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5.3kW 22.1A 4.0WVEP627 890 x 596 x 573 25A 5.3kW 22.1A 4.0 Page 6553mm15mmA8mm min clearanceSecond active wire only required (optional) for multi-phase productsPlastic clip securing pointsWARNINGFig. BProud
Fit16mm568mm600mmInfill panelCupboard doorOven100mm max for Pyro oven INSTALLING YOUR APPLIANCE (CONTINUED) Page 7CBA558596mounting holes596upper infill (if required)warning holes596upper infill (if
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screws supplied450mm min.A BWARNING Page 10FUNCTION TEMPHold 3sBACK FAVOURITESET TIMEALARM OKON/OFFFUNCTION TEMPHOLD 3sBACK FAVOURITESET TIMEA
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off' timer5 Function indicator light6 Electronic Clock7 Programmable controller8 Lower function selector10 Function selector11 Temperature selector10 Function selector11 Temperature s
Page 13FUNCTION TEMPHold 3sBACK FAVOURITESET TIMEALARM OKON/OFF2 5123456789101112131415161718FUNCTION TEMPHold 3sBACK FAVOURITESET TIMEALARM OKON/OFF10 11 12 13 14 154 Page 14Preparing your appliance for the first time. Please
remove all internal boxes and bags from the oven before operation. Please wipe out the oven is completely dry. If your appliance is fitted with a mechanical "Auto Off" timer, make sure it is set to "Off" marker for manual
operation.WARNING• Do not line the oven with foil as it will damage the enamel.• New appliances can have an odour during first use. It is recommended to 'run in' the oven before cooking for the first time. Operate the oven(s), empty, at a temperature of 180°C for approximately 30 minutes. For appliances with a separate grill, run the grill on
maximum for 15 minutes WITH GRILL DOOR OPEN. Please ensure that the room is well ventilated during this process. If you have purchased a model fitted with an electronic clock or programmable controller, you must set the time of day before you can operate your appliance. Electronic clock • After the appliance has been electrically connected,
"12.00" will be displayed and the "Clock" indicator symbol will flash. To set the time of day, press the or symbols. After 5 seconds from the last change, the "Clock" indicator symbol will disappear, confirming the time has been set. NOTE: The clock has a 24 hour display. WVEP617, WVEP617 controller before the appliance can be used
the time must be set. When power is supplied to the oven, the clock icon will be displayed. Along with the clock symbol the "12" will be flashing. This indicated that the "hour" portion of the time is ready to be changed. Toggle the temperature selector or, then touch when you have the right hour. The minutes will flash and can be set in the same
manner. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has been set.NOTE: The clock has a 24 hour display.WVEP618 programmable controller • After the appliance has a 24 hour display.WVEP618 programmable controller • After the appliance has a 24 hour display.WVEP618 programmable controller • After the appliance has a 24 hour display.WVEP618 programmable controller • After the appliance has a 24 hour display.WVEP618 prog
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25Page 26655645636617625616615614613SC665P615P617P618P627FUNCTION TEMPHold 3sBACK FAVOURITESET TIMEALARM OKON/OFF12 4 7 93 5 6 8 10 11FUNCTION DESCRIPTION123Back456789 Home > Household appliances > Ovens > Westinghouse Ovens > Westinghouse WVE615 Oven Need a manual for your Westinghouse
WVE615 Oven? Below you can view and download the PDF manual for free in English. This product currently has 5 frequently asked questions, 0 comments and has 0 votes. If this is not the manual you want, please contact us. Is your product defective and the manual offers no solution? Go to a Repair Café for free repair services. WVE613,
WVES613L/R, WVE615, WVE615, WVE615, WVE615, WVE615, WVE616, WVE615, WVE616, WV
the Westinghouse WVE615 Oven? Yes NoBe the first to rate this product We understand that it's nice to have an original manual from our website and print it yourself. If you would like to have an original manual, we recommend you contact Westinghouse. They might be able to
provide an original manual. Are you looking for the manual of your Westinghouse WVE615 Oven in a different language? Choose your preferred language? Choose your preferred language on our homepage and search for the manuals for Westinghouse
Ovens More manuals of Ovens Our support team searches for useful product information and answers to frequently asked questions. If you find an inaccuracy in our frequently asked questions, please let us know by using our contact form. The thermostat is
defective. Have it replaced. When in doubt, contact the manufacturer. This was helpful (2921) Read more Some ovens are equipped with a pyrolysis function. This is a cleaning system that burns dirt and fat in the oven by using very high temperatures. After pyrolysis, all the dirt will have turned to ash and can be easily removed. If the oven has a
pyrolysis function, it is advisable to use it 3 to 4 times a year to keep the oven clean. This was helpful (2876) Read more Probably there are food remains from previous use left in the oven thoroughly. This was helpful (715) Read more Technically this is possible.
