



# Westinghouse

## GAS 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

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Read the following carefully to avoid an accident.

### General warnings

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements or internal surfaces of the oven.
- This appliance must not be used as a space heater.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not line the bottom of the oven or grill with foil or cookware.
- Always use gloves when handling hot items inside grill or oven.

### Grill

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

### Oven

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

### Installation, cleaning and servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified appliance vents, openings and airspaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.
- If rigid gas pipe is used for installation it should include sufficient loops to allow the appliance to be removed from installed position without the need to disconnect the piping.

### This appliance must be earthed.

- For appliances supplied with a supply cord, if the supply cord is damaged, it must be replaced by the Manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Where this appliance is installed in a marine craft or in a caravan, it shall not be used as a space heater.

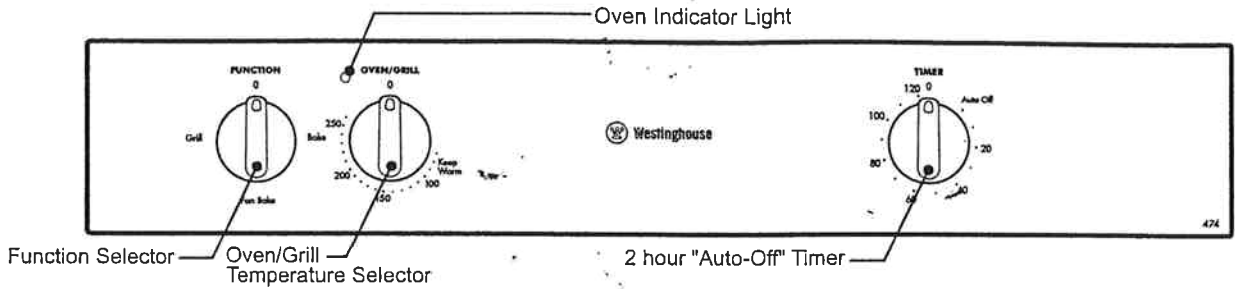
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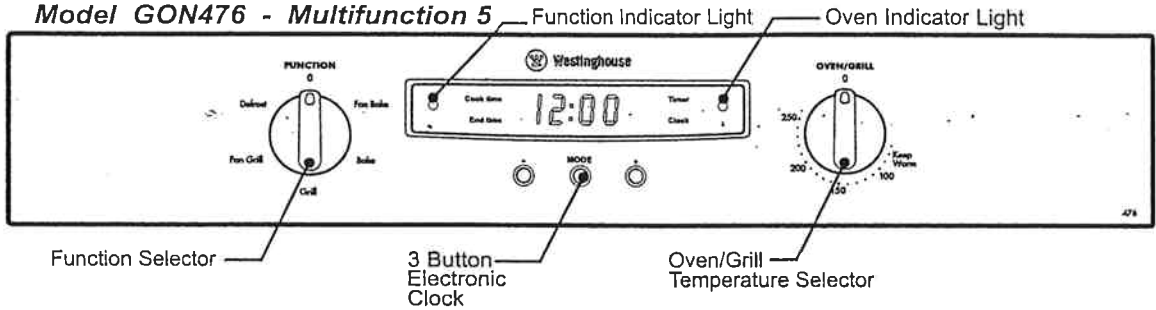
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# DESCRIPTION OF YOUR APPLIANCE

