

**Electric Cookers - Rear Control**  
User Guide and Installation Instructions



## Rear control electric cookers

### CONDITIONS OF USE

This appliance is intended to be used in household and similar applications such as:

- Staff kitchen areas in shops, offices and other working environments
- Farm houses
- By clients in hotels, motels and other residential type environments
- Bed and breakfast type environments.

This appliance complies with the requirements of Australian Standard AS/NZ 60335.2.6

Read the following carefully to avoid an electric shock or fire.

### General Warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces.
- This appliance must not be used as a space heater.
- Keep vents clear of obstructions.
- 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 when it is in 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.
- If the supply cord is damaged it must be replaced by a suitably qualified person in order to avoid a hazard.
- Oven gloves should be worn when accessing hot internal parts.
- The warming drawer **MUST** not be used to warm, heat or preheat food due to health regulations

### Grill

- 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.
- Do not store flammable materials in the grill.

### Oven

- During use the appliance becomes hot. Care should be taken to avoid touching 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 oven door as a shelf.
- Do not push down on the open oven door.

### Hotplates (Generally)

- Do not allow pots to boil dry, as damage to both pan and hotplate may result.
- Do not operate the hotplates for an extended period of time without a utensil on the hotplate.
- Do not allow large cookware to overhang the hob onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- Do not allow cooking utensils to intrude into the area which is close to the controls.

### Ceramic Glass

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

### Installation, Cleaning and Servicing

- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti-tilt bracket must be installed.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85 deg 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.
- This appliance contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.

- **This appliance must be earthed.**

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The symbols you will see in this booklet have these meanings:



### **warning**

Indicates information concerning your personal safety



### **caution**

Indicates information on how to avoid damaging the appliance



### **tips & information**

Indicates tips and information about use of the appliance



### **environmental tips**

Indicates tips and information about economical and ecological use of the appliance



### **tips & information**

#### **Important – check for any damage or marks**

If you find the appliance is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



### **environmental tips**

#### **Information on disposal for users**

- Most of the packing materials are recyclable. Please dispose of those materials by contacting your local authorities and ask for the correct method of disposal.

# Installation

**This appliance must be installed by an authorised person in compliance with local municipal building codes and any other relevant statutory regulation.**

Wiring connections must be made in accordance with: New Zealand & Australian Requirements, including AS/NZS 3000 WIRING RULES

Refer to data plate for rating information. The data plate is positioned on the bottom left corner of the oven front, viewable with the oven door open. The circuit diagram is positioned on the control panel back cover.

- Electrical connection is 220-240 volts AC 50 Hz.
- To gain access to the mains connection terminals, remove the rear cover by unscrewing the two assembly screws.
- For New Zealand Only:  
The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range.
- The cooker requires a means of all pole disconnection incorporated into the fixed wiring. This **MUST** have a disconnection gap of 3 mm.
- The cooker **MUST** be earthed. Any damage caused by failure to earth will not be covered by warranty.

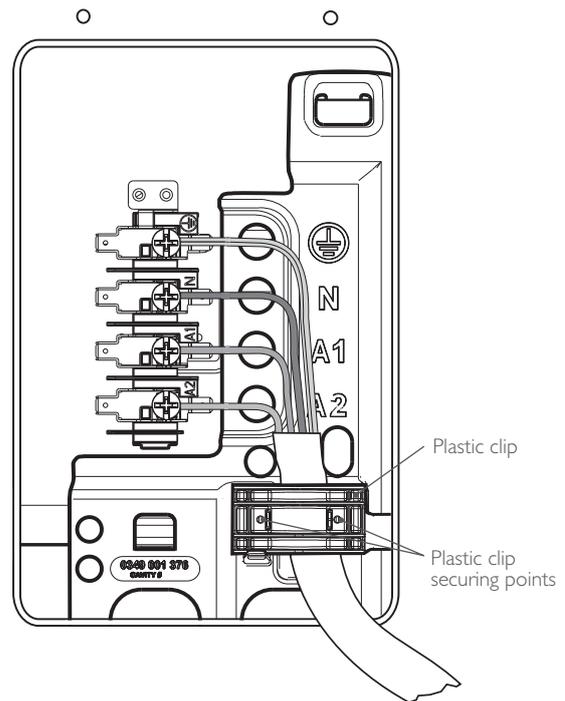
**Note:** Where connection is made to a multi-phase 220/240V supply, the bridge piece must be removed from between the active connections on the main terminal block.

## Fuse

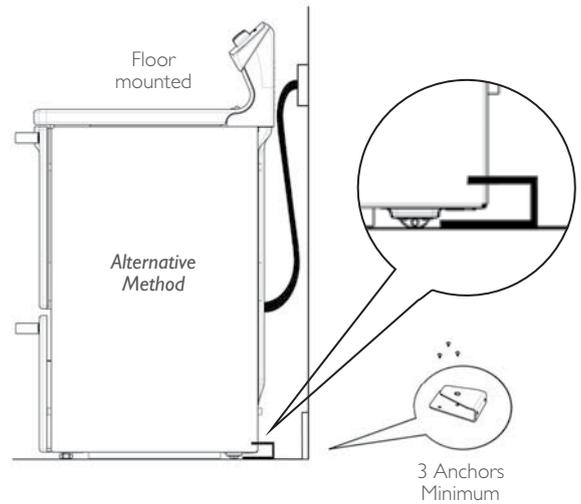
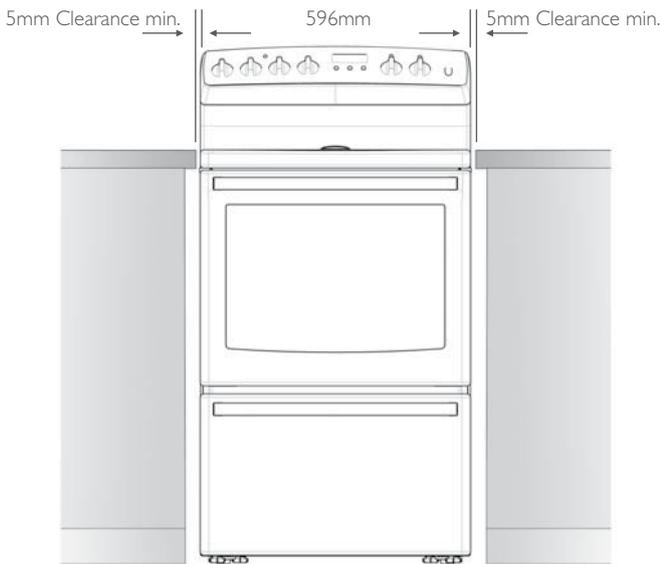
Should the fuse need servicing it is accessible through the fuse opening located in the back cover.

