



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

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.

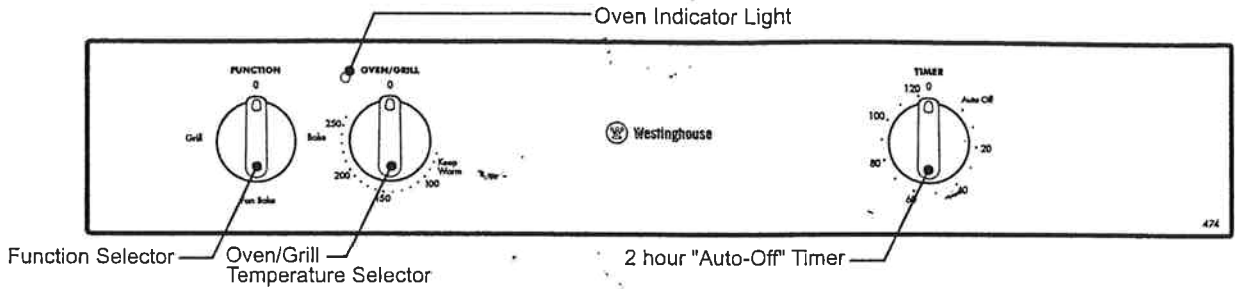
- For appliances supplied with a supply cord, if the supply cord is damaged, it must be replaced by the Manufacturer or its service agent or similarly qualified person in order to avoid a hazard.
- Where this appliance is installed in a marine craft or in a caravan, it shall not be used as a space heater.

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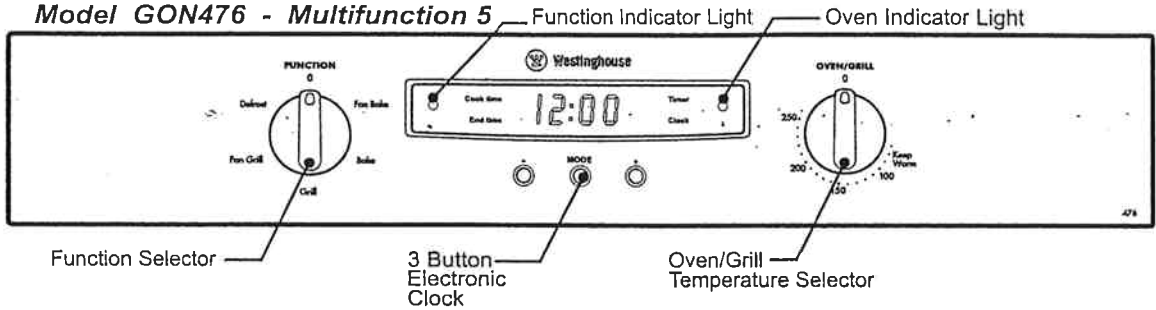
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DESCRIPTION OF YOUR APPLIANCE

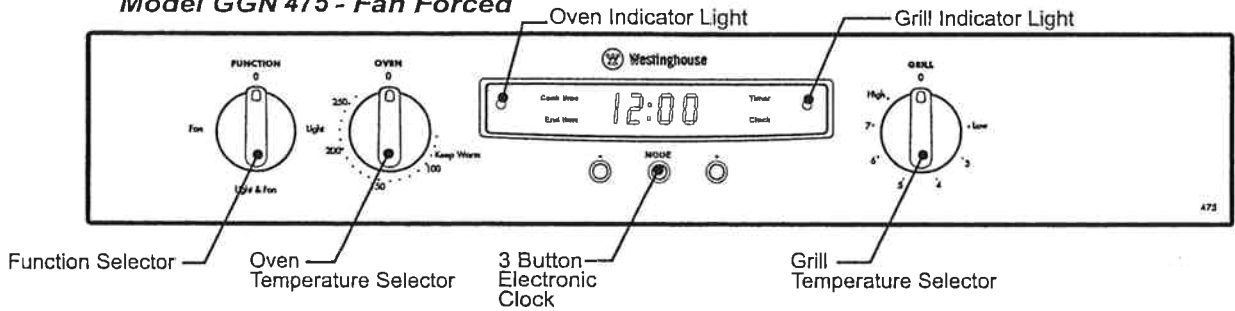
Model GON474 - Multifunction 3



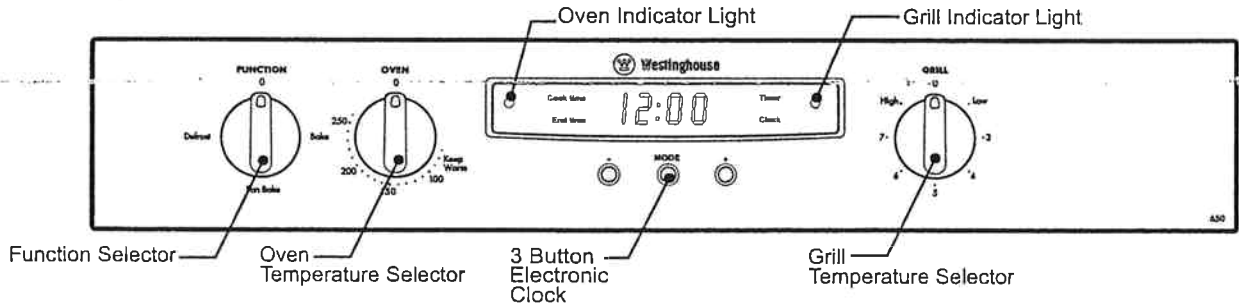
Model GON476 - Multifunction 5



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.

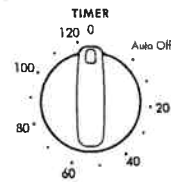
3 Button Electronic Clock

- 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.



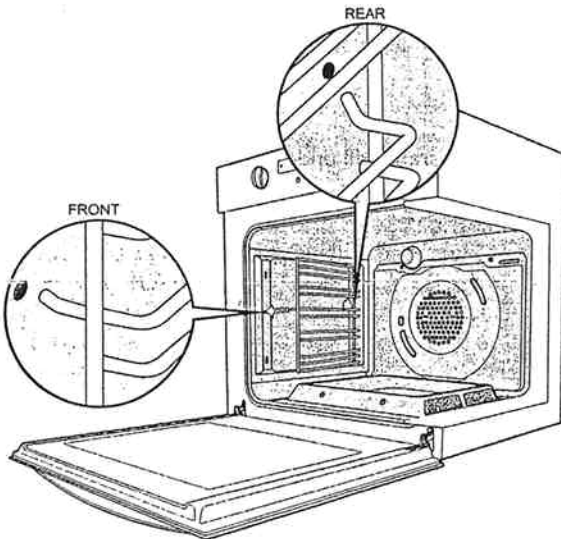
Preparing your appliance for the first time

- 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

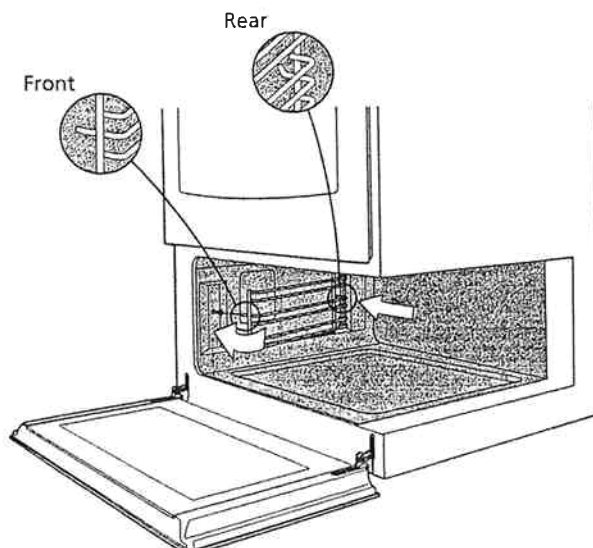
The type of oven furniture you receive is dependant on the model you have purchased.