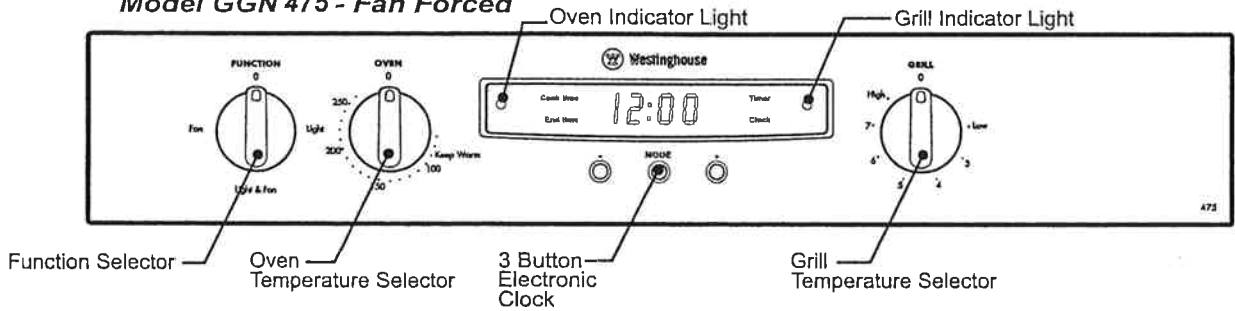
**Model GON474 - Multifunction 3**



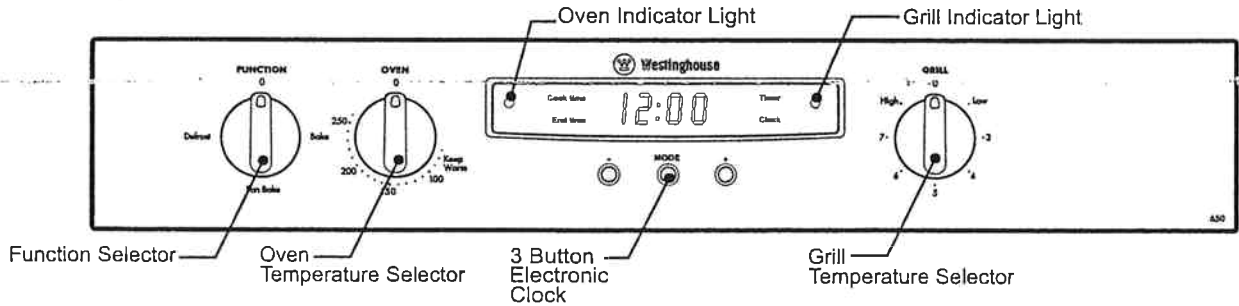
**Model GON476 - Multifunction 5**



**Model GGN 475 - Fan Forced**



**Model GXN650 - Multifunction 3**



# BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME



## Setting the time

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

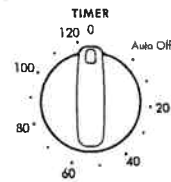
### 3 Button Electronic Clock

- After the appliance has been electrically connected "12.00" will be displayed and the "clock indicator" will flash.
- To set the time of day, press the - or + buttons. 5 seconds after the last change, the "clock indicator" will disappear, confirming the time has been set.
- Note: The clock has a 24-hour display.



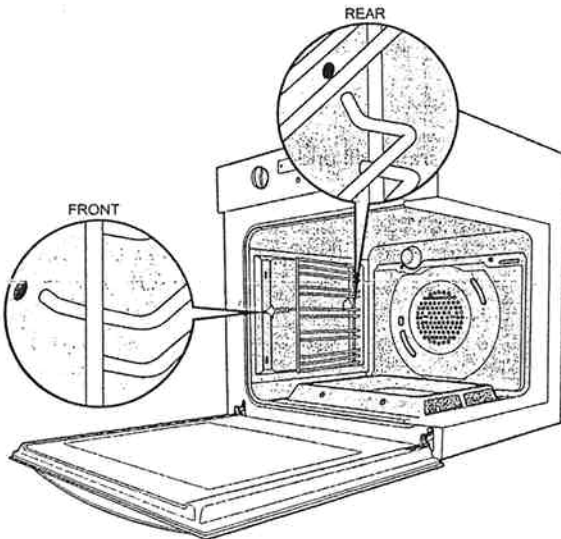
## Preparing your appliance for the first time

- Please remove all internal boxes and bags from the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- If your appliance is fitted with a 2-hour "Auto Off" timer, make sure it is set to the 'O' marker for manual operation. See image.



## Installing your oven furniture

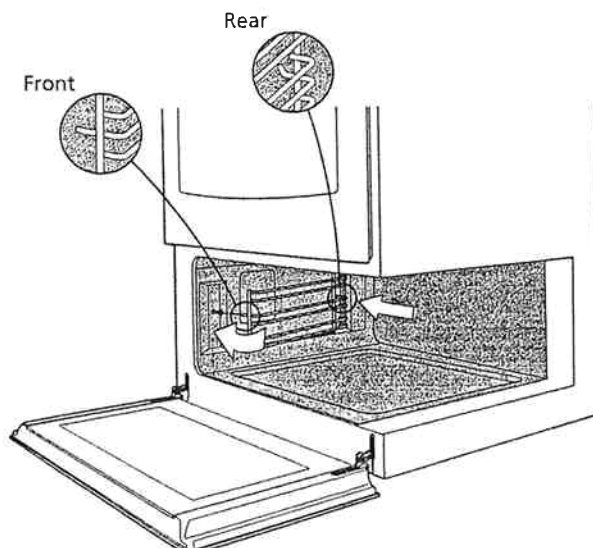
The type of oven furniture you receive is dependant on the model you have purchased.