However, it depends on the type of food if you need to adjust the preparation time or swap the trays halfway during the preparation. This was helpful (715) Read more Many ovens come with both a grid and a baking tray. When food is prepared on the grid, the baking tray can be placed on the bottom to prevent food remains from burning and causing
smoke. This was helpful (715) Read more Westinghouse WVE615SC 60cm Multi-function 7 Oven, Stainless Steel - Use Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - Use Guide PDF. Documents: Go to download! User Manual - User Ma
(English) User manual Oven INSTALLING WARNING To avoid any potential hazard, you must follow our instructions when you install your appliance must be installed by an authorised person according to all codes and
regulations as stated in the local municipal building code and other relevant statutory regulations. Wiring connections must be in accordance with AS/NZS Wiring Rules and any particular conditions of the local authority. Refer to data plate for rating information. The data plate is positioned behind the bottom of the oven door. Disconnection in the
fixed wiring must occur in accordance with the AS/NZS3000 wiring rules. Wiring should be protected against mechanical failure. Refer to AS/NZS3000 clauses 3.3.2.6. 3.9. 3. Ameans of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring This range must be connected with cable of 75°C rating minimum This
product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation. it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (Pass at O.0IMQ AS/NZS 3000 Wiring Rules Clause 8.3.6.2) WARNING 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 to secure your oven into the cupboard. Use just 2 screws for underbench and
separate grill underbench ovens. and 4 screws for separate grill wall ovens. Remove the bottom door in separate grill wall ovens to provide access to the bottom 2 screwing points. For appliances fitted with a flexible supply 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 material must be capable of withstanding 70°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. It is
recommended that this product is not installed in an unvented living space. particularly if that space incorporates sleeping quarters Rated power input Note: Electrical connection is 230-240 volts AC 50Hz. Wiring minimum temperature rating 75°C. If a powerpoint is fitted it must be accessible with the appliance installed. as the plug must be
accessible after installation. This appliance must be mounted on a flat surface for the full width and depth of the product To avoid overheating the appliance must be installed in a recess or cupboard behind a decorative door. Hard wiring detail Remove terminal cover plate from rear panel of appliance. Fit wires through hole in cover plate and
make connections to terminals Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag). Replace cover plate onto rear panel Cabinet construction for your appliance For the best integration within a kitchen. install the appliance in a standard 600mm wide cupboard that gives a flush fit with the
surrounding cupboard fronts as shown in Fig. A. A recess of 20 mm is ideal With the exception of pyrolytic ovens. the appliance can also be installed using a proud fit to the surrounding cupboards and the "Infill
panel" MUST not exceed 100mm in length. This ensures a 16mm gap is maintained between the cabinet and oven side to prevent the cupboard overheating. Levelling oven Place a level in the oven as below. making sure the level sits on the front and rear forms. Non-pyrolytic underbench oven a level in the oven as below. making sure the level sits on the front and rear forms.
best when the control panel is directly under the benchtop. An upper infill panel may have to be added if the cooktop placed over the oven is too deep. Refer to cooktop and oven. Pyrolytic underbench oven 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 over the oven is too deep. Refer to cooktop installation instructions for required clearance between cooktop and oven Power point connection for the WVEP618 must be accessible with the appliance fully installed. If the supply cord is damaged it must be replaced by the
manufacturer. its service agent or similarly qualified persons in order to avoid a hazard CAUTION NOTE: Dimension "D". A requirement for all pyrolytic clean ovens - for proper ventilation there must be a gap at the bottom rear of the cabinet. This can be a full width opening 20mm deep. Separate grill underbench oven 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 is installed directly above
the appliance. a minimum clearance distance of IOmm must be allowed for between the bottom of the separate grill underbench oven. Separate grill wall ovens and all duo ovens - for proper ventilation there must be a gap at the bottom
rear of the cabinet. This can be a full width opening 20mm deep. Double oven Combo oven - cooktop cut-out dimensions A minimum gap of 40mm must be installed above the
underbench oven. A minimum gap of 40mm 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 PRODUCT DESCRIPTION WVE613/WVES614 WVE615 WVEP615 1. Function selector 2. Oven/grill indicator light 3. Oven/grill
temperature selector 4. Auto-off timer 5. Function indicator lightSee other models: WVE616SC WRR604SB WSF6604WA WFE517SA WBE4500BB 6. Electronic Clock WVE616 WVE617 WVEP618 Function selector Oven/grill indicator light Oven/grill temperature selector Auto-off' timer Function indicator light Electronic Clock
Programmable controller Water drawer WVE615SCA/DSCA WVE625 WVE625 WVE625 WVE626 Upper function selector Oven/grill indicator light Electronic Clock Programmable controller Lower function selector Lower oven/grill temperature selector Function sel
Temperature selector WVE645 WVE655 WVE665 Upper function selector Oven/grill indicator light Upper oven/grill temperature selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable controller Lower function selector Auto-off' timer Grill indicator light Electronic Clock Programmable Clock Programmable Clock Programmable Clock Programmable Clock Programmable Clock Programmable C
on/off/temperature Top right hob on/off/temperature Selector Oven function selector Oven function selector Oven function selector Oven/grill function/temperature selector Oven function selector Oven/grill function/temperature selector Oven/gr
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 mechanical "Auto Off" timer. make sure it is set to "Off" marker for manual operation CAUTION Do not line the oven with
foil as it will damage the enamel New appliances can have an odour during first use. It is recommended to run in' the oven before cooking for the first time. Operate the oven(s). empty. at a temperature of 180°C for approximately 30 minutes For appliances with a separate grill. run the grill on maximum for 15 minutes WITH GRILL DOOR OPEN.
