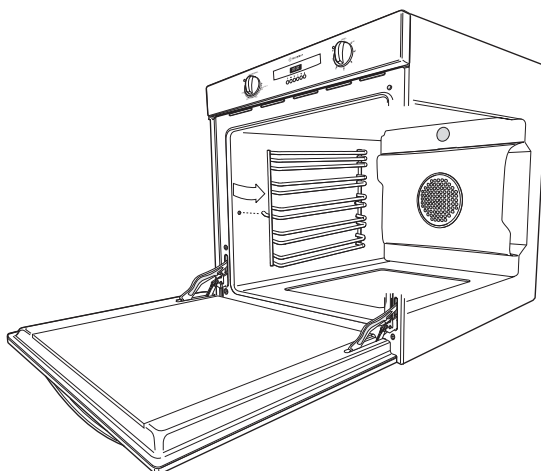
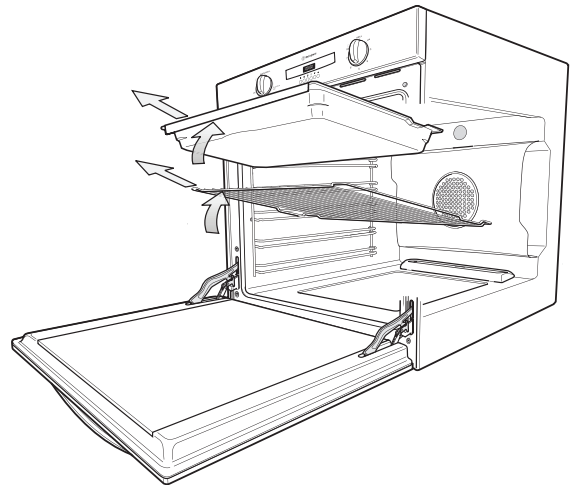
NOTE: Never use force and always ensure that the location notch is correctly engaged before you operate the door.

IMPORTANT: Never lift or carry the door by the handle.
Do not immerse the door in water.

Cleaning your oven/grill accessories

Removing the dishes and shelves from your appliance

- Slide the dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- 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.
- Ensure that they are placed between the 2 support wires.



Removing the side racks (shelf supports)

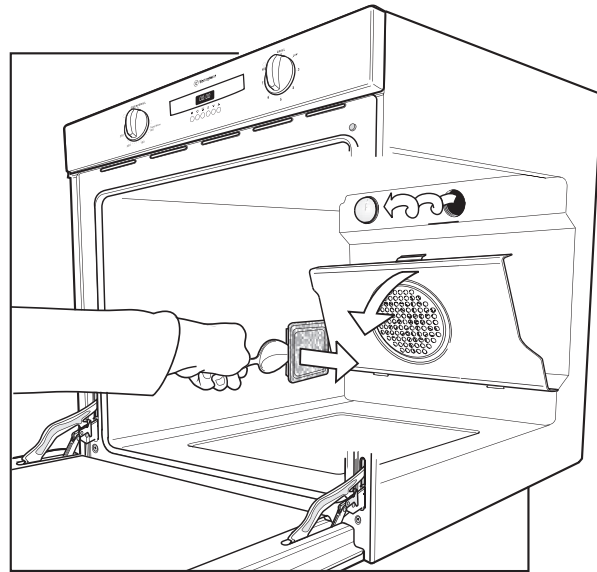
- Grasp the shelf supports at the front.
- Pull them firmly inwards.
- To install the shelf supports, first insert the rear hook to the rear hole.
- Then locate the front peg into the front hole and push in firmly.

NOTE: Dish support wires to be on top (as shown in diagram).

CLEANING YOUR APPLIANCE

Removing and replacing the fan baffle (where fitted)

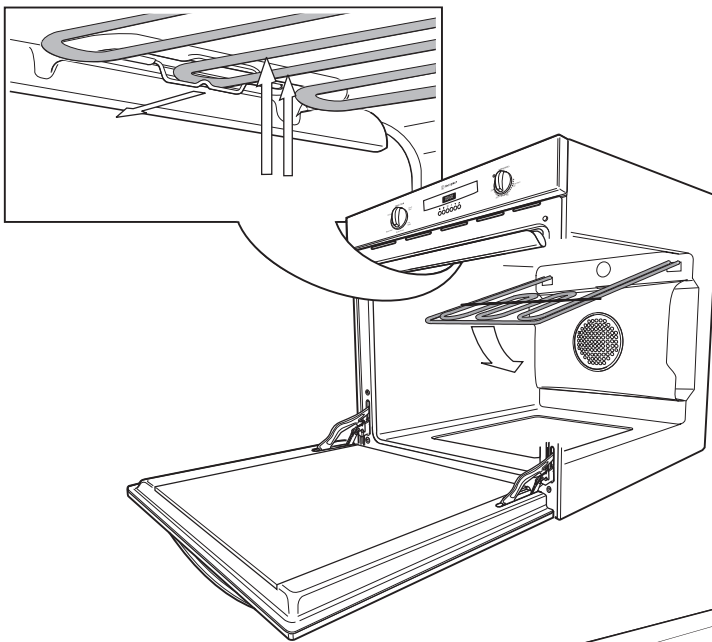
- Hold fan cover by the two sides.
- Pull towards you.
NOTE: The fan baffle must be replaced after cleaning.
- Insert the two tabs at the bottom of the fan into their corresponding holes.
- Push the top home.