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.

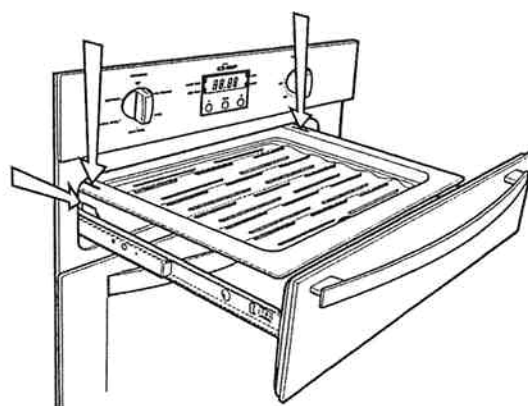
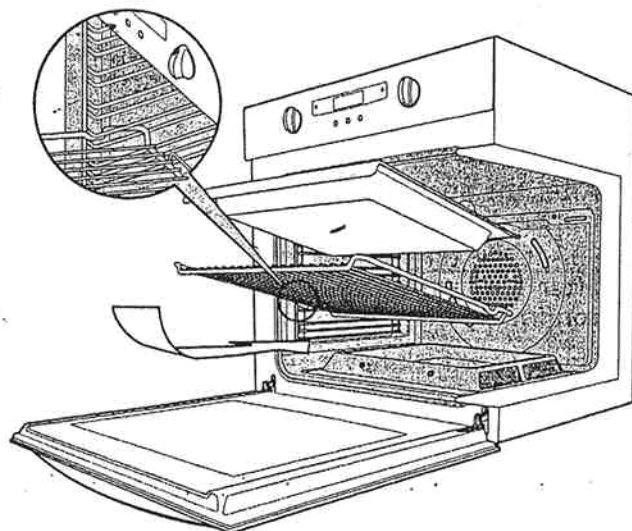


BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

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

Understanding your oven functions

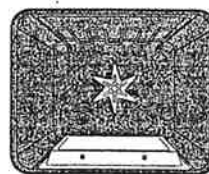
Your oven will have a selection of the following functions. Refer to "Description of your appliance" (page 4) to confirm what functions are available to you.

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.

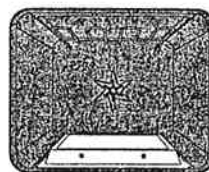
You can use the "fan bake" function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



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

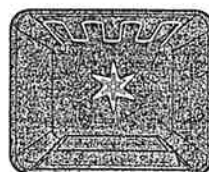
Grill (grill in oven models only)

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 "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 (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.

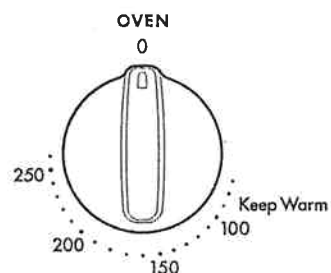
Product type	Description	Door position during grilling
Underbench	Grill in oven models	Door FULLY closed
Separate Grill Underbench	Slide out grill drawer	Drawer FULLY closed
Separate Grill Walloven	Drop down grill door	Door FULLY open

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.

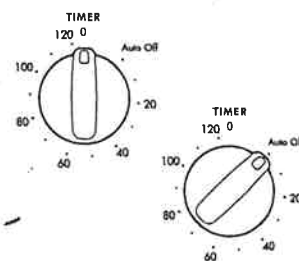
Conversion Table			
Gas mark	Fahrenheit °F	Celsius °C	Verbal
n/a	176°	80°	Drying
n/a	194°	90°	Drying
1/4	200°	93°	Very Slow/Very Low
1/4	212°	100°	Very Slow/Very Low
1/4	225°	107°	Very Slow/Very Low
1/4	230°	110°	Very Slow/Very Low
1/2	248°	120°	Very Slow/Very Low
1/2	250°	121°	Very Slow/Very Low
1/2	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

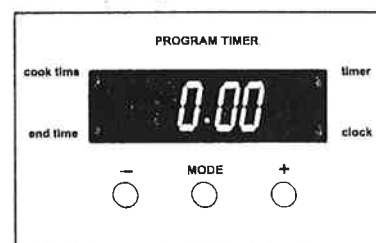
3 button programmable timer

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)

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.

COOKING GUIDE

- Select the correct shelf location for food being cooked.
- Make sure dishes will fit into the oven before you switch it on.
- Keep edges of baking dishes at least 40mm from the side of the oven. This allows free circulation of heat and ensures even cooking.
- Do not open the oven door more than necessary.
- Do not place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains the heat for some time. Use this heat to finish custards or to dry bread.
- Do not use a lot of cooking oil when roasting. This will prevent splattering oil on the sides of the oven and the oven door. Polyunsaturated fats can leave residue which is very difficult to remove.
- When cooking things which require a high heat from below (e.g. tarts), place the cooking dish on a scone tray in the desired shelf position.
- For sponges and cakes use aluminium, bright finished or non-stick utensils.

Oven shelf location

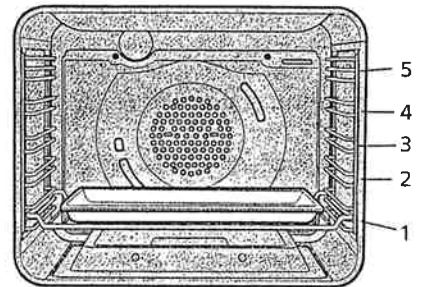
Your oven has five positions for shelves. These are numbered from 1 (the lowest shelf position) to 5 (the highest shelf position). See diagram.

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

- When cooking with 1 shelf, use position 3.
- When cooking with 2 shelves, use position 2 and 5.

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

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



5 Position Rack

COOKING GUIDE

Modes without Oven Fan

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	220	2	10 - 15
Biscuits	Rolled	180	2	10 - 15
	Spooned	190	2	12 - 15
	Shortbread biscuits	160	1 or 2	30 - 35
Meringues	Hard - individual	110	2	90
	Soft - individual	180	2	15 - 20
	Pavlova - 6 egg	110	1	75
Cakes	Patty cakes	190	3	15 - 20
	Sponge - 4 egg	180	2	20 - 30
	Shallow butter cake	180	2	30 - 40
	Rich fruit cake	150	2	180
Pastry - shortcrust	Cornish pasties	200 / 180	2	40 - 45
	Custard tart	200 / 180	1	10 / 20 - 30
Pastry - choux	Cream puffs	210	2	25 - 30
Yeast goods	Bread	210	1	25 - 30

* Counting from the bottom shelf up.