Please ensure that the room is well ventilated during this process. Setting the time of day If you have purchased a model fitted with an electronic clock After the appliance has been electrically connected. "12.00" will be displayed and the
 "Clock" indicator symbol will flash Toset the time of day. press the - or + symbols. After 5 seconds from the last change. the "Clock" indicator symbol will disappear. confirming the time has been set. NOTE: The clock has a 24 hour display. WVEP615. WVEP617 controller Before the appliance can be used. the time must be set. When power
is supplied to the oven. the clock icon will be displayed. Along with the clock symbol the "12" will be flashing. This indicated that the "hour" portion of the time is ready to be changed. Toggle the temperature selector - or +. then touch when you have the right hour. The minutes will flash and can be set in the same manner. 5 seconds after the last
change. the clock display will stop flashing. confirming that the time has been set. NOTE: The clock has a 24 hour display. WVEP618 programmable controller After the appliance has been electrically connected. press ON/OFF to turn ON To set the time.
OK Press or to set the hour and press OK Press or to set the minutes and press OK Press BACK to return to function menu INSTALLING YOUR OVEN ACCESSORIES Slides (Telescopic runners) 1. Obtain left hand side rack and left hand slide - see image to identify. 2. The shaded wires indicate the wire the slide can be mounted on. Fit slide rear clips
to the rear of wire at an angle as shown below. 3. Push slide front clip over wire until secured Side racks The side racks the rear peg into the rear access hole provided. ensuring that the peg is fully inserted. Then locate the front peg into
shelves. the detents on the side wires should be towards the oven back wall. See image. 1 Rest the rear edge of the shelf on the lower guide rail of the side rack - see diagram. Ensure the same rail positions on both sides of the side rack 3
Once the detents have passed the front edge of the side rack. the shelf or tray along the top of the slide until it hits the back post. 2. Drop the front of the shelf or tray onto the slide ensuring it
sits behind the front post of the slide 3. When fully inserted the shelf/tray should not interfere with the closed oven door. Shelves and trays (WVE655 only) To insert the grill tray in a separate grill underbench product. open the grill tray in a separate grill underbench product.
slides. Air Fry (For applicable models only) The Air Fryer can be placed onto slides or into side racks in the same manner as an oven shelf. USING YOUR OVEN Understanding your oven functions are available to you Large
oven Rapid Heat 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 with 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. Sirnply place the
food in the oven straight from the freezer and heat - ideal for busy people. Air Fry Air fry enables advanced convection cooking function without all the oil. This is suitable for french fries. chicken wings. nuggets and similar products. Fan Forced (Fan Bake for
WVEP618 model) Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven and still cook them at the same time. You can put your food in different places in the oven and still cook them at the same time. You can put your food in different places in the oven and still cook them at the same time. You can put your food in different places in the oven and still cook them at the same time.
cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal Bake Heat comes from two elements are controlled by the thermostat and will turn on and off to maintain the
set temperature. You can use the "Bake" function for a single tray of biscuits. scones. muffins. cakes. slices. casseroles. baked puddings. roasts and delicate egg dishes. Steam Assisted Cooking (WVEP618 model only) Perfect for all kinds of meat. poultry and fish dishes. The hot air ensures the outside of the food is sealed whilst the steam keeps the
inside tender. Steam comes from the outlet pipe and heat comes from the element surrounding the fan. This fan circulates the hot air and steam around the oven cavity so that you can position the food anywhere in the oven. The browning of meat or fish will be perfect, with the best cooking result at the core. Shape will be preserved and evenly firm.