Removing and replacing the oven light and side light (where fitted)

- Turn oven light glass anticlockwise to remove it for globe replacement.
- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.

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



Releasing the grill element and grill deflector (where fitted)

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

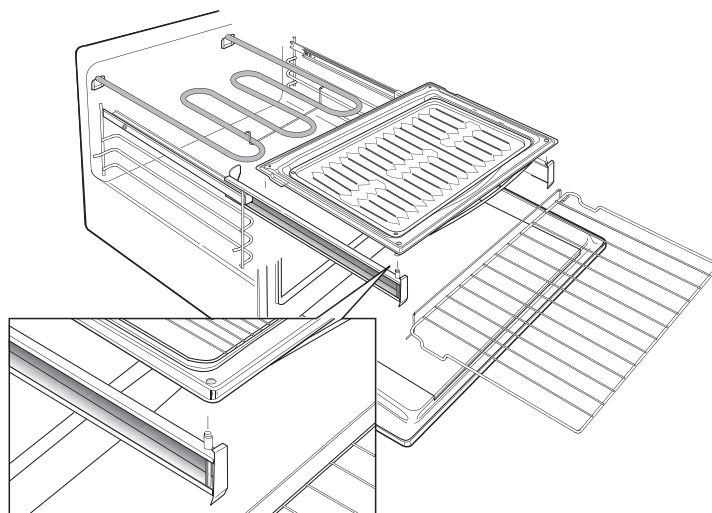
- Lift element up carefully.
 - Pull hanger clip forward.
- The element will drop down freely.

Removing and replacing the lower oven grill dish (model PDL790)

- Lift the front of the grill dish off the location pins.

Installing the lower oven grill dish

- Ensure 2 holes on front of grill dish are located over pins.



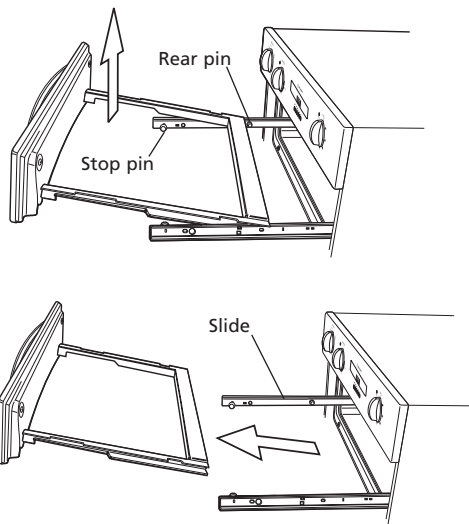
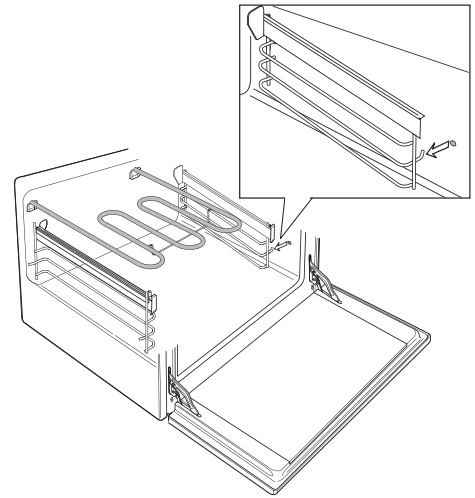
CLEANING YOUR APPLIANCE

Removing and replacing the grill side runner supports (model PDL790)

- Grasp the shelf supports in the middle.
- Pull them inwards.

Installing the lower oven shelf supports

- First insert the rear hook into the rear hole.
- Then locate the front peg into the front hole and push in firmly.



Removing the grill drawer (model PGL657 & PGL659)

The grill carriage can be fully removed to allow access for cleaning.

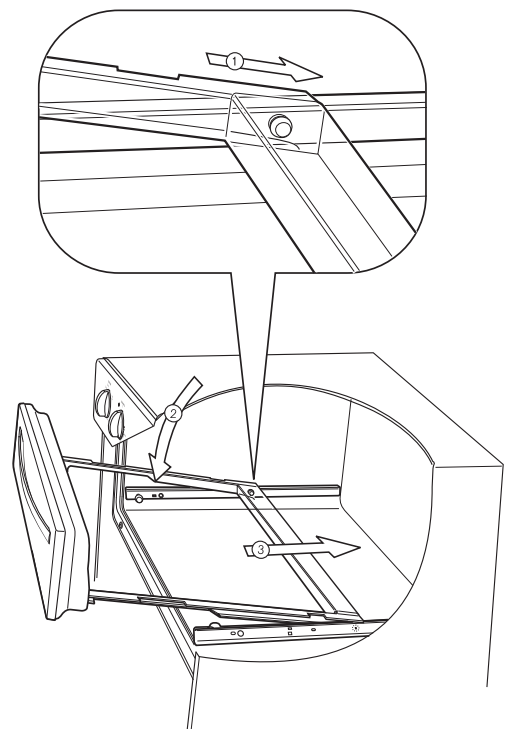
- Pull grill door fully out to stops and remove grill dish.
- Raise the grill door to disengage stop pins. (Make sure carriage is clear of rear pin before lifting up)
- Grill carriage can now be removed from the appliance.