### 1. Side racks

The side racks that come with your oven can be attached to either side of your oven.

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

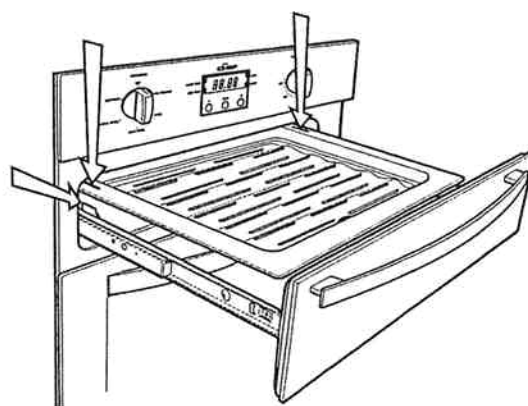
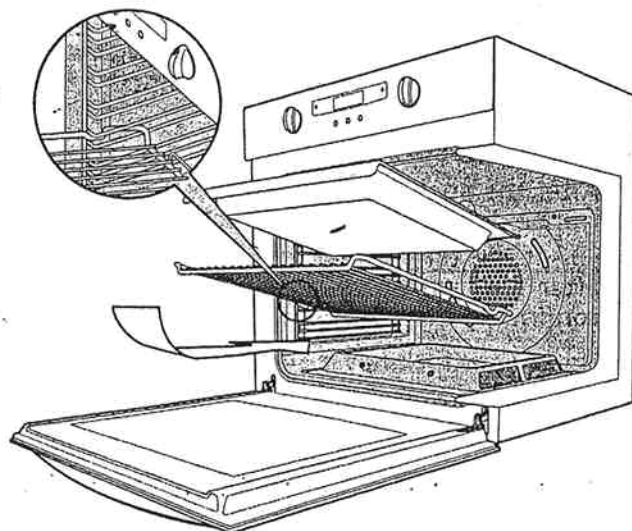


## BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

### 2. Shelves and trays

The shelves are designed so that they have maximum travel but cannot be accidentally pulled right out. The trays are designed the same way and fit straight into the side racks.

- Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- With the front edge raised, begin to slide the shelf into the oven.
- Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.
- When fully inserted the shelf/tray should not interfere with the closed oven door.
- To insert the grill tray in a separate grill underbench, fully open the grill drawer and position the tray so that the slots on the outer edges fit on the tabs on the slides.



Separate grill underbench

## USING YOUR OVEN

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### Understanding your oven functions

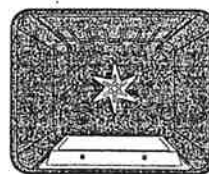
Your oven will have a selection of the following functions. Refer to "Description of your appliance" (page 4) to confirm what functions are available to you.

#### OVEN

##### Fan Bake

Heat comes from the gas "base heat" burner which is then circulated by 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.

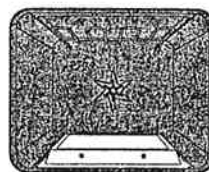
You can use the "fan bake" function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



##### Bake

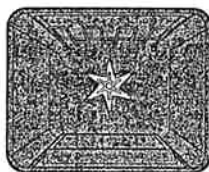
Heat comes from the gas "base heat" burner below the food. The bottom burner is below the floor of the oven which is controlled by the thermostat and will turn on and off to maintain the set temperature.

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



##### Defrost

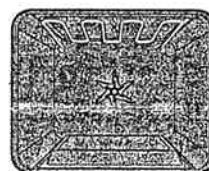
The "defrost" function uses low temperature air which is circulated by the fan. You can defrost (thaw) your food before you cook it. Also you may use your "defrost" to raise your yeast dough or to dry fruit, vegetables or herbs.



#### GRILL

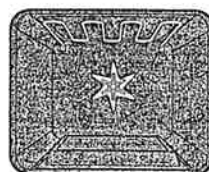
##### Grill (grill in oven models only)

The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. 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.



##### Fan Grill (grill in oven models only)

"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 in the oven 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. Set temperature to 180°C.



##### Grill (separate grill models only)

The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door open. 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. The grill dish is to be positioned between the upper pair of support rails.