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. For best results. use silver or shiny trays. Fan Assist 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 two shelves are used, the food on the lower shelf to finish cooking. Pizza "Pizza" is a combination of "Base heat'
food in the middle of the oven and set the desired temperature. 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 "Defrost" to raise yeast dough or to dry fruit. vegetables or herbs 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 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. Set temperature to 180°C. Grill (grill in oven models only) "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. Quick Cook The "Quick Cook" function is ideal for cooking frozen precooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies, Heat comes from the element surrounding the fan as well as a smaller element above the food. Simply place the food in the oven straight from the freezen
and heat. Cook in the upper half of the oven for best results. Roast The "Roast" function is designed for roasting meats. poultry and fish by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning. Maxi Grill (grill-in-oven models only) "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. Pyro Clean (WVEP615. WVEP617. WVEP618 & WVEP617. WVEP618 will help seal in the natural juices of steak. chops etc. for a better flavour. Pyro Clean (WVEP615. WVEP617. WVEP618.)
the oven liner at high temperature. This process produces ash which can be wiped out of the oven cavity. Small oven/grill Bake (duo small oven only) Heat comes from two elements are controlled by the thermostat and will
turn on and off to maintain the set temperature. You can use the "Bake" function for a single tray of biscuits. scones. muffins. cakes. slices. casseroles. baked puddings. roasts and delicate egg dishes. Fan Assist (duo small oven only) Heat comes from two elements. one above and one below the food. The fan circulates the hot air around the oven
cavity to deliver very even cooking. Grill (small oven 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. 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 should be positioned between the upper pair of support rails. NOTE: Grill with the added advantage of being able to optimise the energy usage for smaller servings
NOTE: Grill with the grill door open. Cooling/Venting fan This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door. NOTE: For selected models only. When setting
delayed start. the cooling fan will operate as soon as the function is selected. This will minimise condensation build up in the appliance. Condensation of air and the constant recycling of steam. This steam makes it possible to cook in a steamy
environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking time and energy consumption. During cooking time and energy consumption. During cooking time and energy consumption.
contact with the oven door glass. it will condense and produce water droplets. To reduce condensation is wiped away after each use of the oven. The effects of dishes on cooking results Dishes and tins vary in their thickness. conductivity
colour etc. which affects the way they transfer heat to the food. Aluminium. earthenware and bright shiny utensils reduce cooking and base browning. To increase base
browning simply lower the shelf position. To increase top browning. Single level cooking on more than one level use a fan cooking function. Operating your oven temperature selector (selected models only)
thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature selector will come on. When the set temperature is reached, the element switches off and
thermostat. NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected before the oven for 30 minutes. Pre-heat the grill for 3
minutes to obtain best results. Pre-heating your appliance allows it to reach the equired temperature quickly and efficiently. When baking bread or cakes. load the oven as quickly as possible after pre-heating with
 "Rapid Heat" (selected models only) For electric multifunction appliances preheat your oven by selecting the "rapid heat" function. Turn the function selector to "Rapid Heat" Set the desired pre-heat temperature. by rotating your oven to reach the function allows your dention.
temperature selector. When the indicator light goes out the oven has reached the desired preset temperature. Select the oven functions It is recommended you preheat your appliance when cooking or baking Set the desired pre-heat 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 has reached the desired preset temperature selector. When the indicator light goes out the oven has reached the desired preset temperature place your food into the oven has reached the desired preset temperature. Place your food into the oven has reached the desired preset temperature.
timer clockwise. Do not force anticlockwise or damage to the timer will result. 120 minute "Auto off" timer The 120 minute scan 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 "OFF" mark. Operating the electronic clock (WVE615, WVE636, WVE635, WVE635, WVE635, WVE635, WVE635, WVE636, WVE635, WVE635, WVE635, WVE635, WVE635, WVE635, WVE635, WVE636, WVE635, WVE63
automatically turns the oven off after a set amount of time. The End Time function is used to set the time of day you want the cooking cycle to finish. A "Delayed start" is possible by combining the Cook Time and End Time features to switch the oven on and off at a specific time during the day. NOTE: Your touch control clock only operates with your
main oven. Setting the time Before the appliance can be used. the time must be set. After the appliance has been electrically connected. "12:00" will be displayed and the clock icon will flash. To set the time of day in hours and minutes. touch the - or + symbols. Refer to the diagram above. 5 seconds after the last change, the clock symbol 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. Changing the time of day 1. Press MODE until the "Clock" indicator symbol is flashing. 3
After 5 seconds from the last change. the "Clock" indicator symbol will disappear. confirming the time has been set Setting the minute minder 1. Press MODE until the "Timer" indicator symbol is flashing. 3. After 5 seconds from the last change.