## Hard wiring detail

- 1 Remove terminal cover plate from rear panel of appliance.
- 2 Fit wires through hole in cover plate and make connections to terminals.
- 3 Engage wires into plastic clip. Secure plastic clip with two long silver screws (supplied in separate bag).
- 4 Replace cover plate onto rear panel.



# Installation



## Step 2: Fixing anti-tilt bracket

**Position the anti-tilt bracket so that it will fully engage into the slot at the rear of the cooker.** The bracket is mounted centrally at the rear of the cooker. Anchor the bracket into position using appropriate fasteners.

### Installation dimensions



#### IMPORTANT NOTICE

#### Installers responsibility

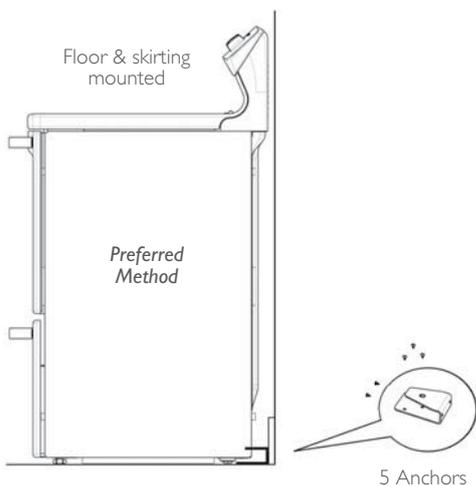
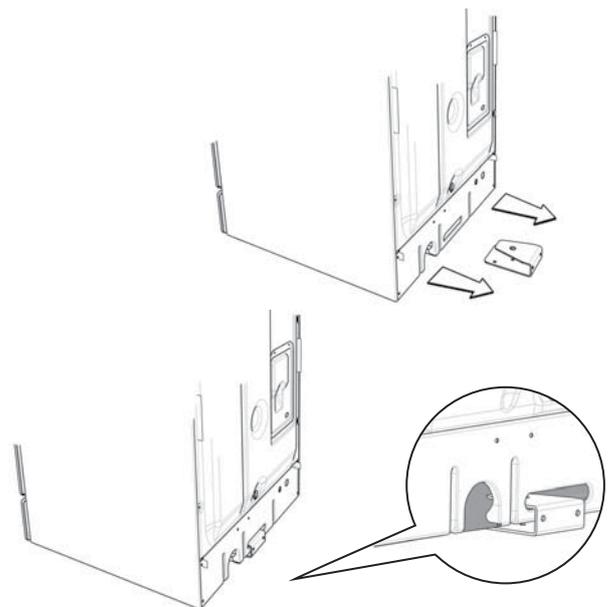
In ALL cases the anti-tilt bracket **MUST** be securely anchored to the floor with suitable fasteners, and the stability bolt fixed.

The anti-tilt bracket is a mandatory safety restraint. In order to prevent accidental tipping of the appliance; for example by a child climbing onto the open door, the anti-tilt bracket supplied with the cooker **MUST** be installed. **ALWAYS** ensure that the cooker is located so that the anti-tilt bracket is engaged into the cooker.

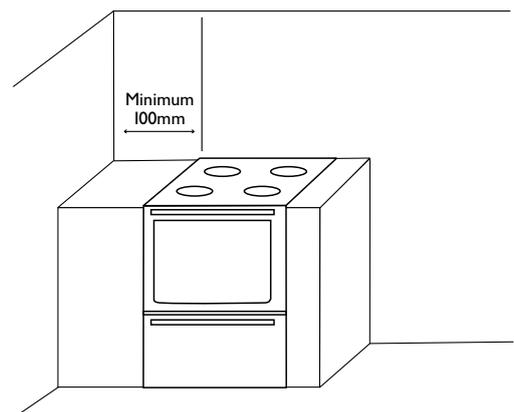
### Step 1: Positioning

#### Choose the most practical bracket mounting option for your cooker.

The anti-tilt bracket can be floor mounted or floor and skirting mounted depending on the location of the range plug / socket / connection.



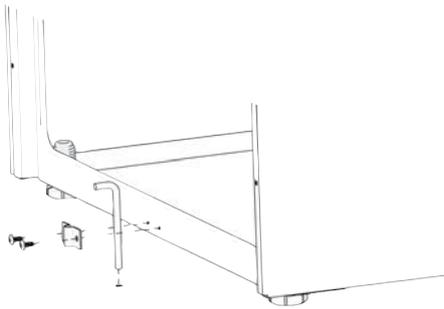
**The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.**



# Installation

## Step 3: Stability bolt

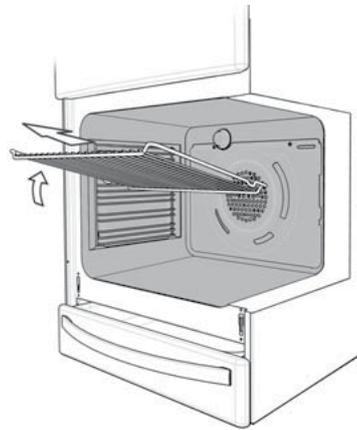
- Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
- Reposition the cooker back into the anti-tilt bracket and then mark the position of the stability bolt hole.
- Pull the cooker back out and drill the bolt location hole. Use a 6.5mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 40mm.
- Reposition the cooker back into the anti-tilt bracket, aligning the stability bolt bracket with the 6.5mm drilled hole. Then slide the bolt through the bracket into the hole.



## Shelves and trays

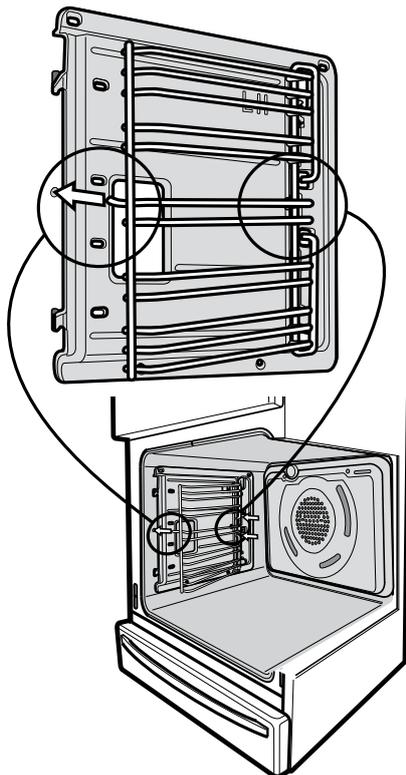
The shelves are designed so that they have maximum travel but cannot be accidentally pulled right out. The trays are designed the same way and fit straight into the side racks.

