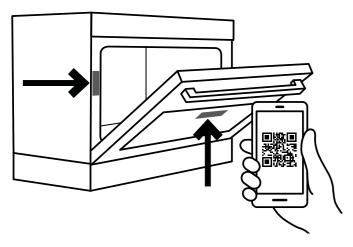


# **Enjoy peace of mind. Register your appliance today.**

Stay updated on better living services, safety notices and shop for accessories.

1. Open the camera app on your smartphone and point at the QR code to scan Product Registration QR code is located on the front of your appliance or inside the door rim\*.



- 2. Tap the notification or link to open the registration form
- 3. Complete your details and enjoy peace of mind

\*Exact location of QR code may vary depending on oven model



### **Need more help?**

To access your detailed user manual online, simply scan the QR code on your smart phone. If you prefer a printed manual, please contact our Customer Care Centre using details below.



### Customer Care Centre

### Contact us if you need more help

### **Electrolux Home Products Australia**

telephone: 13 13 49

email: customercare@electrolux.com.au

web: electrolux.com.au

#### **Electrolux Home Products New Zealand**

telephone: 0800 436 245

email: customercare@electrolux.co.nz

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# **Quick Start Guide**WVEP618 oven series



### Dear Customer.

Thank you for purchasing a Westinghouse oven. You have chosen a product that comes from a history of durable and reliable products loved by many families. We look to help you make the most of your time at home, so you can spend your time doing what you really love, with the ones you love.

Welcome to Westinghouse.

## Ready



### This is a Quick Start Guide. Please refer to user manual online for detailed information and installation

To access your detailed user manual online, simply scan the QR code on your smart phone.

For more detailed information and installation guide refer to user manuals at westinghouse.com.au/manuals

### Before you start, please make sure:

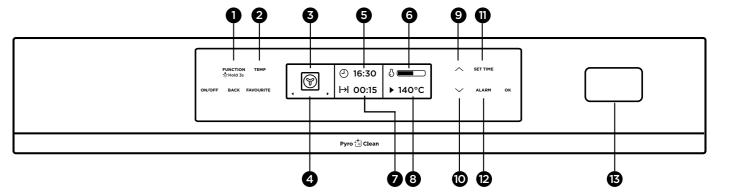
- Your oven has been correctly installed by a qualified person.
- Your oven has power and is switched on.
- You've removed all relevant packaging.



Most of the packaging materials can be recycled. Please dispose of them at your local recycling centre or in your own recycling bin.

### Set...

### Get to know your oven control panel:



- Heating functions and Assisted Cooking
- 2 Temperature selection/Fast Heat Up
- **3** Oven heating function
- 4 Display
- **5** Time of day
- **6** Heat-up indicator
- 7 Function duration/end time
- 8 Oven temperature
- **9** Up
- **10** Down
- 11 Time and additional functions
- **12** Minute minder
- **13** Water drawer

### Set...

### Installing the oven accessories

1. Install telescopic slides (where supplied) to the side racks. Refer to installation guide supplied with slides.

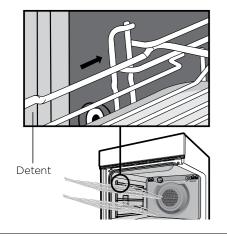
### 2. Insert side racks

There is a left hand and right hand version (see image).

- 1. Insert the rear peg into the rear access hole, ensuring that the peg is fully inserted.
- 2. Then locate the front peg into the front access hole and push in firmly.

### 3. To fit a shelf or tray to side racks:

- 1. Locate the rear edge of the shelf in between guide rails of the side rack. Ensure the same rail positions on both sides of the oven are being engaged.
- 2. With the front edge raised, slide the shelf into the oven.
- 3. Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.

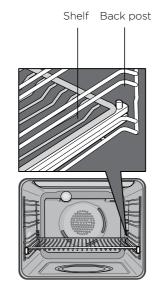


### 4. Fit shelf/tray (where supplied) to telescopic slides

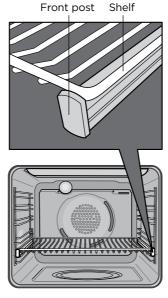
Left hand side rack

front pea

1. Push 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.

### Set the time

You must set the time before you can operate your appliance.

- 1. After the appliance has been electrically connected, press ON/OFF to turn ON
- 2. To set the time, press ∧ until "Settings" is highlighted and press OK
- 3. Then, "Set time of day" is highlighted and press OK
- 4. Press  $\Lambda$  or V to set the hour and minutes press OK
- 5. Press BACK to return to function menu NOTE: The clock has a 24-hour display



### Condition the oven

(to burn off any residue)

New appliances can have oil or residue left from manufacturing. You will need to heat your oven for 30 minutes before using it for the first time.

- 1. Press ON/OFF and select 'Fan Bake' function using  $\Lambda$  or V symbols.
- 2. Press OK.
- 3. Press  $\Lambda$  or V symbols to set the oven at 180°C for approximately 30 minutes. Please ensure that the room is well ventilated during this process.

### Go!

You're ready to	use vour new	Westinghouse	appliance.	A few	tins from us:
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You're ready to use your new Westinghouse appliance. A few tips from us:					
☐ Remember to	pre-heat each time.				
For best cooking results pre-heat the oven. Pre-heating allows the oven to reach the required temperature quickly and efficiently as well as cook food at the correct temperature for the entire cook time. Recommended pre-heat time is 30 mins for baking and 3 minutes for grilling.					
☐ Choose the right program for the best result:					
FAN BAKE	This setting is best used when cooking on multiple shelves at once or reheating complete meals for your family.				
FAN & GRILL	When cooking large cuts of meat, this setting gives you result that is similar to 'rotisserie' cooked meat. When using 'Fan & Grill' it is not necessary to turn food over during the cooking cycle. Set temperature to 180°C and cook with the oven door closed.				
GRILL	Tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. For best results preheat your grill for 3 minutes to help seal in the natural juices for a better flavour. Grill with the oven door closed.				
AIRFRY	AirFry enables advanced convection cooking function without having to turn the food, giving crispy great tasting results in a shorter time without all the oil. This is suitable for french fries, chicken wings, nuggets and similar products. A tray should be placed on the bottom shelf position, covered with foil, to catch any fat.				
STEAM ASSISTED COOKING	Bring out natural flavours and goodness with our versatile steam functions. Steam Assist Cooking is ideal for meat. poultry and fish, ensuring even cook from centre to surface.				
Refer to your full user manual for more details on oven functions.					
☐ Set your temperature					
1. To set the temperature, press the temperature and $\Lambda$ or $V$ symbols until you reach your desired temperature setting.					

2. Touch OK. If no further changes are made within 8 seconds, the oven begins heating up.