the "Timer" indicator symbol will stop flashing. confirming the timer has been set. The countdown time remaining will appear on the display. 5. To stop the beeper. press +, - symbols or
MODE. NOTE: This feature has no effect on the oven operation. With the minder operation. With the minder operation and Temperature of day cannot be displayed. Setting the cooking duration 1. Select the desired oven Function and Temperature.
flashing 3. Set the cooking duration by using - or + symbols while the Cook Time indicator symbol will stop flashing. and the time of day will be displayed NOTE: Do not forget to add pre-heating time if necessary. Setting the cooking end time 1. Select the desired over
Function and Temperature. 2. Press MODE until the End Time indicator symbol begins flashing 3. Enter the 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 
cancel settings 1. To check your settings. Press MODE until the indicator symbol flashes next to the mode (Cook Time. End Time etc) that you want to display. After 5 seconds from the last change the indicator symbol flashes next to End Time etc) that you want to display.
Time. Press and hold + and - symbols together until the current time of day is displayed. 3. To cancel a setting, press symbol flashes next to the setting is cleared. On completion of cooking When the set time has elapsed. 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 together - and + symbols for 3 seconds to switch off the display. 2. Press together - and + symbols for 3 seconds to switch the
clock display on again NOTE: Ifa timer mode is set. then it is not possible to switch the display off. Operating the Electronic Clock (WVEP615. WVEP617) Before the appliance can be used. the time must be set. When power is supplied to the oven the clock icon will be displayed. Along with the clock symbol the 12' will be flashing. This
indicates that hour' portion of the time is ready to be changed. Toggle the temp selector + or - . then touch when you have the right hour. The minutes will flash and can be set in the same manner. 5 seconds after the last change. the clock display will stop flashing. confirming that the time has been set. NOTE: The clock has a 24 hour display. Select
the oven function Turn the oven function selector clockwise to select the desired oven function NOTE: each oven function has a default temperature which can then be adjusted as outlined below. Selecting the oven function NOTE: the
temperature can be adjusted at any time throughout the cooking time. Cooking with the timer 1 On when oven reaches set temperature 4 On when oven cooling down 5 Oven door locked 6 Touch to toggle through the timer 1 On when oven warming up 3 3 bars displayed when oven reaches set temperature 4 On when oven warming up 3 3 bars displayed when oven reaches set temperature 4 On when oven reaches set temperature 5 On when oven reaches set temperature 4 On when oven reaches set temperature 5 On when oven reaches set temperature 5 On when oven reaches set temperature 6 On when oven reaches set temperature 6 On when oven reaches set temperature 8 On when oven reaches 8 On whe
modes 8 Touch to start timer mode Hold to turn oven light on/off 9 End time icon 10 Cook time icon 10 Time of day icon Adjusting the clock symbol begins to flash. The hour display will be ready to change the temp selector + or -. then touch when you have the right hour. The
minutes will flash and can be set in the same manner. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set. NOTE: The clock has a 24 hour display will stop flashing, confirming that the time has been set. NOTE: The clock has a 24 hour display will stop flashing.
the cook time' symbol appears. 3. Set the desired cooking time commencing with minutes by using + or -. Whilst the symbol is flashing. The appliance is now programmed and the display will countdown to zero. 4.