Modes with Oven Fan

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	210	Any	10 - 15
Biscuits	Rolled	170	2 & 4	10 - 15
	Spooned	180	2 & 4	12 - 15
	Shortbread biscuits	150	2 & 4	30 - 35
Meringues	Hard - individual	100	Any	90
	Soft - individual	165	Any	15 - 20
	Pavlova - 6 egg	100	Any	75
Cakes	Patty cakes	180	2 & 4	15 - 20
	Sponge - 4 egg	170	2	20 - 30
	Shallow butter cake	170	2 & 4	30 - 40
	Rich fruit cake	130	2	180
Pastry - shortcrust	Cornish pasties	180 / 160	2	40 - 45
	Custard tart	190 / 170	2	20 - 30
Pastry - choux	Cream puffs	200	2 & 4	25 - 30
Yeast goods	Bread	200	Any	25 - 30

* Counting from the bottom shelf up. Refer to "oven shelf location" section for more detailed information.

COOKING GUIDE

Roasting Meat

1. Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
2. Use the grill / oven dish and smokeless grill insert. Place the meat on the insert.
3. Do not pierce the meat, as this will allow juices to escape.
4. When the meat is cooked, take the roast out of the oven, wrap in aluminum foil and leave to stand for about 10 minutes. This will help retain the juices when the meat is carved. The table shows temperatures and cooking times for different kinds of meat. These may vary depending on the thickness or bone content of the meat.

Meat	Recommended temperature		Minutes per kilogram
Beef	200°C	Rare	35 - 40
		Medium	45 - 50
		Well done	55 - 60
Lamb	200°C	Medium	40
		Well done	60
Veal	180°C	Well done	60
Pork	200°C	Well done	60

Roasting poultry and fish


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

The table shows temperatures and cooking times for different kinds of fish and poultry. These may vary depending on the thickness or bone content of the meat.

Poultry & fish	Recommended temperature	Minutes per kilogram
Chicken	180°C	45 - 50
Duck	180 - 200°C	60 - 70
Turkey	180°C	40 - 45 (<10kg)
		35 - 40 (>10kg)
Fish	180°C	20

GRILLING GUIDE

Grilling hints

 **NOTE:** Always clean the grill / oven dish after every use. Excessive fat build up may cause a fire.

As a method of cooking, grilling can be used to:

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

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 Wallowen	Drop down grill door	Door FULLY open

This table shows how to grill different types of meat:

Beef	You can use tenderloin, rump, sirloin Brush with oil or melted butter, especially if the meat is very lean.
Lamb	You can use loin chops, shortloin chops, chump chops, and forequarter chops Remove skin or cut at intervals to stop curling Brush with oil or melted butter.
Sausages	Prick sausages to stop skin from bursting
Poultry	Divide into serving pieces Brush with oil.
Fish	Brush with oil or melted butter and lemon juice.
Bacon	Remove rind. Grill flat and make into rolls.

Guide to better grilling

No definite times can be given for grilling because this depends on your own tastes and the size of the food. These times should only be used as a guide and remember to turn the food over half way through the cooking process.

Steak	15 - 20 minutes
Chops	20 - 30 minutes
Fish	8 - 10 minutes
Bacon	4 - 5 minutes

For better grilling results, follow these easy instructions:

1. Remove oven / grill dish and smokeless grill insert and preheat grill for about 3 minutes.
2. Choose only prime cuts of meat or fish. If the cut is less than 5mm thick it will dry out. If the cut is more than 40mm thick, the outside may burn whilst the inside remains raw.
3. Do not place aluminium foil under the food as this prevents fats and oils from draining away, which could result in a fire.
4. Baste the food during cooking with butter, olive oil or marinade. Grilled food is better if marinated before cooking.
5. Use tongs to turn food as a fork pierces the surface and will let juices escape.

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

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

DEALING WITH COOKING PROBLEMS (see also p.27)

Problem	Causes	Remedies
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position. • Oven tray too large. • Trays not centralised. • Air flow in oven uneven. • Grill dish affecting thermostat. 	<ul style="list-style-type: none"> - Select shelf that puts food in the centre of the oven. - Experiment with other trays or dishes. - Centre trays. - Rotate food during cooking. - Remove grill dish from oven on bake modes.
Baked products too brown on top:	<ul style="list-style-type: none"> • Oven not preheated • Baking tins too large for the recipe. • Baking tins not evenly spaced. • Products not evenly sized or spaced on trays • Baking temperature too high 	<ul style="list-style-type: none"> - Preheat the oven. - Use correct size tins. - Stagger baking tins at least 3cm between tins and the oven walls. - Make into same size and shape & spread evenly over trays. - Lower the temperature
Baked products too brown on bottom:	<ul style="list-style-type: none"> • Baking tins too large for the recipe. • Baking tins are dark metal or glass. • Food too low in the oven. • Oven door opened too frequently during baking. • Baking temperature too high. • Grill dish affecting thermostat. 	<ul style="list-style-type: none"> - Use correct size tins. - Change to shiny, light tins or lower the temperature by 10°C. - Cook one shelf higher. - Don't open the oven door until at least half the cooking time has passed. - Lower the temperature. - Remove grill dish from oven on bake modes.
Cakes have a cracked, thick crust:	<ul style="list-style-type: none"> • Baking temperature too high • Food too high in oven. • Cake batter over mixed. • Pan too deep. • Baking pans dark. 	<ul style="list-style-type: none"> - Lower the temperature. - Cook one shelf lower. - Mix just long enough to combine ingredients - Check size of pan and use recommended size. - Change to shiny pans
Baked products are pale, flat and undercooked:	<ul style="list-style-type: none"> • Baking temperature too low. • Food too low in oven. • Baking time too short. • Incorrect tin size. 	<ul style="list-style-type: none"> - Raise the temperature. - Cook one shelf higher. - Increase cooking time. - Use correct size tin.
Cakes fallen in the centre:	<ul style="list-style-type: none"> • Baking temperature too low • Baking time too short • Proportions of ingredients incorrect in the recipe. • Opening door too early in baking 	<ul style="list-style-type: none"> - Raise the temperature. - Increase cooking time. - Check recipe - Do not open the door until the last quarter of cooking time
Roast meat & potatoes not browning in fan oven:	<ul style="list-style-type: none"> • Poor hot air circulation. • Grill dish affecting thermostat. 	<ul style="list-style-type: none"> - Elevate food onto a rack to allow air circulation. - Remove grill dish from oven on bake modes.
Juices running out of meat:		<ul style="list-style-type: none"> - Do not pierce meat with fork - turn with tongs.
Grilled meats overcooked on outside & raw in the centre:		<ul style="list-style-type: none"> - Grill at lower insert position.
Grilled chops & steaks curling:		<ul style="list-style-type: none"> - Cut into fat every 2cm (1/2")

CLEANING YOUR APPLIANCE

-  **IMPORTANT:**
- Always make sure that the oven is electrically isolated before cleaning. This can be done via the power point switch located nearby.
 - Do not use steam cleaners.
 - Do not line the bottom of the oven or grill with foil or cookware.
 - 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.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Stainless steel

All grades of stainless steel can stain, discolour or become greasy. You must clean these areas regularly by following the procedures below, if you want your appliance to look its best, perform well and have a long life.