NOTE: Ensure that the slides are pushed into appliance when the carriage is removed.

Replacing the grill drawer (model PGL657 & PGL659)

Push slides fully into appliance, then:

- Engage back of grill carriage over rear pins (on both sides).
 - Lower the assembly...
 - and push grill door closed.
- The grill dish can now be replaced.



CATALYTIC SELF CLEAN PANELS (where fitted)

These Ovens Contain:

2 Catalytic Liners

1 Catalytic Fan Cover

NOTE: If your oven does not have catalytic self clean panels and you wish to purchase them, they are available from Spare Parts.

Operation

Catalytic self clean panels are coated with a specially formulated enamel coating, over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food spatter is partially absorbed into the surface and then oxidises away.

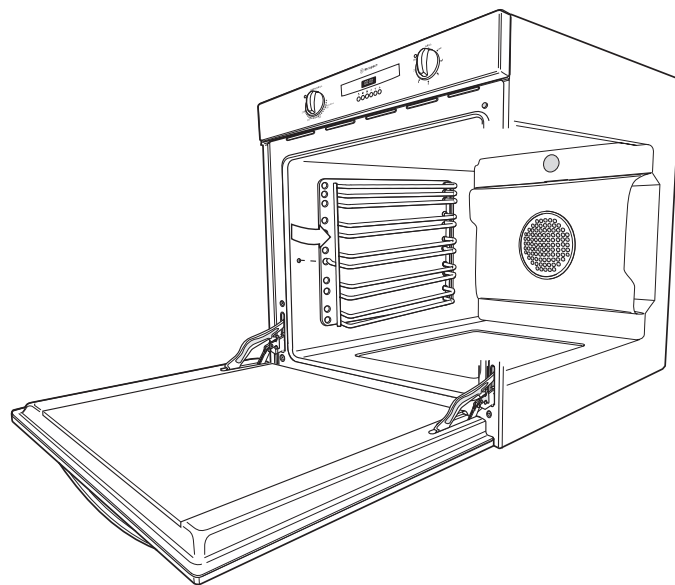
This oxidation of the fat works best if the oven is set at high temperatures. Users will find that if they do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then the user should turn the oven on to 260°C for around one hour to completely remove the soil.

Cleaning

Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth. Solid cleaning powders, creamy cleansers, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must **NEVER BE USED**.

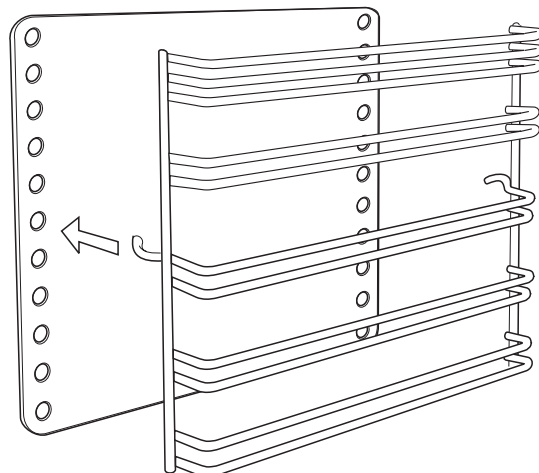
Removing the catalytic liners

- Grasp the shelf supports at the front.
- Pull them inwards.
- Separate the catalytic liners from the shelf supports.



Installing the catalytic liners

- Align the shelf support to the catalytic liner by aligning the rails with the corresponding holes.
- Ensure the catalytic surface is facing the shelf support.
- Clip the shelf support to the catalytic liner.
- Fit the liner and shelf support assembly to the rear hook to the rear hole in the oven. Then locate the front peg into the front hole and push in firmly.



SOLVING PROBLEMS

Faults

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

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

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

Data Plate

When you need information, service or replacement parts please:

- Tell us the 1. Model, 2. Model Number & 3. Serial Number shown on the data plate.

The data plate is visible when the oven or grill door is open.

If you need more information, please contact the Customer Care Centre on 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 warranty or spare parts enquiry, you should call the number listed on the back page.

Problem	Possible Cause
Oven or grill not working:	<ul style="list-style-type: none">• Time of day not set.• Power not turned on.• Controls are incorrectly set.• Household fuse has blown or power supply is off.• Child-proof oven lock activated. (Refer to operating instructions). NOTE: If the household fuse continues to blow, call the Service Centre.
Oven light not working:	<ul style="list-style-type: none">• Lamp blown or loose in socket.• Household fuse has blown. NOTE: If the household fuse continues to blow, call the Service Centre.
Oven not heating enough: Oven not working:	<ul style="list-style-type: none">• Foil or trays on bottom of oven.• Timer is in "AUTO" mode. (Refer to timer operating instructions)• Household fuse has blown. NOTE: If the household fuse continues to blow, call the Service Centre.
Timer flashing on display:	<ul style="list-style-type: none">• Power failure or interruption. NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).
Unit smoking when first used:	<ul style="list-style-type: none">• Protective oils being removed.
Condensation building up:	<ul style="list-style-type: none">• Reduce amount of water used in cooking. (Some condensation is normal)
Door cannot be replaced after removal	<ul style="list-style-type: none">• Stirrup not engaged properly.
Solid hotplates - discolour	<ul style="list-style-type: none">• Discolouration of elements and trim rings is normal during use, caused by heat.