- 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 product, fully open the drawer and position the tray so that the slots on the outer edges fit over the tabs on the slides.
- Remove extra trays and dishes before roasting or baking.



## Side rack (fitted to selected models only)

- Insert the twin pegged side into the rear access holes provided, ensuring the pegs are fully inserted.
- Then locate the front peg into the front access hole and push in firmly.



## Controls



### General warnings and advice

- The clock where fitted must be set before your oven will operate.
- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- Accessible parts will become hot when in use. To avoid burns & scalds children should be kept away.
- Care should be taken to avoid touching hot surfaces, heating elements on the hob, inside the oven, grill and at the top of the warming drawer.
- This appliance must not be used as a space heater.
- Keep vents clear of obstructions.
- 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 when it is in operation.
- Do not store flammable materials in the appliance, eg aerosols.
- Do not allow pots to boil dry, as damage to both pan and cooktop may result.
- Before using the appliance ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the installation instructions must be followed.
- 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.
- Cooker is designed to be placed on the floor. It should not be placed on a base.
- If the supply cord is damaged, it must be replaced by a qualified person to avoid a hazard.

**Do not place ANY object on the oven floor including cooking vessels or foil liners as extensive damage to the oven liner may occur.**

Cooking Guide Symbols (to help you understand the instructions more easily)



**Base Heat**  
(Heat comes from element below the food)



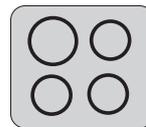
**Bake**  
(Heat comes from 2 elements one above and below the food)



**Thermowave**



**Rapid Heat**



**Ceramic Hob**



**Defrost**



**Fan Grill**



**Grill - in oven**



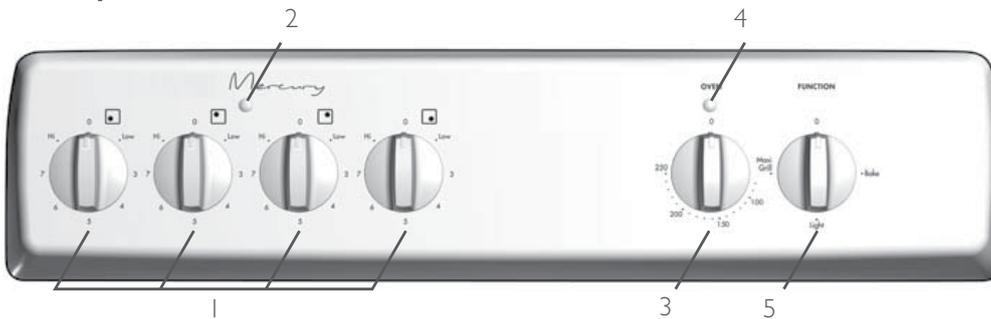
**Grill - In oven  
Maxi Grill**



**Separate Compartment**

## Controls (cont.)

### Mercury model 4U600



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Temperature Control Knob

- Sets temperature for baking.

#### 4 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 5 Function Switch

- Sets oven functions.  
Bake - with light  
Grill - with light  
Light - light only

### Colombo model 4U601



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Temperature Control Knob

- Sets temperature for baking.

#### 4 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 5 Function Switch

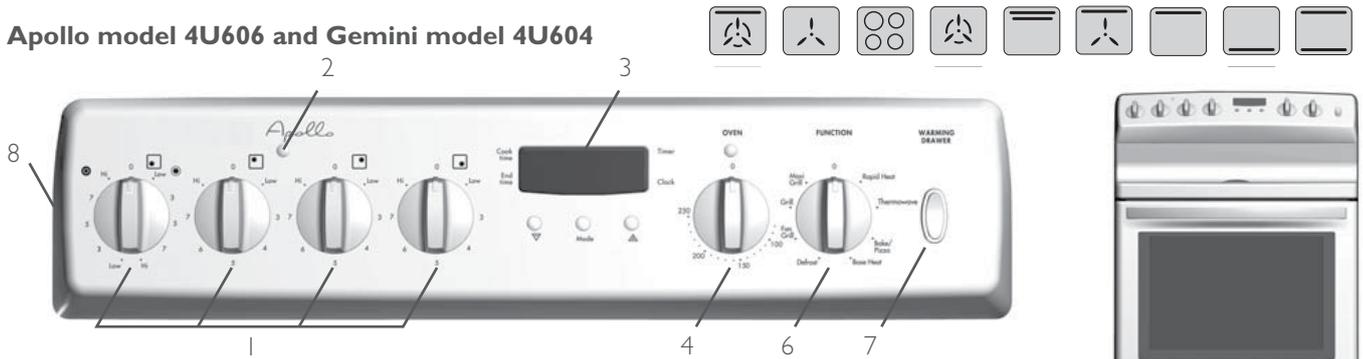
- Sets oven functions.  
Bake - with light  
Grill - with light  
Light - light only

#### 6 Timer

- Sets reminder time.

#### 7 General Purpose Outlet Switch

## Apollo model 4U606 and Gemini model 4U604



### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

### 3 Programmable Clock

- Sets baking/grilling reminder times.
- Sets automatic cooking duration and stop time.

**Note:** Clock time must be set before oven can operate.

### 4 Temperature Control Knob

- Sets temperature for baking.

### 5 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

### 6 Function Switch

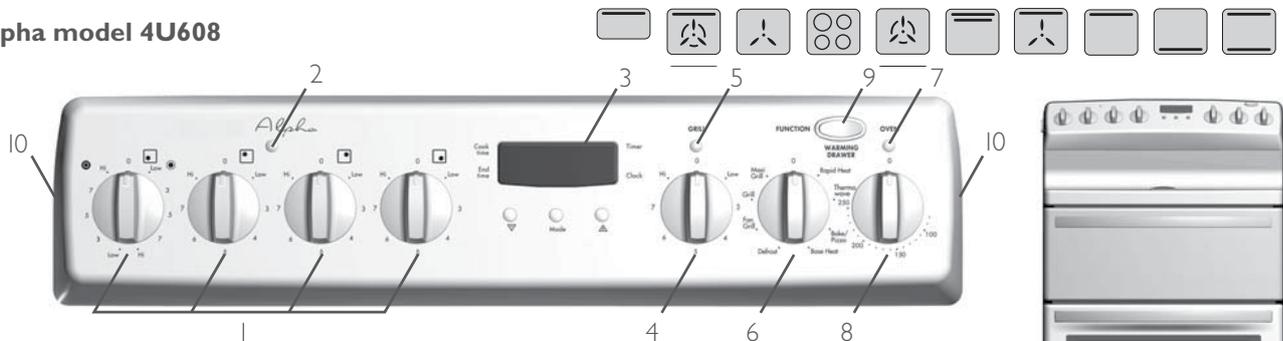
- Sets oven cooking function including oven light.