Care must be taken when wiping exposed stainless steel edges....they can be sharp!

- Wash with warm soapy water and rinse with clean water.
- If you want a better look, wipe your appliance with a suitable stainless steel cleaner then wipe with a soft lint free cloth.
- Use a stainless steel cleaner only where the stainless steel is extremely dirty and / or discoloured. A suitable cleaner can be purchased from Electrolux Service or Spares. See back cover.
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.

Oven

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

Grill

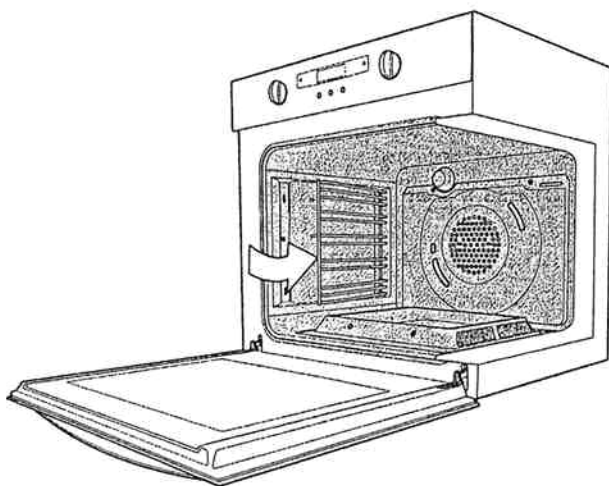
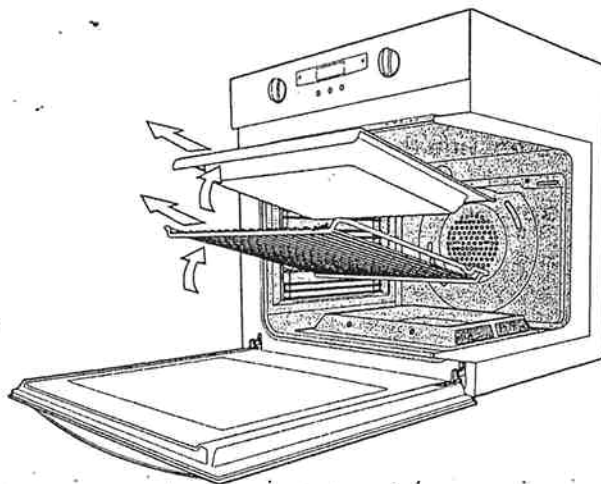
- Always keep the grill dish and smokeless grill insert clean, as any fat deposits may catch fire.

CLEANING YOUR APPLIANCE

Cleaning your oven accessories

Removing the trays and shelves from your appliance

- Slide the dish and shelves towards you until they reach the front stop.
- Tilt them up at the front to clear the side supports, taking care not to spill the contents.
- Lift them clear.
- Wash the dish and insert the shelves in hot soapy water.
- Reverse the above steps to put the grill dish and shelves back again.
- Ensure that they are placed between the 2 support wires. See page 7 for more details.



Removing the side racks (shelf supports)

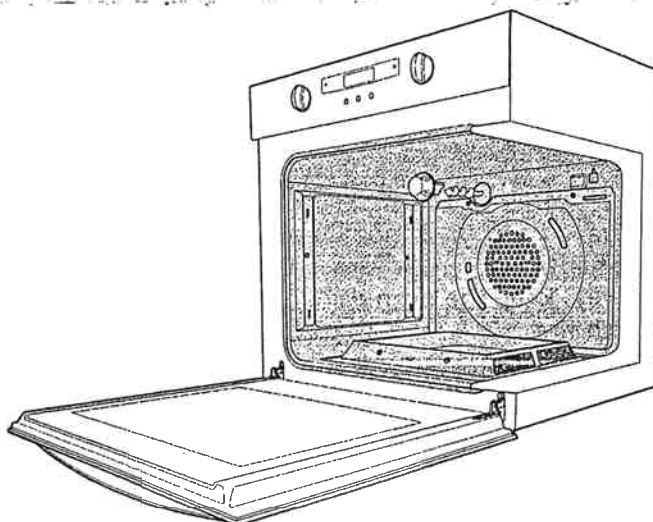
- Grasp the shelf supports at the front.
- Pull them firmly inwards.
- To install the shelf supports, see page 7.

Removing and replacing the oven light

- Turn oven light glass anticlockwise to remove it for globe replacement.
- A special high temperature resistant globe should be used. This can be purchased from the Electrolux Customer Care Centre.



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



CLEANING YOUR APPLIANCE

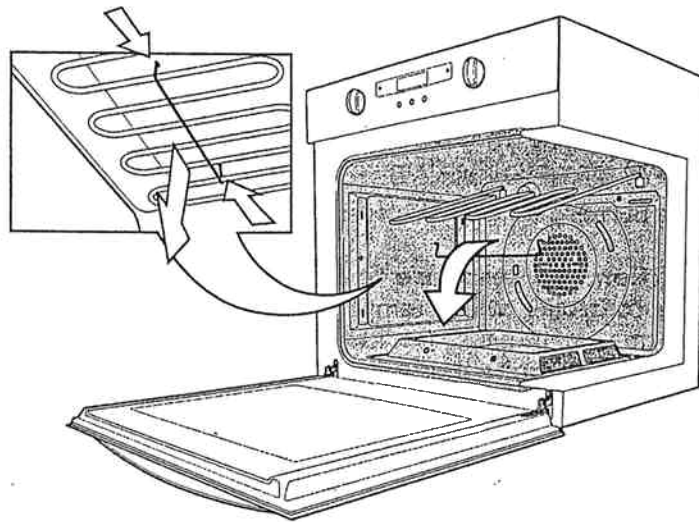
Releasing the grill element Retaining wire models

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

Retaining wire models

- Lift element up carefully.
- Pull hanger clip to the left or right to unhook it.

The element will drop down freely.



ELECTRONIC BURNER CONTROL

Your gas oven is fitted with an electronic controller which manages the operation of the burner and monitors the flame. This controller includes features which ensure the safe operation of your appliance and will prevent the build up of unburnt gas, should a fault occur.

It is normal for the flame to turn on and off during cooking, to maintain a stable temperature in the oven. The Thermostat Indicator Light indicates when the flame is on or igniting (indicator glows), or when the flame is off (indicator off).

The burner flame can be seen by viewing through the 2 holes in the front of the burner cover.