NOTE: Only authorised personnel should carry out servicing.

INSTALLATION

Please follow the points below when installing your appliance:

USE AN AUTHORISED PERSON

As stated in the local municipal building codes and other relevant statutory regulations.

- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information and circuit diagram. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.
- A functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.3.11
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 3.9
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- To gain access to the mains connection terminals, remove the rear panel by unscrewing the 2 assembly screws.

NOTE: Where connection is made to a multi-phase 240V supply, the bridge piece should be removed from between the active connections.

IMPORTANT: This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) and the flexible gas hose (where fitted) does not kink.
- 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.
- For appliances fitted with a supply flexible cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer.

IMPORTANT: Before you cook in your new oven:

- Make sure that the room is well ventilated (to allow smoke to escape).
- It may take several hours to totally eliminate the smell of the adhesive used in the insulation. It is best to initially operate the oven with windows and doors open for 4-8 hours.

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

INSTALLATION

Cabinet Construction for your appliance

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts (figure A). A recess of 21 mm is ideal. It can also be installed using a proud fit with the surrounding cupboard (figure B).

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

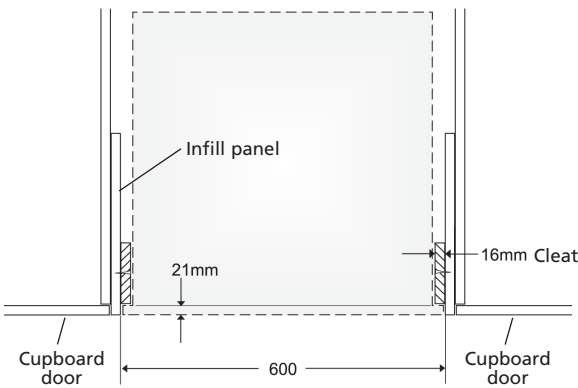


Figure A - Flush fit (top view)

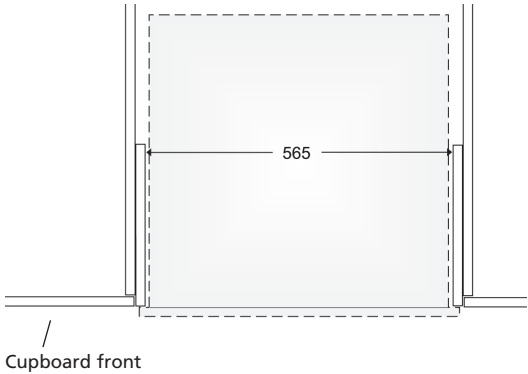
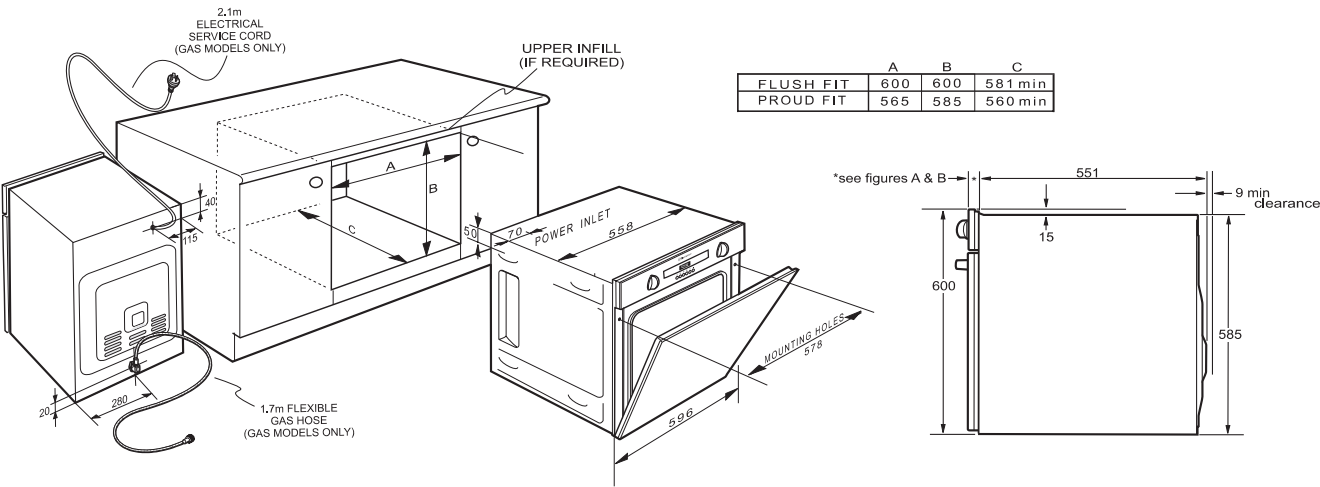


Figure B - Proud fit (top view)

Underbench Ovens

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

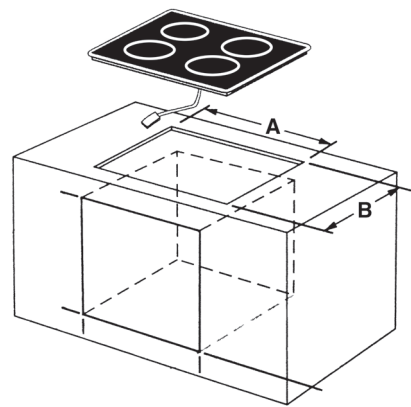


	A	B	C
FLUSH FIT	600	600	581 min
PROUD FIT	565	585	560 min

NOTE: If a powerpoint is fitted it must be accessible with the appliance installed.