### 7 Warming Drawer Switch

- Turns warming drawer on/off.

### 8 General Purpose Outlet Switch

## Alpha model 4U608



### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

### 3 Programmable Clock

- Sets baking/grilling reminder times.
- Sets automatic cooking duration and stop time.

**Note:** Clock time must be set before oven can operate.

### 4 Grill Temperature Control Knob

- Sets grilling temperature for separate grill. Can be rotated in either direction.

### 5 Grill Indicator Lamp

- Comes on when you are grilling.

### 6 Function Switch

- Sets oven cooking function including oven light.

### 7 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

### 8 Temperature Control Knob

- Sets temperature for baking.

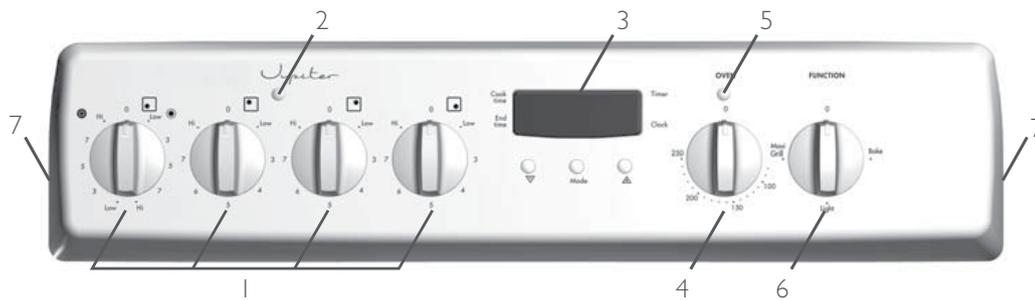
### 9 Warming Drawer Switch

- Turns warming drawer on/off.

### 10 General Purpose Outlet Switch

## Controls (cont.)

### Jupiter model 4U609



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Programmable Clock

- Sets baking/grilling reminder times.
  - Sets automatic cooking duration and stop time.
- Note:** Clock time must be set before oven can operate.

#### 4 Temperature Control Knob

- Sets temperature for baking.

#### 5 Oven Indicator Lamp

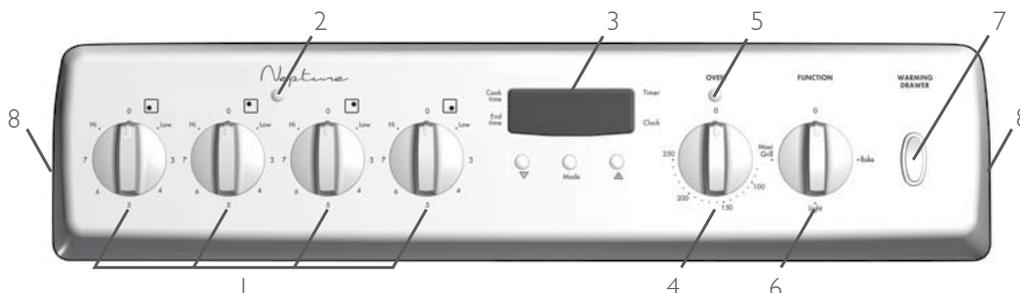
- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 6 Function Switch

- Sets oven functions.  
Bake - with light  
Grill - with light  
Light - light only

#### 7 General Purpose Outlet Switch

### Neptune model 4U612



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Programmable Clock

- Sets baking/grilling reminder times.
- Sets automatic cooking duration and stop time.

**Note:** Clock time must be set before oven can operate.

#### 4 Temperature Control Knob

- Sets temperature for baking.

#### 5 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 6 Function Switch

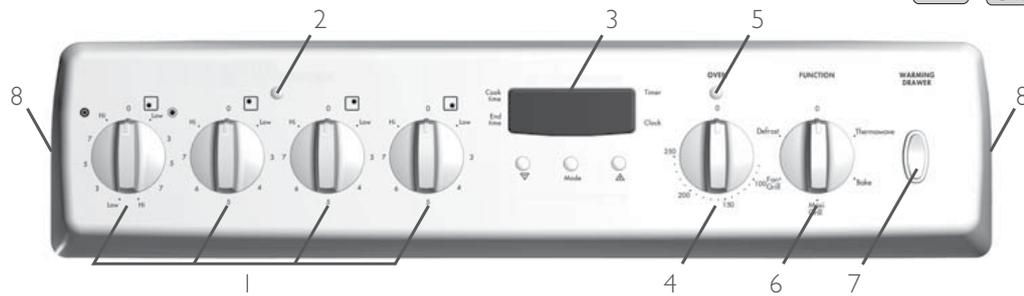
- Sets oven functions.  
Bake - with light  
Grill - with light  
Light - light only

#### 7 Warming Drawer Switch

- Turns warming drawer on/off.

#### 8 General Purpose Outlet Switch

## Saturn model 4U613



### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

### 3 Programmable Clock

- Sets baking/grilling reminder times.
  - Sets automatic cooking duration and stop time.
- Note:** Clock time must be set before oven can operate.

### 4 Temperature Control Knob

- Sets temperature for baking.

### 5 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

### 6 Function Switch

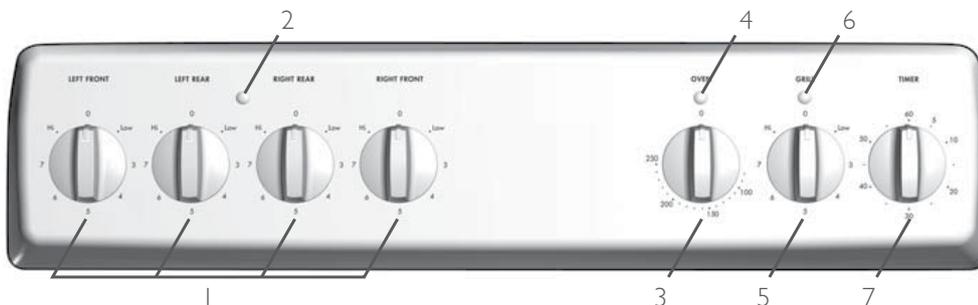
- Sets oven cooking function including oven light.