Ignition and Response to Ignition Failure

The controller will attempt to ignite the flame when an oven function is selected and the Thermostat turns on (indicator light changes from off to on). The controller will make up to 2 attempts to ignite the flame, stopping if a flame is detected by the controller. If by the end of the 2 attempts a flame is not detected then the burner and ignition will be turned off and a delay of 90 seconds will be observed. During this delay the controller will not respond to the Function and Thermostat controls.

At the end of this delay, switch the Thermostat or Function Selector off and leave off for at least 5 seconds. Then switch the Thermostat and Function Selector on again to re-attempt ignition.

If the oven controls are left on when the delay ends then ignition will not be attempted until the Thermostat or Function Selector is first turned off for 5 seconds.

Response to Flame Failure

If the controller cannot detect flame due to a fault, then the controller will respond

- firstly by attempting to re-light the burner with a sequence of up to 3 attempts and
- If the re-lighting sequence is not successful the burner will be shut off.

The re-lighting sequence will include up to 3 attempts to re-light the burner, stopping if a flame is detected by the controller. If by the end of the re-lighting sequence a flame is not detected then the burner and ignition will be turned off and a delay of 90 seconds will be observed. During this delay the controller will not respond to the Function and Thermostat controls.

At the end of this delay, switch the Thermostat or Function Selector off and leave it off for at least 5 seconds. Then switch the thermostat and Function Selector on again to re-attempt ignition.

If the oven controls are left on when the delay ends then ignition will not be attempted until the Thermostat or Function Selector is first turned off for 5 seconds.

Recognising a Safety Shut-down Condition

During normal cooking the Thermostat indicator light is on when the burner flame is igniting or on, and the Thermostat indicator light is off when the flame is off.

If an oven function is selected and the Thermostat light is on, but the flame is not on or attempting to ignite then the controller has invoked a safety shutdown of the burner. A 90 second delay is observed from the time the shut-down occurred before the controller will respond to the oven controls.

Once the delay period has ended the Thermostat or Function Selector must be turned off for at least 5 seconds before oven functions can resume.

Power Failure

In the event of an interruption to mains power, the restoration of power will not cause the burner to ignite if the controls were left on. However the grill element will resume heating on models which do not have an electronic clock.

To resume operation of the appliance after a power interruption:

- First turn the Function Selector or Thermostat controls to the off position. The controls must remain in this position for at least 5 seconds
- If the appliance has an electronic clock then set the time of day on the electronic clock.

Normal operation of the appliance may now resume.

SOLVING PROBLEMS

Faults

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

- Check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself - and so continue cooking.
- For cooking problems refer to page 22.

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

Data Plate

When you need information, service or replacement parts please:

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

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

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

Problem	Possible Cause
Oven or grill not working:	<ul style="list-style-type: none"> • Time of day not set. • Power not turned on. • Gas supply turned off or LPG bottle empty. • Controls are incorrectly set. • Household fuse has blown or power supply is off. <p>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</p>
Oven light not working:	<ul style="list-style-type: none"> • Lamp blown or loose in socket. • Household fuse has blown. <p>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</p>
Oven not heating enough:	<ul style="list-style-type: none"> • Foil or trays on bottom of oven.
Oven not working:	<ul style="list-style-type: none"> • Timer is in "AUTO" mode. (Refer to timer operating instructions) • Household fuse has blown. <p>NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.</p> <ul style="list-style-type: none"> • Gas supply turned off or LPG bottle empty. • The oven safety shutdown has enacted. Reset the controls, wait 90 seconds and then re-start the oven. <p>NOTE: If safety shutdown persists, call the Electrolux Customer Care Centre.</p>
Timer flashing on display:	<ul style="list-style-type: none"> • Power failure or interruption. <p>NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).</p>
Unit smoking when first used:	<ul style="list-style-type: none"> • Protective oils being removed.
Door cannot be replaced after removal	<ul style="list-style-type: none"> • Stirrup not engaged properly.
Excessive heat or condensation on control panel or knobs	<ul style="list-style-type: none"> • Check cooling fan is working by feeling for air movement at top of oven door. If no air movement is detected, call the Electrolux Customer Care Centre.

NOTE: Only authorised personnel should carry out servicing.

INSTALLATION



USE AN AUTHORISED PERSON

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

- Refer to data plate for rating information and circuit diagram. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.



IMPORTANT: This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for underbench and separate grill underbench ovens, and 4 screws for separate grill wallovens. Remove the bottom door in separate grill wallovens to provide access to the bottom 2 screwing points (see illustrations on page 26 & 27).
- For appliances fitted with a supply flexible cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 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.

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



This appliance is only suitable for connection to fixed consumer piping where the fault pressure is limited to 14kPa or less.
Refer clause 4.6.1 of A.S. 5601.

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Refer clause 4.6.1 of A.S. 5601.

INSTALLATION

Cabinet Construction for your appliance

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts (figure A). A recess of 20 mm is ideal. It can also be installed using a proud fit with the surrounding cupboard (figure B).

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

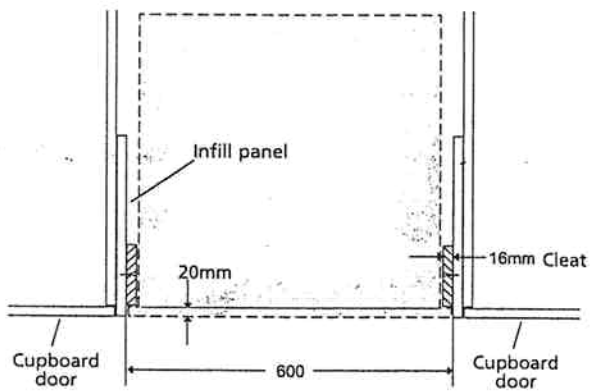


Figure A - Flush fit (top view)

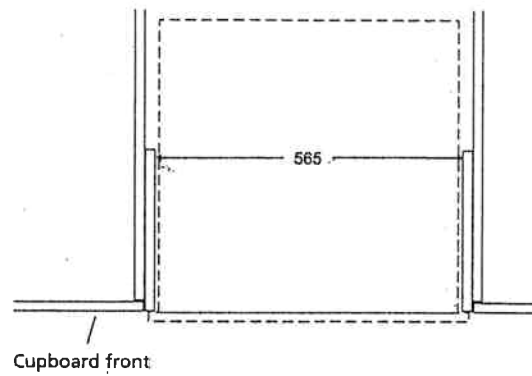


Figure B - Proud fit (top view)

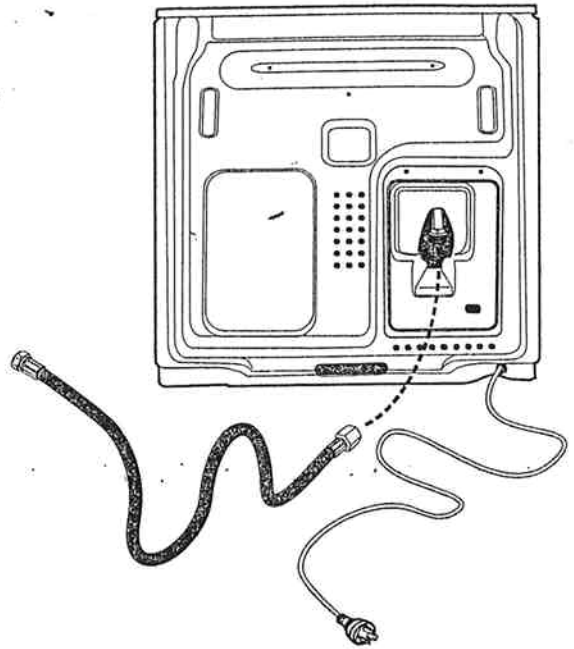
GAS INSTALLATION INFORMATION

Gas Connection

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

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

A 1700mm long flexible hose is supplied in the pack for installation purposes.