INSTALLATION

Cooktops



COOKTOP DIMENSIONS

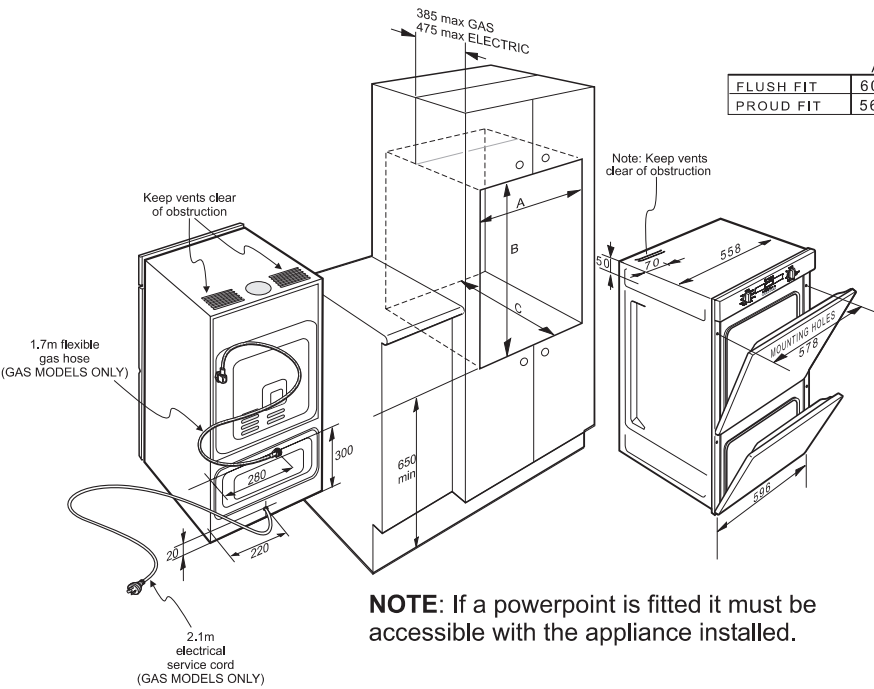
	Overall Cooktop Dimensions Solid Models	Overall Cooktop Dimensions Ceramic Models
Width	600mm	580mm
Depth	535mm	515mm
Depth of Base	60mm	35mm

COOKTOP CUT-OUT DIMENSIONS

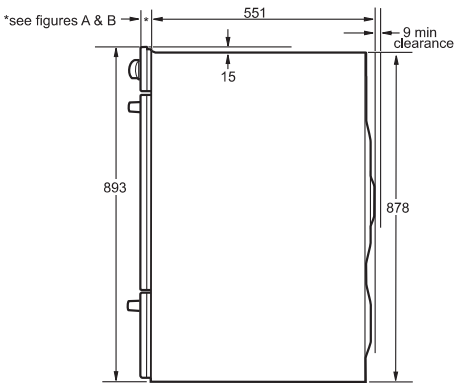
	A	B
Cooktop	560mm	490mm

A minimum gap of 36mm must be maintained between the top of the underbench oven and the bottom of the cooktop to ensure adequate ventilation and space for the interconnection lead.

Separate Grill Wall Ovens



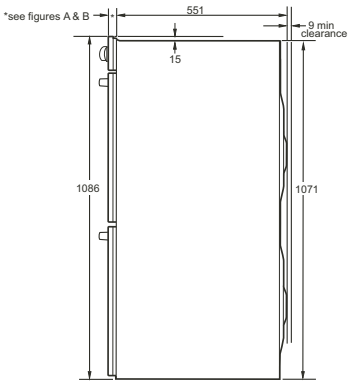
	A	B	C
FLUSH FIT	600	893	581 min
PROUD FIT	565	878	560 min



NOTE: If a powerpoint is fitted it must be accessible with the appliance installed.

Double Oven

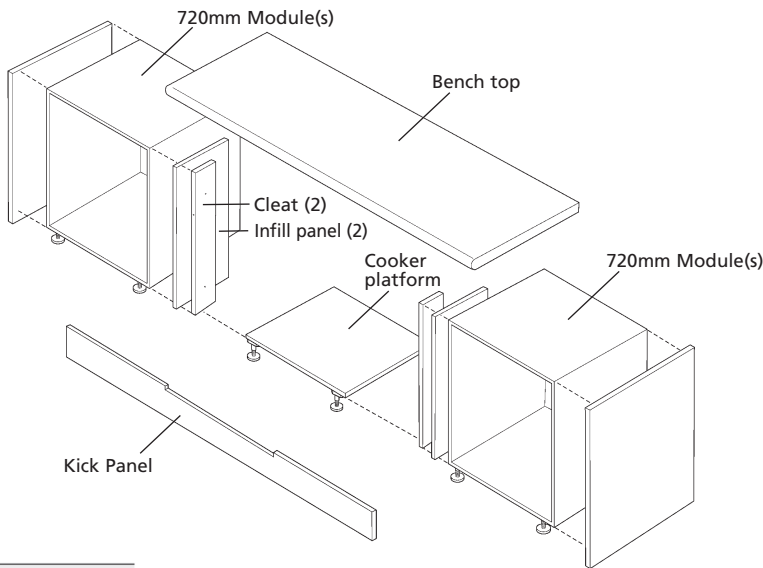
	A	B	C
FLUSH FIT	600	1086	581 min
PROUD FIT	565	1071	560 min