### 7 Warming Drawer Switch

- Turns warming drawer on/off.

### 8 General Purpose Outlet Switch

## PAK model 804



### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

### 3 Temperature Control Knob

- Sets temperature for baking.

### 4 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

### 5 Grill Temperature Control Knob

- Sets grilling temperature for separate grill. Can be rotated in either direction.

### 6 Grill Indicator Lamp

- Comes on when you are grilling.

### 7 60 Minute Ringer Time

- Sets reminder time.

## Controls (cont.)

### PAK model 806



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Temperature Control Knob

- Sets temperature for baking.

#### 4 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 5 Grill Temperature Control Knob

- Sets grilling temperature for separate grill. Can be rotated in either direction.

#### 6 Grill Indicator Lamp

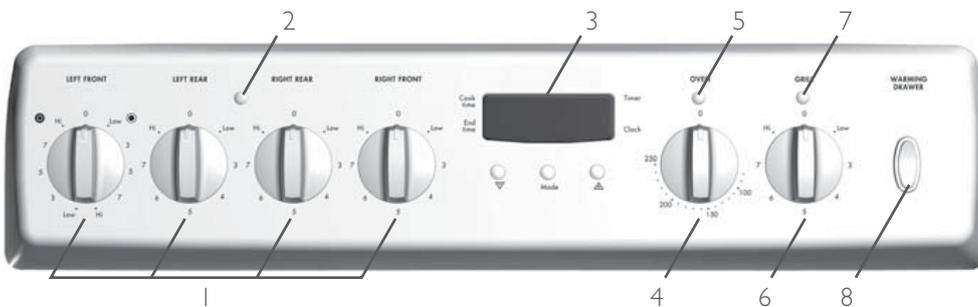
- Comes on when you are grilling.

#### 7 60 Minute Ringer Time

- Sets reminder time.



### PAK model 808



#### 1 Hotplate Control Knobs

- Adjusts temperature of hotplate. Can be rotated in either direction.

#### 2 Hotplate Indicator Lamp

- Comes on when you turn a hotplate on.

#### 3 Programmable Clock

- Sets baking/grilling reminder times.
- Sets automatic cooking duration and stop time

**Note: Clock time must be set before oven can operate.**

#### 4 Temperature Control Knob

- Sets temperature for baking.

#### 5 Oven Indicator Lamp

- Comes on when you operate the oven temperature control knob. Cycles on and off automatically when you are cooking/baking.

#### 6 Grill Temperature Control Knob

- Sets grilling temperature for separate grill. Can be rotated in either direction.

#### 7 Grill Indicator Lamp

- Comes on when you are grilling.

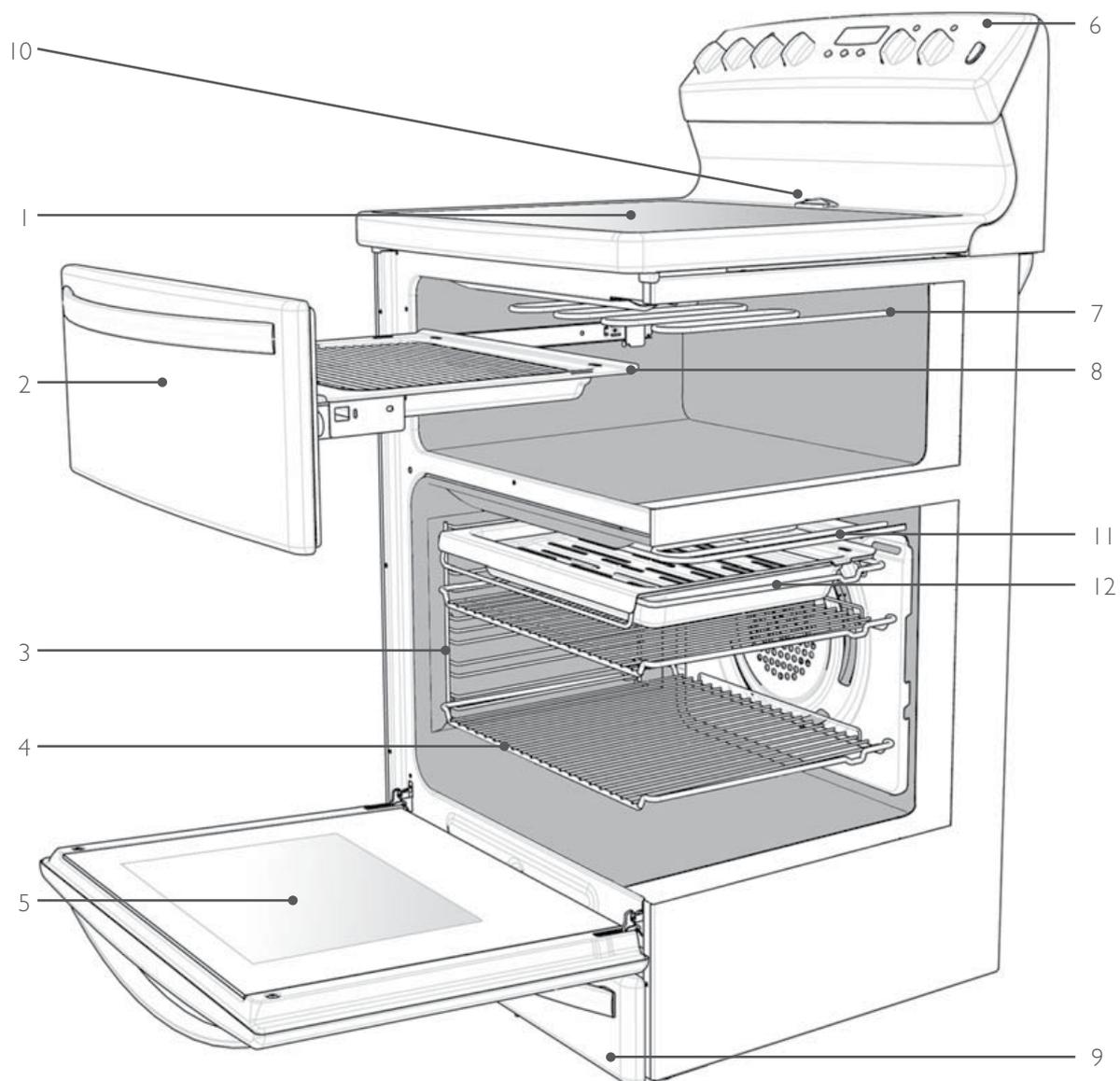
#### 8 Warming Drawer Switch

- Turns warming drawer on/off.