CONNECTING FLEXIBLE HOSE

- Place a spanner on the flats provided on the gas inlet to brace the inlet against the action of wrenching when connecting the hose to the appliance gas inlet. Failure to do so may damage the appliance.
- An approved thread sealing tape or compound is required for the connection between the hose and the appliance gas inlet.

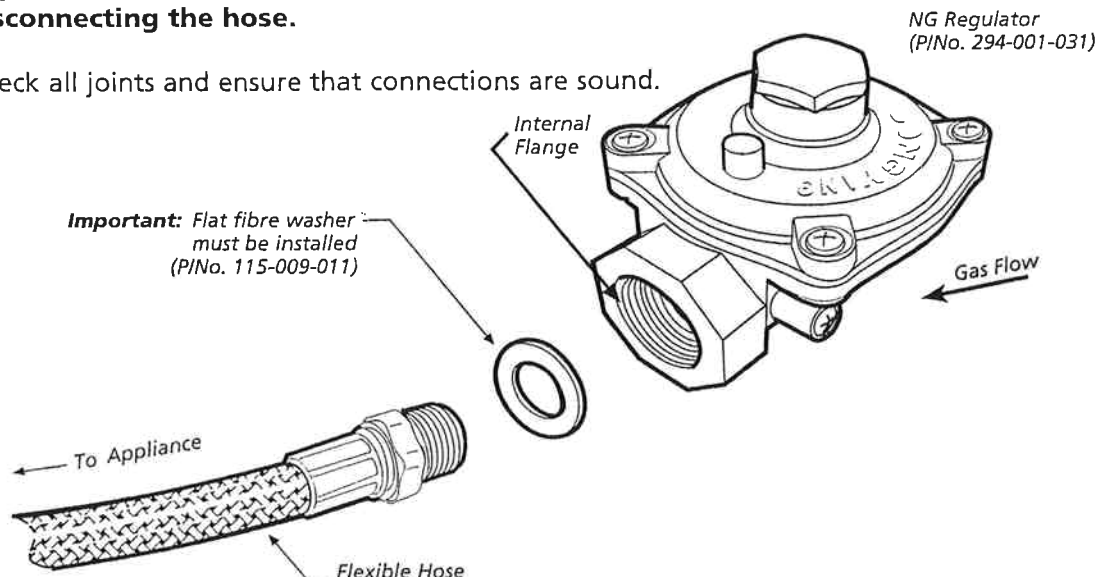
Appliances for operation on N.G. & S.N.G.

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

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

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

Check all joints and ensure that connections are sound.



GAS INSTALLATION INFORMATION

Operating Pressures

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

Gas Type	Supply Pressure (kPa)	Nominal Test Point Pressure (kPa)	Oven Injector
NG & SNG	1.13 - 5.00	1.00	1.50
Universal LP	2.75	2.75	0.82

Testing the Operation of the Appliance

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

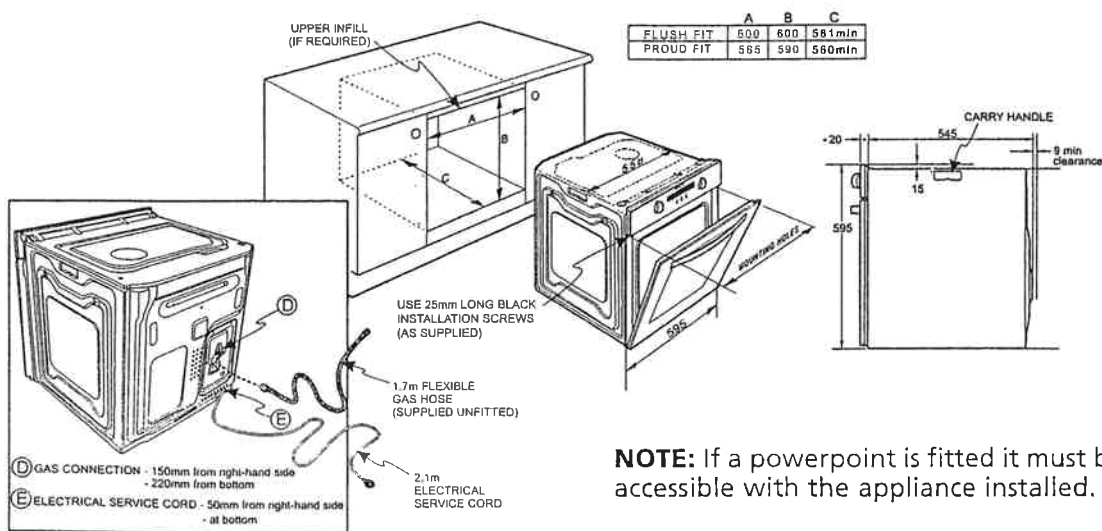
- Connect a manometer to the appliance pressure test point. This is located on the gas regulator. (or test point fitting on L.P.G. models).
- Turn on the gas supply and electricity and operate the controls.
- Check ignition on all burners.
 - NOTE:** Additional time needs to be allowed for the initial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