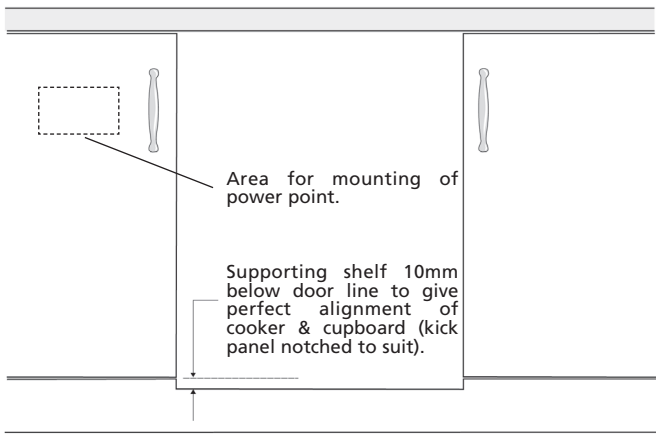
INSTALLATION

Separate Grill Underbench Ovens

Recommended Cabinet Design



Front View

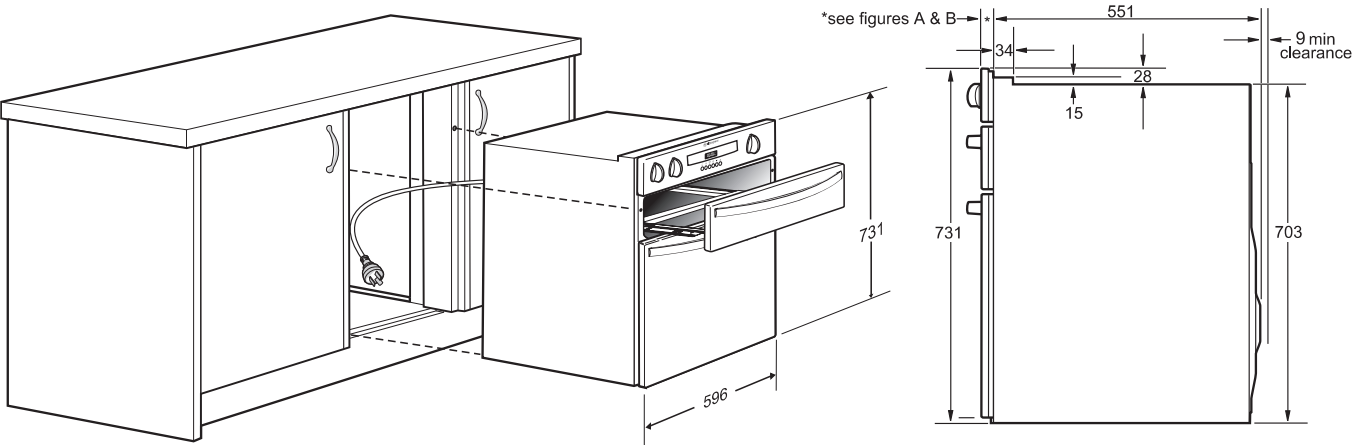


NOTE: Power point connection must be accessible with the appliance installed.

NOTE: It is imperative that the kick panel be notched for the full width of aperture to provide cooling air for the appliance.

Cupboard Aperture:

Height	731mm - Flush fit 718mm - Proud fit
Width	600mm - Flush fit 565mm - Proud fit
Depth	581mm minimum - Flush fit 560mm minimum - Proud fit



GAS INSTALLATION INFORMATION

Fluing

Underbench

Underbench ovens are force vented through the front of the product and do not require a flue.

Separate Grill

Separate Grill models must be flued. The appliance is flued through the rear of the top panel by installing a 100mm diameter flue pipe. The pipe is fitted through the hole in the top panel and is located by the spigot on the rear flue adaptor. The flue must satisfy the conditions of **AS5601/AG601**.

The flue pipe can be supplied by the installer and must be of a length to suit the type of installation. Extending the flue pipe through the roof is the recommended option, although the pipe outlet may also be in the room or the ceiling. An appropriate means of flue disconnection must be provided to allow removal of the appliance, such as a bolted sleeve or slipjoint. The provision for flue disconnection must be accessible, eg through a cupboard or removable panel. See clause 5.13.4.1 of AS5601/AG601.

NOTE: The cabinet must not be open to roof space or connected to spaces that may be subjected to draughts (e.g. rangehoods, exhaust fans etc.).

The maximum depth of a microwave that may be fitted in the cavity above a Separate Grill model is 385 mm including the power point, power plug and the thickness of any back panel if fitted, this is based on a standard 600mm deep bench.