## Understanding the cooker

Some models have a separate grill compartment. On other models the grill element is included in the oven cavity.



**1 Hob (Ceramic or Radiant hotplates)**

**2 Grill Door**

(fitted on selected models only)

**3 Removable Shelf Side Support**

(fitted on selected models only)

**4 Removable Shelf**

**5 Removable Oven Door**

**6 Control Panel**

**7 Grill Element**

(fitted on selected models only)

**8 Removable Grill Tray**

(fitted on selected models only)

**9 Warming Drawer**

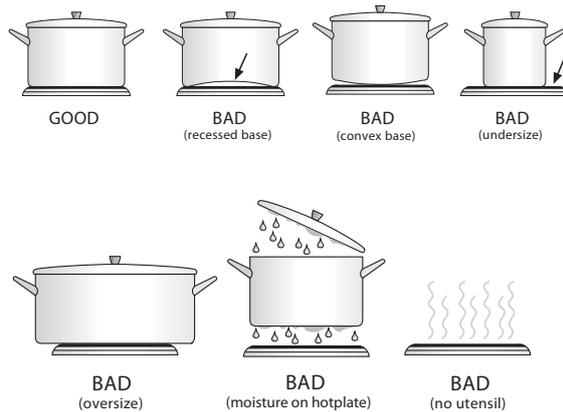
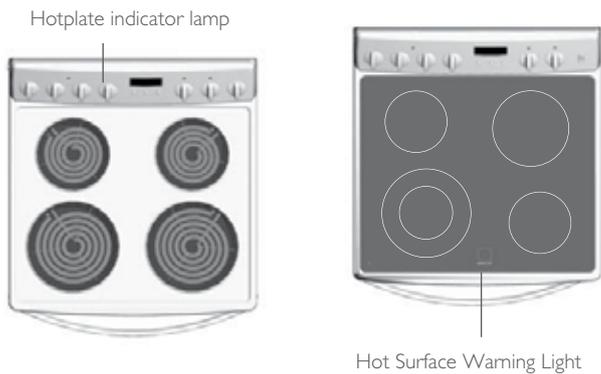
(fitted on selected models only)

**10 Oven Vent**

**11 Grill/Boost**

**12 Removeable Grill Tray**

## Using the hotplates



### Radiant Hotplates

The high-speed radiant coil hotplates heat rapidly from a cold start to give you economic use of power. Radiant hotplate models have a bowl under each element for collecting spillage.

The radiant elements are removable to aid in cleaning the hob and spillage bowls. The spillage bowl can be removed by first removing the element and then removing the spillage bowl.

### Ceramic Hotplates

The ceramic cooktop is made from ceramic glass, a tough durable material that withstands heating and cooling without breaking. However it must be remembered that it is glass, it may break. Treat it accordingly!

Should you have any questions about the glass in your appliance, please contact the customer service centre by calling:

**1300 363 640 (Australia)**  
**09 573 2384 (New Zealand)**



**Warning: If the ceramic glass is cracked, switch off the appliance to avoid the possibility of electric shock.**

### Utensils

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

### Cooking Do's and Don'ts

- Do use the stored heat in the hotplate by turning the control to "0" before the final few minutes of cooking.
- Do not place heat resistant mats, wire mats or aluminium foil under pots and pans.
- Do not allow pots and pans to boil dry, as damage to both pan and hotplate may result.
- Do not use round bottom woks or similar utensils which could lead to overheating of the hotplates and possible damage to the cooking surface.
- Do not use the cooktop as extra bench space or as a cutting board.
- Do not allow children on or near the cooktop at any time.

## Understanding the functions



**CAUTION: Do not line the bottom of the oven with foil or place anything on bottom surface of oven liner as trapped heat will crack or craze oven liner.**

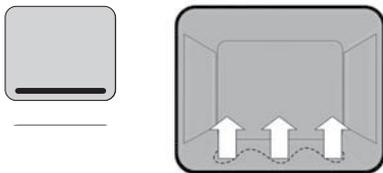
**Always remove unnecessary trays or dishes from oven when baking or roasting.**

### Preheating Oven

1. For best results when baking preheat your appliance for 30 minutes
2. when the oven indicator light goes out, put your food in the oven and close the door. Once your food is placed in the oven adjust the temperature back to the required setting.

### Base Heat

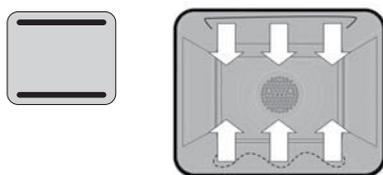
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the **“Base Heat”** function for single trays of biscuits, cakes, slices, pies, pizzas & quiches, anything that requires more cooking on the bottom. Cook in the lower half of your oven when you are using only one shelf.



### Bake

Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature.

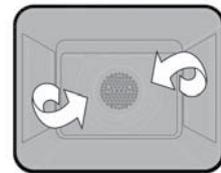
You can use the **“Bake”** function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts, delicate egg dishes, anything that requires delicate baking.



### Thermowave

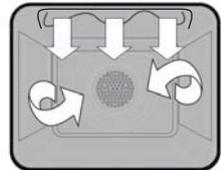
Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time.

You can use the **“Thermowave”** function for multi shelf cooking, reheating cooked foods, pastries and complete oven meals. Thermowave may cook at a lower temperature and be faster than the 'bake or base heat' option. Please note that some variation in browning is normal.



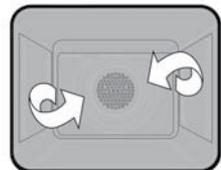
### Rapid Heat

**“Rapid Heat”** allows you to preheat your oven quickly before cooking with thermowave. With **“Rapid Heat”** the fan, fan element and the top bake elements turn on to heat the oven to the required temperature. **“Rapid Heat”** can also be used to quickly cook convenience meals and provide browning.



### Defrosting

The **“Defrost”** function uses ambient temperature air that is circulated by the fan. You can defrost (thaw) your food before you cook it. You can also use **“Defrost”** to raise your yeast dough and to dry fruit, vegetables and herbs.



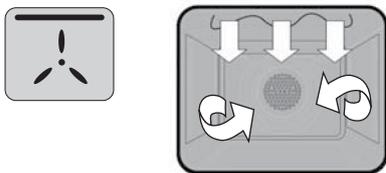
## Understanding the functions (cont)

### Fan Grilling

“**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. In this mode it is recommended that the thermostat is set to 180°C.