When the set time has elapsed. a signal will sound and the appliance will turn off. To stop the signal touch any button on the clock and then turn the oven function selector to OFF. Setting the end time 1
Use the knobs to select the desired oven function and cooking temperature. 2. Touch the button as often as necessary. until the end time symbol is flashing. then touch the button again and set the minutes by using + or -. After 5 seconds from the last time
 adjustment the symbol will stop flashing and the appliance is now programmed 4. When the set time has elapsed, a signal will sound and the appliance will turn off. To stop the signal, touch any button on the clock and then turn the oven function selector to OFF. NOTE: Stop time cannot be set for the Rapid Heat function. Setting the delayed start
cooking time The cook time' and end time' symbol appears. 3. Set the desired cooking time by using + or -. whilst the
symbol is flashing 4. Touch the button as often as necessary, until the end time symbol appears flashing 6. 5 seconds after the last change the cook time' arrows are lit to confirm that the oven has been programmed 7. When the delayed start cooking
time has elapsed. a signal will sound and the appliance will turn off. To stop the signal. press any button on the clock and then turn the oven function selector to OFF. NOTE: Delayed start cooking time cannot be set for the Rapid Heat function. The feature can be cancelled at any time by returning the function selector to OFF. Additional Functionality
Setting the countdown timer Use this for timing any activity. For example boiling eggs. 1. Touch the button again and adjusting using + or -. 5
seconds after the last change the timer will stop flashing. confirming the timer has been set. 3. To cancel the timer touch and hold and TEMP buttons until the timer is operating. Elapsed Time
When an oven function is selected (other than pyrolytic clean) an elapsed timer commences on the display. To reset this timer touch and hold both the and TEMP buttons until the timer is reset. Displaying the oven temperature During operation of the oven temperature During operation of the oven the current oven temperature during pre-heating of the oven can be displayed by touching the
TEMP button. During normal operation the set temperature can be reviewed by touching the During operation of the oven the light can be switched off by touching and holding the button until the light turns off. Also the light can be turned on
from the standby state by touching and holding the button until the light comes on Activating the child-proof lock When the appliance using the function selector switch 2. Touch and hold the and TEMP buttons at the same time until the word SAFE' is
displayed and a double beep is sounded. The word SAFE will be replaced by a padlock symbol on the display after 5 seconds the oven is ready for use Activating the function
lock The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked so it is not changed unintentionally. 1. The active function can be locked and the active f
lock' 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 automatically switches itself off after: + 12.5 hours when the temperature is set to 120°C or above. and below 200°C + 55 hours when the temperature is set to 120°C or above.
temperature is set to 200°C or above. and below 250°C. + 3.0 hours when the temperature is set at 250°C. DEMO Mode The oven does not actually heat. When in this mode the text DEMO' will be lit. The following
instructions show how to enter and exit Demo' mode. 1 Ensure the oven is in the off state. Toggle and hold the selector to + until a beep sounds. The DEMO' text will begin to flash 2. Toggle the temperature selector to + until a beep sounds. The DEMO' text will begin to flash 2. Toggle the temperature selector to + until a beep sounds. The DEMO' text will begin to flash 2. Toggle the temperature selector to set the first digit of display to 2. Touch clock to set. 3. Repeat step 2 until display shows 24:68. 3 beeps sound and DEMO will be
remove salt and mineral residue left in the cavity well when water evaporates. It is recommended that the residue is cleaning process the oven becomes extremely hot. Please keep small children at a safe distance Never clean
non-stick baking trays and tins in the oven during the pyrolytic cycle. High temperatures damage the non-stick coating and poisonous gas is released. To prevent damage do not use acids. Sprays or similar cleaning agents. CAUTION During pyrolytic cleaning the air outlet exhaust above the door must be kept clear of any obstruction (e.g. bulky tea
towels). Do not use the oven to clean miscellaneous items (e.g. cookware). Before carrying out the Pyrolytic function 1. All accessories must be removed from the oven cavity. 3. Ensure the cavity well is free of limestone scaling (refer to cleaning the cavity to clean large deposits.)
well chapter) 4. Choose the Pyrolytic cleaning cycle from the followina: NOTE: Duration includes heat-up time. excluding cool-down time. Light clean This is an energy saving cycle that can be used on a regular cycle about once every 2-3
 m months. Pyrolytic Cleaning Operation The pyrolytic cleaning function can be selected by turnir the function selector switch clockwise to the pyrolytic function can be stopped at any time by turning the function selector counterclockwise to the
OFF position IMPORTANT During Pyrolytic cleaning the door will automatically lock when the temperature in the oven approaches 300°C. A will appear on the display. During this cycle. When the pyrolytic cleaning function is on. it is
advisable not to use a cooktop if it is fitted above the oven. This could cause overheating and damage to both appliances. The door will only unlock when the oven has cooled to a safe temperature is reached NOTE: The cooling fan will operate at an
increased speed for Pyrolytic cleaning and will continue to run until the oven has cooled down. This is normal. It is recommended to clean the oven with a soft damp cloth and warm water. To restore the enamel shine to more difficult areas.