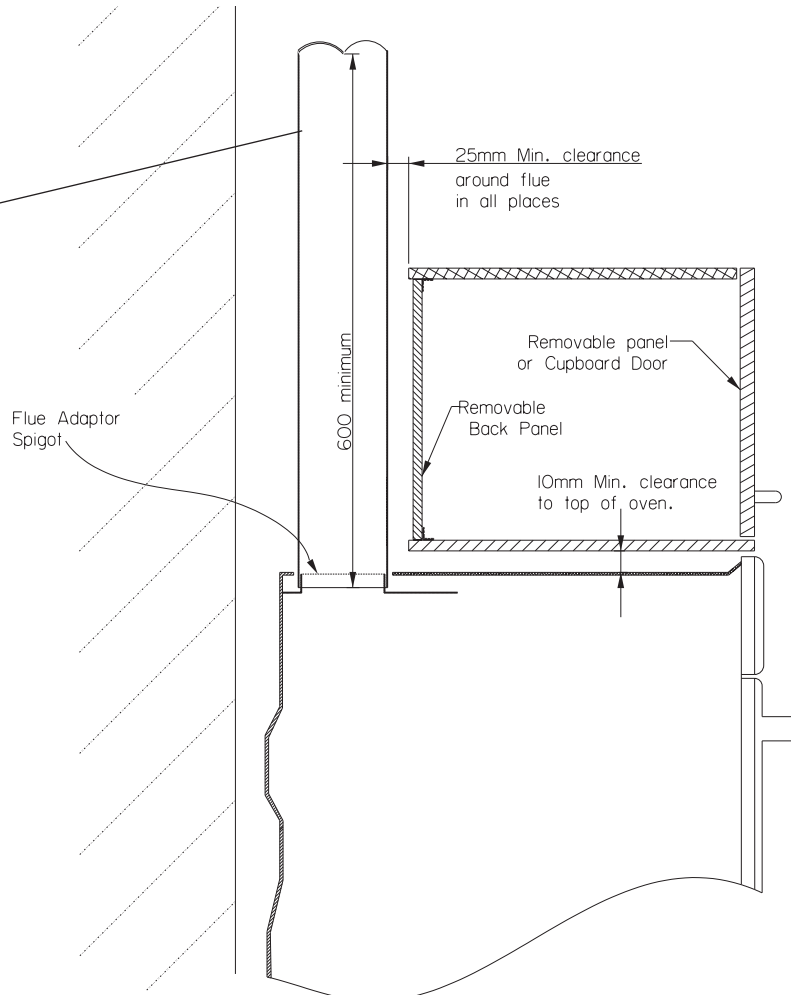
A minimum flue length of 600mm must be fitted to the appliance.

Typical Flue Assembly - Separate Grill Models

100mm diameter flue.

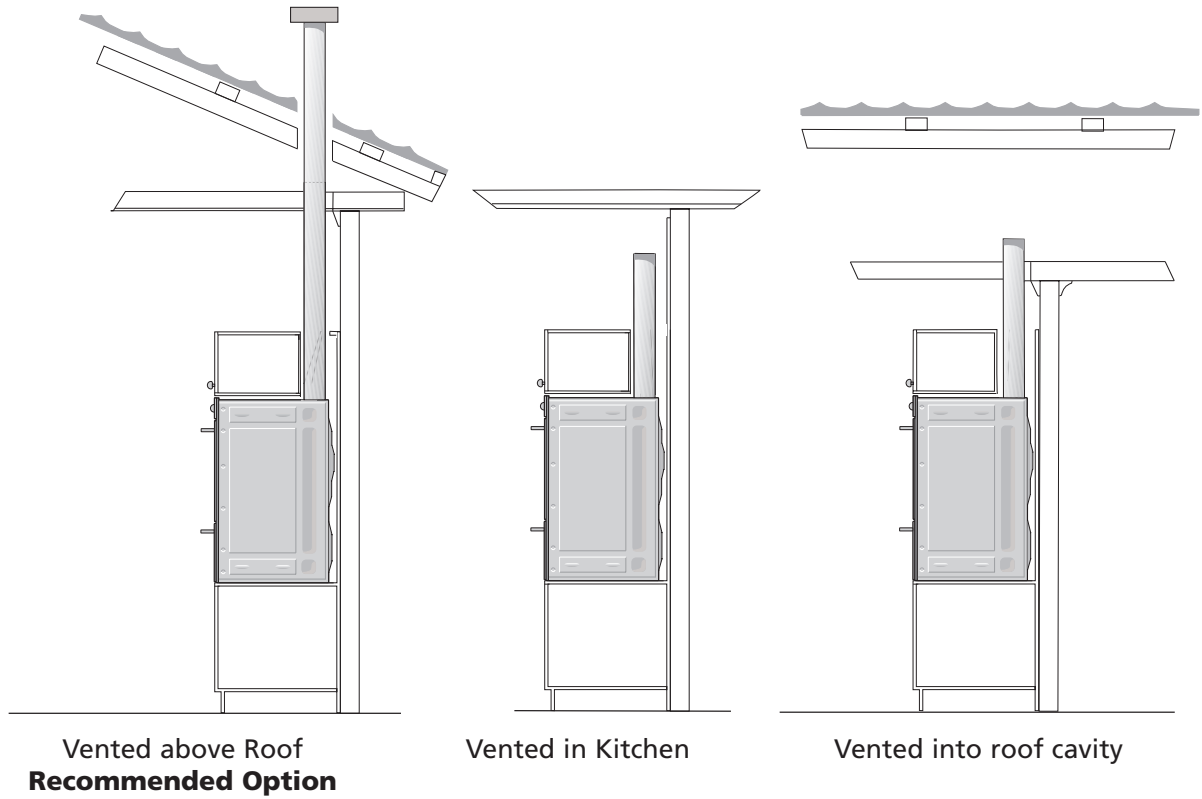
Flue Adaptor
Spigot

IMPORTANT: Always ensure a minimum gap of 25mm between the flue and combustible material as well as a 10mm minimum gap between the top panel of the oven and the enclosure ceiling. Ensure that vents adjacent to the flue pipe are clear of obstruction.