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

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

Underbench Ovens

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

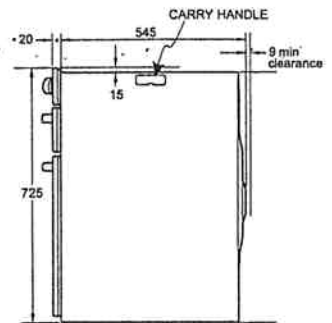
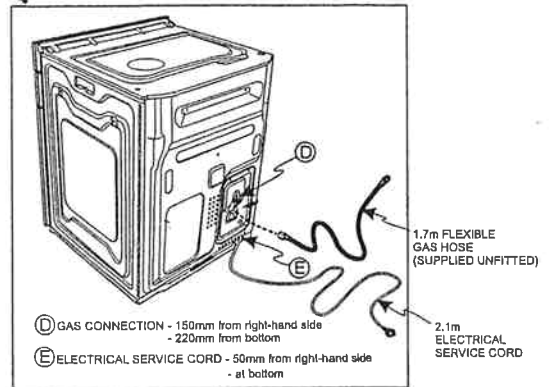
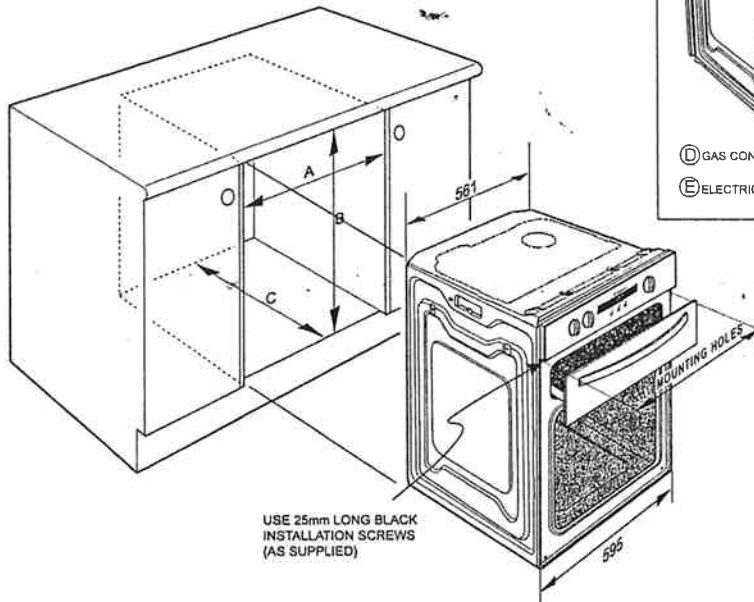


NOTE: If a powerpoint is fitted it must be accessible with the appliance installed.

GAS INSTALLATION INFORMATION

Separate Grill Underbench

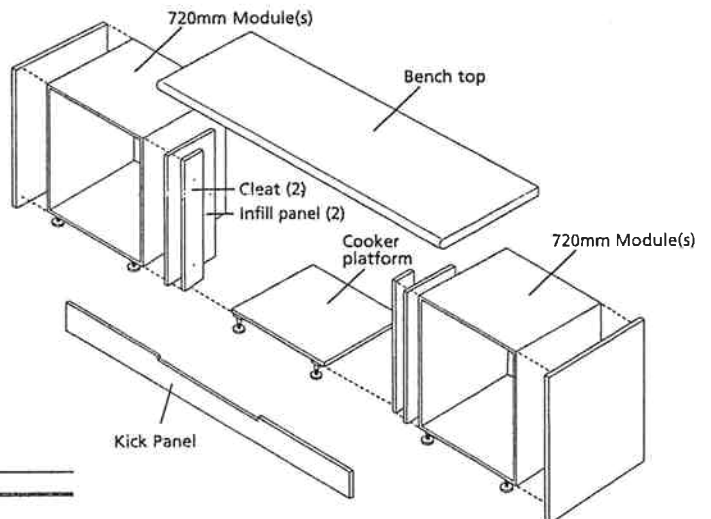
	A	B	C
FLUSH FIT	600	731	581mm
PROUD FIT	565	723	560mm



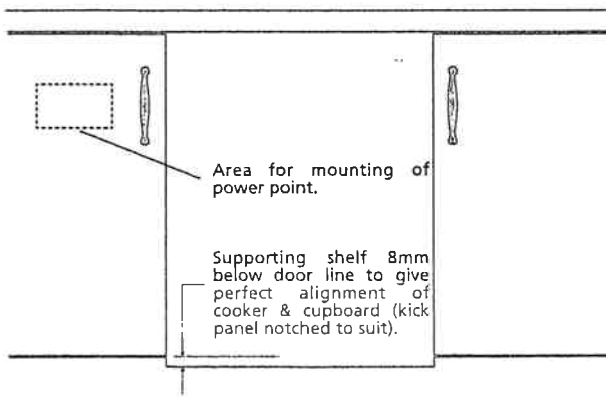
Separate Grill Underbench Ovens

Recommended Cabinet Design

NOTE TO INSTALLER: For Separate Grill Underbench Installations where a Cooktop is installed directly above the appliance, a minimum clearance distance of 10mm must be allowed for between the bottom of the cooktop & the top of the Separate Grill Underbench Oven.