use a damp cloth with vinegar and detergent. CAUTION Do not turn off the mains power supply to the oven during the pyrolytic cycle. This could damage the appliance. Operating the Programmable Controller (WVEP618) Use the sensor fields to operate the oven. Other indicators of the display: Before first use Initial cleaning Remove all accessories
and removable shelf supports from the oven Refer to "Care and cleaning" chapter. Clean the oven and the accessories before first use. After cleaning, put the accessories and the removable shelf supports back to their initial position. First connection When you connect the oven to the mains or after the power is cut, you have to set the display
contrast. the display brightness and the time of the day. 1. Press or to set the value 2. Press OK to confirm Preheating before first use. It is recommended to run in' the oven before cooking for the first time. Operate the oven(s), empty. Set the function to "Fan Bake" at a temperature of 180°C for
approximately 30 minutes. Please ensure that the room is well ventilated during this process. Daily Use Navigating the menu of the submenu or accept the setting At each point you can go back to the main menu with BACK Back to previous menu Setting a heating function
1. Turn on the oven. 2. Select a heating function. 3. Press OK to confirm. 4. Set the temperature in reached the buzzer sounds 3 times and the bar flashes and then
disappears. Fast Heat Up This function decreases the heat-up indicator alternates. This function works. To turn on the function seconds. The heat-up indicator alternates the heat-up indicator alternates. This function works. To turn on the function works. To turn on the function is not available for some oven functions. Residual heat when you turn off the oven the display shows the residual heat.
You can use the heat to keep the food warm. Clock functions If you set the time for a clock functions: Duration. End Time. the oven turns off the heating elements after 90% of the set time. The oven uses the residual heat to continue the cooking process until the time ends (3 -
20 minutes). Setting the clock functions Before you use the functions: Duration and temperature first. The oven turns off automatically turn on and turn off the oven on a given time later. The functions: Duration
and End Time do not work when you use the core temperature sensor. ]. Set a heating function and the related symbol. 3. Press or to set the necessary time. 4. Press OK to confirm. When the time ends. a signal sounds. The oven turns off. The display shows a
message. 5. Press any symbol to stop the signal. Time Extension makes the heating function. 1. When the cooking time ends. a signal sounds. Press any symbol. The display shows the message. 2. Press SET TIME to turn on or BACK to cancel. 3. Set the length of the function. 4. Press OK
Additional Functions Favourities You can save 20 programs. Saving a program 1. Turn on the oven. 2. Set a heating function or an automatic program. 3. Press FAVOURITE again and again until the display shows: SAVE.
4. Press OK to confirm. The display shows the first free memory position. 5. Press OK to confirm. 6. Enter the name of the program. The first letter flashes. 7. Press or to change the letter. 8. Press OK to confirm. 6. Enter the name of the program. The first letter flashes. 7. Press or to change the letter. 8. Press or to change the letter. 8. Press or to change the letter. 8. Press or to change the letter flashes. 7. Press or to change the letter. 8. Press or to change the le
the first free memory position. press or and press to overwrite an existing program 1. Turn on the oven. 2. Press FAVOURITE. 3. Select your favourite program name. 4. Press OK to confirm. Using the Child Lock When the Child Lock is on. the oven
cannot be turned on accidentally. If the Pyrolysis function works, the door locks automatically. A message comes on in the display when you press any symbol, 1. Press ON/OFF to turn off the Child Lock function, repeat step 2. Function Lock
This function prevents an accidental change of the heating function. You can turn it on only when the oven. 2. Set a heating function works. 1. Turn on the oven. 2. Set a heating function works. the door is locked and the symbol of a key comes on
in the display. To turn off the function. press TEMP. The display shows a message. Press TEMP again and then OK to confirm. When you turn off the oven. the function works and you do not change any settings. The Automatic
Switch-off does not work with the functions: Light. Food Sensor. Duration. End Time. Brightness of the display There are two modes of the display the d
night brightness (apart from ON/OFF), the display goes back to the function ends, the display goes back to the night brightness. Cooling fan When the oven operates, the cooling fan turns on automatically to keep the surfaces of
the oven cool. If you turn off the oven, the cooling fan can continue to operate until the oven cools down. Hints and tips The temperature and baking times in the tables are guidelines only. They depend on the recipes and the quality and quantity of the ingredients used. Advice for special heating functions of the oven Keep warm Use this function if
you want to keep food warm. The temperature, cooking time and shelf position to the appliance you had before. Adapt your usual settings such as temperature, cooking time and shelf position to the values in the tables. Use the lower
temperature the first time. If you cannot find the settings for a special recipe, look for the similar one. You can extend baking times by 10-15 minutes if you bake cakes on more than one shelf position. Cakes and pastries at different heights do not always brown equally at first. If this occurs, do not change the temperature setting. The differences
equalise during the baking procedure. Trays in the oven can twist during baking. When the trays become cold again, the distortions disappear. COOKING GUIDE Choosing times necessary to meet individual requirements. It may be
necessary to change some cooking times and temperatures from your previous oven. For best results when baking preheat your oven for 30 minutes. * Counting from the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should be placed on the bottom shelf up. + A tray should