## USING YOUR OVEN

NOTE: Below is a table indicating the door position whilst grilling for each of the product types.

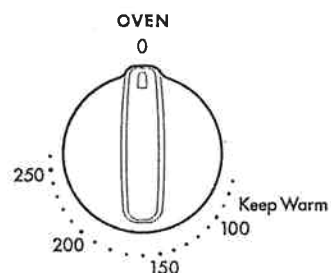
Product type	Description	Door position during grilling
Underbench	Grill in oven models	Door FULLY closed
Separate Grill Underbench	Slide out grill drawer	Drawer FULLY closed
Separate Grill Walloven	Drop down grill door	Door FULLY open

### Cooling/Venting fan

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

### 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.



### Setting the time

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



# USING YOUR OVEN

## Pre-heating your appliance

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

When baking bread or cakes, load the oven as quickly as possible after pre-heating, only leaving the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

### With "bake"

1. It is recommended you preheat your appliance when cooking or baking.
  2. Set the desired preheat temperature, by rotating your oven temperature selector.
- 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.

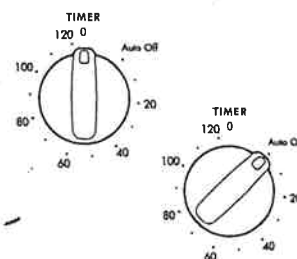
Conversion Table			
Gas mark	Fahrenheit °F	Celsius °C	Verbal
n/a	176°	80°	Drying
n/a	194°	90°	Drying
1/4	200°	93°	Very Slow/Very Low
1/4	212°	100°	Very Slow/Very Low
1/4	225°	107°	Very Slow/Very Low
1/4	230°	110°	Very Slow/Very Low
1/2	248°	120°	Very Slow/Very Low
1/2	250°	121°	Very Slow/Very Low
1/2	266°	130°	Very Slow/Very Low
1	275°	135°	Slow/Low
1	284°	140°	Slow/Low
2	300°	149°	Slow/Low
2	302°	150°	Slow/Low
3	320°	160°	Moderately Slow/Warm
3	325°	163°	Moderately Slow/Warm
3	338°	170°	Moderately Slow/Warm
4	350°	177°	Moderate/Medium
4	356°	180°	Moderate/Medium
5	374°	190°	Moderate/Moderately Hot
5	375°	191°	Moderate/Moderately Hot
6	392°	200°	Moderately Hot
6	400°	204°	Moderately Hot
7	425°	218°	Hot
7	428°	220°	Hot
8	446°	230°	Hot/Very Hot
8	450°	232°	Hot/Very Hot
9	464°	240°	Very Hot
9	475°	246°	Very Hot
9	482°	250°	Very Hot
10	500°	260°	Extremely Hot

## COOKING WITH YOUR TIMER

### 2-hour "Auto Off" timer

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).



## OPERATING THE PROGRAMMABLE CLOCK

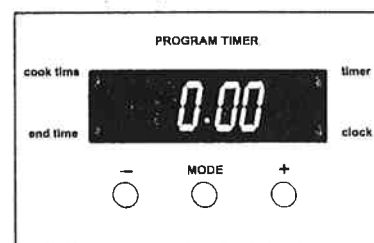
### 3 button programmable timer

#### General features

Your 3 button programmable timer has the following features:

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

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



#### Setting the time of day

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

1. To set the time of day in hours and minutes, press the - or + buttons. 5 seconds after the last change the "clock" indicator **|** will disappear, confirming the time has been set.

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

#### Setting the timer

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

#### Setting the cooking duration "cook time"

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

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

#### Setting the cooking finish time "end time"

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "end time" indicator **|** begins flashing.

## OPERATING THE PROGRAMMABLE CLOCK (Continued)

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4. Enter the time of day you want to finish cooking by pressing the – or + buttons. 5 seconds after the last change, the “end time” indicator **|** will stop flashing and the current time of day will be displayed.

### Setting the delayed start cooking time

1. Program the “cook time” and “end time” as described in the relevant sections. Once both the “cook time” and “end time” have been set, the “cook time” and “end time” indicators will stop flashing and the current time of day will be displayed.

### On completion of cooking

The oven will turn off, the timer will beep and the “end time” and/or “cook time” indicators will flash.

1. Turn the function and temperature controls to the off position.
2. Press any button to stop the timer from beeping.

### Switching the clock display ON and OFF

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

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