GAS INSTALLATION INFORMATION

Some typical installation arrangements are shown below.



Ensure that sufficient clearance, protection and venting is provided. Installers must refer to AS5601/AG601. When venting into the kitchen or roof cavity particular care must be taken that the flue is terminated in a safe manner, near by combustible surfaces will not overheat and there is adequate ventilation in the kitchen or roof cavity.

GAS INSTALLATION INFORMATION

Gas Connection

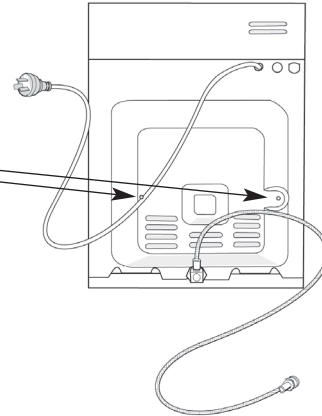
Before commencing installation, check to ensure the type of gas to which the appliance is intended to be connected matches the gas type given on the appliance data plate.

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

A 1700mm long flexible hose is attached to the inlet fitting at the rear of the appliances.

Retaining clips.

Use these clips to secure hose and prevent kinking. Route flexible hose through right or left hand retaining clips.



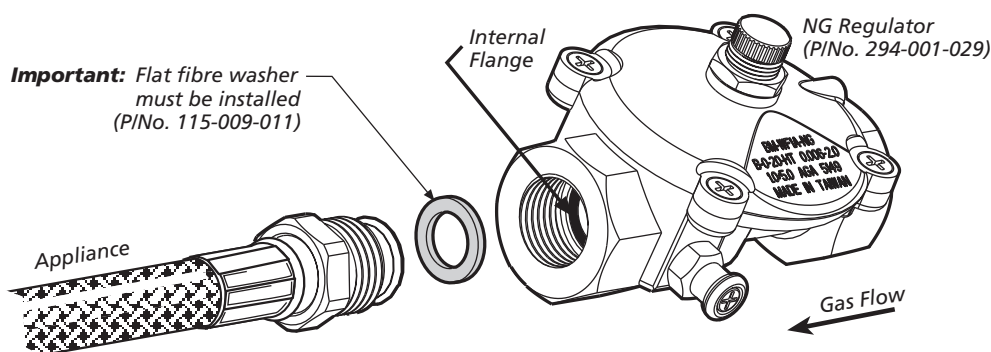
Appliances for operation on N.G. & S.N.G.

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

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

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

Check all joints and ensure that connections are sound.



GAS INSTALLATION INFORMATION

Operating Pressures

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

Gas Type	Supply Pressure (kPa)	Operating Pressure (kPa)	Oven injector
NG & SNG	1.13	1.00	1.45
Propane	2.75	2.75	0.90
Universal LP	2.75	2.75	0.82

Testing the Operation of the Appliance

After installation, test and ensure that the appliance operates correctly before handing it over to the customer. The following procedure is recommended:

- Connect a manometer to the appliance pressure test point. This is located on the gas regulator. (or test point fitting on L.P.G. models).
- Turn on the gas supply and electricity and operate the controls.
- Check ignition on all burners.
NOTE: Additional time needs to be allowed for the initial lighting as air has to be purged from the pipes.
- Check the operating pressure and adjust the regulator to the appropriate setting for the gas type, as given in the table above.
NOTE: The pressure should be set and locked while the oven is operating.
- Observe the flame appearance on the burner. If it is much larger or much smaller than expected, the injector size may require checking. Where a flame is unsatisfactory refer to the servicing instructions and correct the fault if possible.
- Check the operation of the timer, light and fan.

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

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

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:

- 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").
- 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.
- Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- The appliance must be installed and operated in accordance with the Company's instructions.
- This Warranty does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alteration or misuse.
- 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.
- 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.
- 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.
- This warranty is the only express warranty given by the Company.
- 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.
- 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.
- 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.
- The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- 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

AUCKLAND

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

WELLINGTON

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

CHRISTCHURCH

R Redpaths, 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.

COOKING APPLIANCE WARRANTY – AUSTRALIA

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:

- 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.
- The Company will decide if there are any defects in material and/or workmanship.
- Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- This warranty applies only for mainland Australia and Tasmania.
- The appliance must be installed and operated in accordance with the Company's instructions.
- 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.
- 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.
- 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.
- 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.
- 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.
- 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.
- This warranty applies only to the original buyer.
- This warranty is the only express warranty given by the Company.
- If you are the original buyer please keep your proof of purchase, which will be required if you request service under this warranty.
- The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- 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