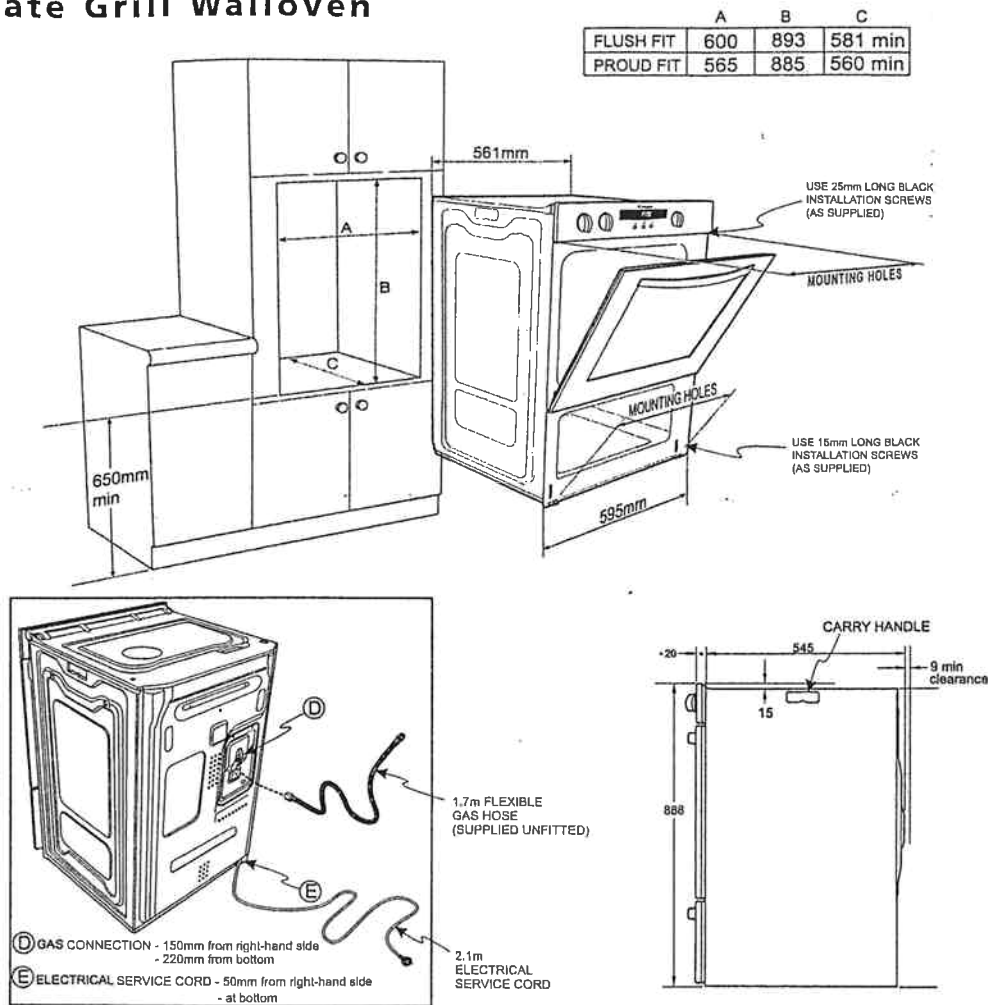
Front View



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

GAS INSTALLATION INFORMATION

Separate Grill Wallowen



Door Removal for Separate Grill Wallowen installation

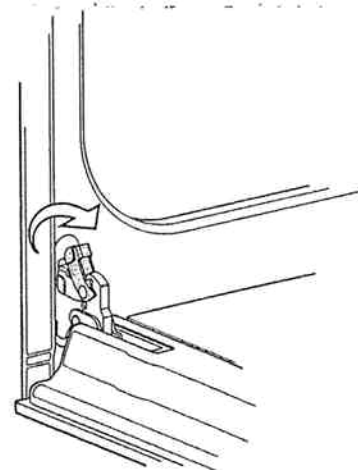
Removing the door from your appliance

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

Replacing the door to your appliance

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

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



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

COOKING APPLIANCE WARRANTY - NEW ZEALAND

This appliance is warranted by Electrolux Home Products (NZ) Ltd ("the Company") from the date of purchase. The following terms and conditions apply:

- The Company or its Authorised Service Centre will pay the cost of repairing or replacing all parts of the appliance which the Company or its Authorised Service Centre find defective for a period of 24 months following the date of purchase (the "Warranty Period").
- During the Warranty Period the Company or its Authorised Service Centre, will pay the cost of repairing or replacing all parts which they find are defective.
- Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- The appliance must be installed and operated in accordance with the Company's instructions.
- This Warranty does not apply to normal wear and tear, or any service which is needed after an accident, negligence, alteration or misuse.
- This Warranty also does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- If you live outside the service area of the Company or its Authorised Service Centre, this warranty does not cover the cost of transport of this appliance for service nor the Authorised Service Centre's travelling costs to and from your home.
- If you are required to transport the appliance to the Company or its Authorised Service Centre, it must be securely packed and insured. The Company does not accept any responsibility for loss or damage prior to it being received by the Company or its Authorised Service Centre.
- This warranty is the only express warranty given by the Company.
- This Warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- The Company (and any company related to the Company) will not be liable for any special incidental or consequential damages or for loss, damage or expense directly or indirectly arising from the use or inability to use this appliance, or for personal injury, or loss or destruction of other property.
- Nothing in this warranty is intended to limit the rights you may have under the Consumer Guarantees Act 1993, except to the extent permitted by that Act, and all provisions of this warranty shall be read as modified to the extent necessary to give effect to that intention.
- The Consumer Guarantees Act 1993 does not apply if your appliance is acquired for the purposes of a "business" (as defined in that Act).
- This warranty is limited to 90 days from date of purchase if the appliance is used for commercial use.

IMPORTANT NOTICE

Before calling a service technician please carefully check the warranty terms and conditions, the operating instructions and service booklet; if applicable. If the product fails for any of the customer responsibility reasons detailed therein, a service fee will be charged. Please present proof of purchase to any Authorised Service Centre should warranty service be required.

SERVICE CENTRES

PLEASE PHONE

0800 106 610

FREE CALL

(New Zealand only)

For your nearest approved Service Centre please look in the Yellow Pages under

Appliance Repairs

OR

Call 0800 106 610

SERVICE - NEW ZEALAND

AUCKLAND

Electrolux Home Products (NZ) Ltd, 3-5 Niall Burgess Road, Mt. Wellington(09) 573 2220

Appliance Parts World Limited, 154 Aprina Ave, Glen Innes(09) 528 5555

Prime Distributors Limited, 533H Great South Road, Manukau(09) 277 7399

WELLINGTON

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

CHRISTCHURCH

R Redbaths, 55 Ferry Road, Christchurch(03) 379 0446

Prime Distributors Ltd, Unit One, 15 Talfourd Place, Christchurch(03) 377 1009

DUNEDIN

South City Champion, 590 Hillside Road, Dunedin(03) 455 5443

ELECTROLUX HOME PRODUCTS (NZ) LTD

3 Niall Burgess Road, Mt Wellington, AUCKLAND, NEW ZEALAND

(09) 573 2220

Product Date of Purchase

Model Serial Number

Purchaser's Name

Full Postal address

Retail (Shop)

Address

Please keep this information and your Proof of Date of Purchase to show the technician when you need service during the guarantee period.

COOKING APPLIANCE WARRANTY - AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty. Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty Ltd, A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- During the Warranty Period the Company, or its service agent, will only pay the cost of repairing or replacing all Company parts on your appliance which the Company finds to be defective.
- The Company will decide if there are any defects in material and/or workmanship.
- Light globes, batteries and filters are replaceable parts and are not covered under this warranty.
- This warranty applies only for mainland Australia and Tasmania.
- The appliance must be installed and operated in accordance with the Company's instructions.
- This warranty does not apply to normal wear and tear, or any service which is needed after an accident, alteration, negligence, misuse, fire or flood.
- This warranty does not apply to damage caused if your appliance has been dismantled, repaired or serviced by any person other than someone authorised by the Company.
- If you live outside the service area of the Company or one of its service agents, this warranty does not cover the cost of transport of the appliance for service nor the service agent's travelling costs to and from your home.
- If you are required to transport the appliance to the Company or its service agent, you must ensure it is securely packed and insured. The Company does not accept any responsibility for loss or damage of the appliance prior to it being received by the Company or its service agent.
- This warranty does not cover loss, damage or expense to this appliance caused directly or indirectly by power surges, electrical storm damage or incorrect power current.
- The Company (and any company related to the Company) will not be liable for any special, incidental or consequential damages or for loss, damage or expense or for personal injury or loss or destruction of property arising directly or indirectly from the use or inability to use this appliance or any of its parts.
- This warranty applies only to the original buyer.
- This warranty is the only express warranty given by the Company.
- If you are the original buyer please keep your proof of purchase, which will be required if you request service under this warranty.
- The Warranty Period is only applicable when your appliance is used at home by you and your family as consumers.
- Use of this appliance for commercial purposes is covered by this warranty for a period of 3 months from the date of purchase.

Please complete data below for your future reference.

Model: _____ Serial No.: _____

Purchased from: _____ Purchase Date: _____

Service

ELECTROLUX HOME PRODUCTS PTY LTD

ABN 51 004 762 341

- Contact the people who know your oven best if you need service - during or after warranty.
- We are the national service organisation authorised by the manufacturer to service their products.
- Our technicians are factory trained.
- We offer guaranteed approved replacement parts and a full labour warranty as part of our service.

Please phone

131349

For the cost of a local call

(Australia only)

Spare Parts

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

For approved replacement parts for your appliance, your nearest stockist is only a phone call away!

Please phone

131350

For the cost of a local call

(Australia only)



From the Electrolux Group. The world's No. 1 choice.

KITCHEN, CLEANING AND OUTDOOR APPLIANCES