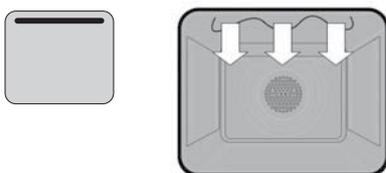
You can use “**Fan grill**” for large cuts of meat, which gives you a result that is similar to “**Rotisserie**” cooked meat.

The cooker is supplied with a grill tray that fits into the meat dish. When fan grilling, position tray in lower section of the oven. (Position will depend on thickness of food being grilled).



### Grilling (In Oven)

The “**Grill**” directs radiant heat from the powerful upper element onto the food. You can use the “**Grill**” function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. 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. Grill with the door open to the first stop position.



 **Warning: Accessible parts may become hot when the grill is in use. Children should be kept away.**

### Do not cover the grill rack with foil.

The cooker is supplied with a grill tray that fits into the meat dish. When grilling, use one of the top two side runner positions. (Position will depend on thickness of food being grilled).

 **IMPORTANT: Always turn your grill off immediately after use, as fat left there may catch fire.**

### Grilling (Separate)

The “**Grill**” works by directing radiant heat which comes from the powerful upper element onto the food. The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods.

Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.



### Do not cover the grill rack with foil.

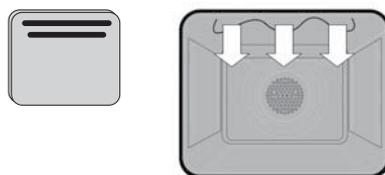
 **IMPORTANT: Always turn your grill off immediately after use, as fat left there may catch fire.**

### Grilling - Maxi Grill (In Oven)

The “**Maxi Grill**” directs radiant heat from the powerful upper grill element and the upper bake element 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.

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. Grill with the door open to the first stop position.



 **Warning: Accessible parts may become hot when the grill is in use. Children should be kept away.**

### Do not cover the grill rack with foil.

The cooker is supplied with a grill tray that fits into the meat dish. When grilling, use one of the top two side runner positions. (Position will depend on thickness of food being grilled). **IMPORTANT: Always turn your grill off immediately after use, as fat left there may catch fire.**

## Understanding the functions (cont)

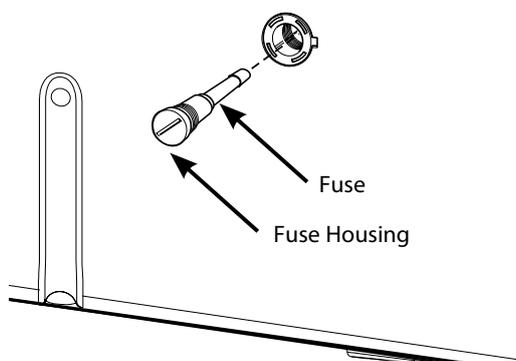
### Self-Clean Panels (Fitted in Selected Ovens & available as an optional extra)

Catalytic self-clean panels are treated with a specially formulated enamel coating. This enamel coating is baked on at over 800 degrees and has a slightly rough surface, which is also porous. During normal cooking, fats are partially absorbed into the surface and are then oxidised. Over a period of time this oxidation may not entirely be complete at most common cooking temperatures (150 - 200°C) and a build up may result.

It will then be necessary to select 290°C for approximately one hour to remove the build up.

### General Purpose Socket Outlets (If fitted)

The socket outlet may be used for general applications. A 15A fuse mounted in the rear of the appliance protects the socket outlet.



### Warming Drawer

The warming drawer may be used to warm crockery prior to use.

Recommend warming times 30 minutes, Refer to general warnings.



- Do not** use the drawer for heating food.
- Do not** place flammable material in the drawer.
- Do not** store aerosols or cleaning products in the drawer.
- Do not** store plastic items in the drawer.
- Do not** place more than the maximum weight of 10kg in drawer.

## Cooking guide for ovens



Food	Bake	Thermowave	Base Heat	Grill	Fan Grill	Maxi Grill	Rapid Heat
Baked Products							
Single trays	R	R	A				A
3 trays		R					A
2 trays			R				
Scones/small cakes	R	R	R				R
Muffins	R	R					R
Slices	R	R	A				R
Cakes	R	A	A				
Fruit Cakes	R	R	A				
Egg Recipes							
Baked Custards		R	R				
Pavlova		A	A				
Meringues		A	R				
Pies & Pastry	R	A	A				
Fish	R	R					
Meats							
Beef Roast	A	A					R
Beef Steaks				A	R	R	
Beef Patties				A	R	R	
Lamb Roast	A	A			R		R
Lamb Chops				A		R	
Pork Roast	A	A		A			R
Pork Chops					R	R	
Pork Fillets	R	R		A		R	R
Sausages				A	A	R	
Poultry							
Chicken Whole	A	A		A	R		R
Chicken Pieces	R	R		A	A	A	R
Turkey	A	A		A		A	R
Casseroles	A	R	R		A		R
Complete Oven Meals	R	A	R	R	A	R	R

R Recommended Method

A Alternative Method

## Get to know your oven

### Get to know your new oven with this 'Simple Test Cake'

Although we strive for a perfect performing oven, it's possible that there will be some variation in colour when baking.

Therefore, we suggest this simple, easy and delicious to make Simple Test Cake, it can help you understand your new oven. All ovens do sometimes have hot or cold spots, therefore it is important to judge with your eye as you may require to rotate during baking.

### 'Simple Test Cake'

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

pinch of salt

4 tablespoons (80mL) full-cream milk

### Method:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof or baking paper.
2. Preheat oven to moderate '180°C' (170°C fan forced) and ensure oven shelf is in the centre position of oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Then eggs on at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, middle shelf for about 25 to 35 minutes or until when tested with a fine cake skewer it comes out clean or the edges of the cakes have come away slightly from the sides of the cake pans.
10. Remove from oven to wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

FOOT NOTE: if desired substitute butter for either margarine or olive oil spread.

Recipe is based on the Australian standard metric 250mL cup and 20mL tablespoon sets.

## Handling baking & grilling problems

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

## Clocks

### Before operating your appliance for the first time

#### 3 button programmable clock



After the appliance has been switched on “12.00” will be displayed and the “clock indicator” **|** will flash.

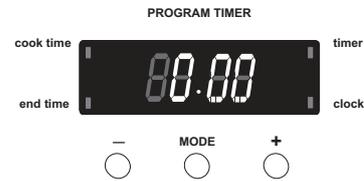
1. To set the time of day in hours and minutes, press the – or + buttons. 5 seconds after the last change, the “clock indicator” **|** will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

Note: The clock has a 24-hour display.