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 product types. DESCRIPTION DOOR
POSITION DURING GRILLING Grill in oven Door FULLY closed Separate grill Door FULLY closed Separate 
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 or melted butter and lemon juice. Bacon Remove rind. Grill flat. Grilling with separate grill underbench Your separate grill
underbench appliance comes with a handle accessory to pull out and push in the grill tray frame. WARNING: Operating the oven may result in a hot grill tray frame directly. Guide to better grilling IMPORTANT Definite times can not be
given for grilling as it is dependent on the size of the food over halfway through the cooking process (except with fan grill). For better grilling results, follow these easy instructions: 1. Remove oven/grill dish and grill insert and preheat grill for about
3 minutes. 2. Choose only prime cuts of meat or fish. If the cut is less than 5mm 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. 5. Use tongs to turn food as a fork pierces the surface allowing juices to escape. MEAT TIME Steak 15 - 20 minutes Fan grill in oven 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. Place the oven/grill dish on the bottom rack. 2. Place meat/poultry on an oven shelf above the oven/grill dish. 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. DEALING WITH COOKING PROBLEMS 
trays or dishes • Centre trays • Rotate food during cooking • Remove grill dish from oven on bake modes Baked products too brown on top • Oven not preheated • Baking tins too large for the recipe • Baking tins not evenly spaced • Products not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Make into same size and shape, and spread evenly over trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced on trays • Baking tins not evenly sized or spaced or spaced or spaced or spaced or spaced or spa
temperature too high • Preheat oven • Use correct size tins • Stagger baking tins at least 3cm between tins and oven walls • Make into same size and shape, and spread evenly over trays • Lower the temperature Baked products too brown on bottom • Baking tins too large for the recipe • Baking tins are a 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 + Use correct size tins + Change to shiny. light tins or lower the temperature + Remove grill dish from oven on
bake modes Cakes have a cracked thin crust • Baking temperature • Cook one shelf lower • Mix just long enough to combine ingredients • Check size of pan • Change to shiny pans Baked products are pale, flat and undercooked •
Baking temperature too low • Food too low in oven • Baking time too short • Incorrect size tin Cakes fallen in the centre • Baking temperature too low • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking temperature too low • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time too short • Proportions of ingredients incorrect size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen in the centre • Baking time • Use the correct size tin Cakes fallen 
• Raise the temperature • Increase the cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Check recipe • Do not open door until the last quarter of cooking time • Do not open door until the last quarter of cooking time • Do not open door until the last quarter of cooking time • Do not open door until the last quarter of cooking time • Do not open door until the last quarter of cooking time • Do not o
• Do not pierce meat with a fork Grilled meats outside is overcooked and centre is raw • Grill at lower insert position Grilled chops and steaks curling • Cut into fat every 2cm The steam outlet opening and remove the
lime It takes more than three minutes to empty the water tank or the appliance. The dish has been left in the oven for too long. Do not
keep the dishes in the appliance for longer than 15-20 minutes after the cooking ends CARE AND CLEANING WARNING Ensure the oven is electrically isolated before cleaning. This can be done by switching off the appliance via the powerpoint or isolating switch (if available). or the switchboard. Do not use steam cleaners. as this may cause moisture
build up. CAUTION Do not use sharp metal implements or utensils on any surface. as these may leave permanent scratches or marks. Enamel Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers. NOTE: You can also use household oven enamel cleaners follow the manufacturer's instructions carefully. CAUTION Do not
use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes on enamel. Do not line the bottom of the oven or grill with foil or cookware. Stainless steel All grades of stainless steel are sequenced by following the procedures below, if you want your appliance to look its best.
perform well and have a long life. WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp! WARNING Care must be taken when wiping exposed stainless steel edges .they can be sharp!
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be cleaned with warm water and a mild detergent. DO NOT use stainless steel cleaners or harsh solvents. NOTE: Make sure you follow the polish or brushing lines in the steel. 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. WARNING The door glass on this appliance is made from a tough. durable material that withstands heating and cooling without breaking. As a precaution however, do not put cold water on hot glass. Should you have any questions about the glass in your new appliance, please contact the customer care centre by dialling 1300 363 640. Door glass that is damaged should be immediately replaced. CAUTION Do not use harsh abrasive clean the oven door glass since they can scratch the surface, which may result in shattering of the glass. Oven WARNING Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans. Keep the oven dish, baking trays, grill dish insert clean, as any fat deposits may catch fire. 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. The upper element

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	shower teams or consistency and the condition of the cond