The clock must be set to operate the oven.

## Operating the programmable clock

### 3 button programmable clock



#### General features

Your 3 button programmable clock 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.
- Cooking duration – 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 cooking time – you can set a cooking finish time. A timer will count down the preset cooking time, beep when the finish time has been reached and turn the oven off.
- Delayed start cooking time – You can combine the cooking time and stop cooking time to switch the oven on and off at a specific time during the day.

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

#### Change the time of day (Daylight saving)

1. Press the “mode” button until the “clock” indicator **|** begins flashing.
2. Press the – or + buttons to change the time. 5 seconds after the last change, the “clock” indicator **|** will disappear, confirming the time has been set.

#### 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.

## Clocks (cont)

### Setting the cooking duration

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 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.
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.

### To check or cancel settings

1. To check your settings, press the mode button until the setting you want is displayed. A red light will flash next to the mode (cook time, end time, etc) that is currently on display.
2. To cancel "delayed start" press the mode button until a light flashes next to "end time". Press and hold the – button until the clock no longer reverses (you will hear a beep). If you have left the temperature and function knobs at a setting the oven will start once the "end time" light stops flashing.
3. To cancel "auto shut off" press the mode button until a light flashes next to "cook time". Press and hold the – button until the clock no longer reverses at ("0:00" and you will hear a beep). This automatically cancels "delayed start". If you have left the temperature and function knobs at a setting, the oven will start once the "cook time" light stops flashing. Because you have cancelled "auto off" the oven will continue to heat until you manually turn it off.

### On completion of cooking

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

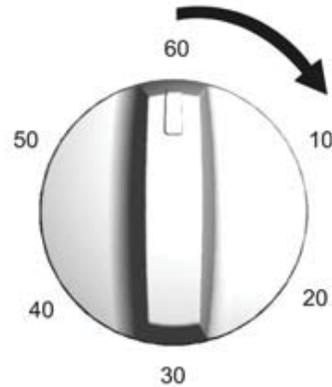
1. Turn the function and temperature controls to the off position.

## Operating your 60 minute ringer timer

2. Press any button to stop the timer from beeping.

To set the timer, simply turn the knob clockwise to the required number of minutes.

Note: For any time below ten minutes turn the knob past the ten then turn it back to the required number of minutes. When the timer returns to zero, the timer gives a short ring.



## Cleaning and caring for the cooker



**IMPORTANT:** Always make sure that the appliance is turned off before you clean it.

All surfaces should be kept clean to reduce the risk of damage or fire.

### Cleaning Enamel and Glass Doors Panels

Keep it clean by wiping it regularly with a soft cloth dipped in warm soapy water. Rub persistent stains vigorously with a creamed powder cleanser.

Note: You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully. Do not use harsh abrasive cleaners, nylon scourers, powder cleaners, steel wool, steam cleaners or wax polishes. Always check manufacturers recommendations before using their product. When cleaning glass door panels harsh abrasive cleaners and sharp metal scrapers should not be used, as they can scratch the surface and result in premature failure.

### Cleaning your Control Panel

- Make sure control knobs are in the OFF position.
- Clean control panel with a soft damp cloth dipped in warm soapy water.

Do not use excess water when cleaning control panel.

### Cleaning your Hotplates

#### Radiant Hotplates

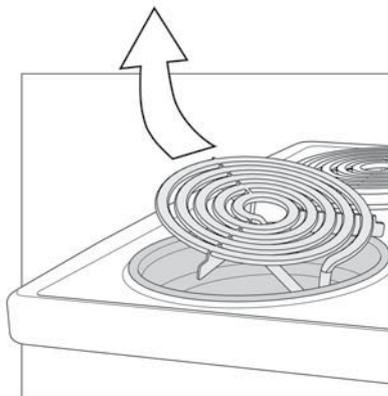
These hotplates are self-cleaning, so any boil over material will burn to ash and may be wiped away when the hotplate is cold.

The elements are removable so the spillage bowls can be removed for cleaning.



Isolate the appliance before removing the hotplates.

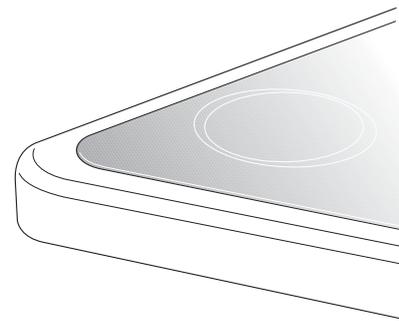
- Ensure elements are cold to touch.
- Lift front of element to clear spillage bowl and pull towards you.
- Remove spillage bowl.
- Wash spillage bowl in hot soapy water.



Radiant Hotplate

### Ceramic Hotplates

1. Remove all spilt food and fat with the supplied razor blade scraper, while the ceramic glass is still warm but not hot. Wipe clean with dishwashing detergent on a damp cloth.
2. If aluminium foil, plastic items or high sugar content liquids/foods are allowed to melt on the ceramic glass, these should be removed immediately with the supplied razor blade scraper before the surface has cooled down, otherwise pitting of the surface can occur.  
  
Note: Items with high sugar content not only include jam and fruit, but also vegetables such as peas, tomatoes and carrots. When the ceramic glass is cool wipe clean with dishwashing detergent on a damp cloth.
3. Do not use abrasive sponges or scourers, as they may scratch the cooktop.
4. Do not use oven sprays or stain removers as these products may also damage the surface.



Ceramic Hotplate

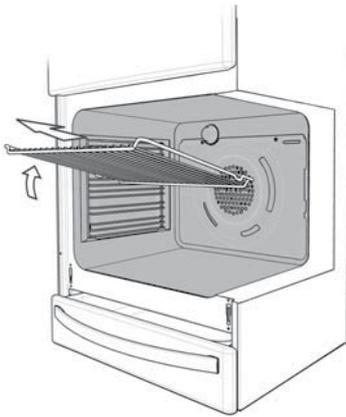
## Cleaning and caring for your oven

### Removing the Oven Shelves

Slide the oven shelves towards you until they reach the front stop. Tilt them up at the front to clear the side supports. Lift them clear. Wash the shelves in hot soapy water. For heavy baked-on-stains soaking of the shelves may be required. To install the oven shelves, fit the guide between the two side rack rails. This will ensure the shelves remain stable.

### Removing the Side Racks (shelf supports)

Grasp the shelf support at the front and pull it firmly inwards. To install the shelf, refer to Installation Section.



### Removing the Oven Light Glass

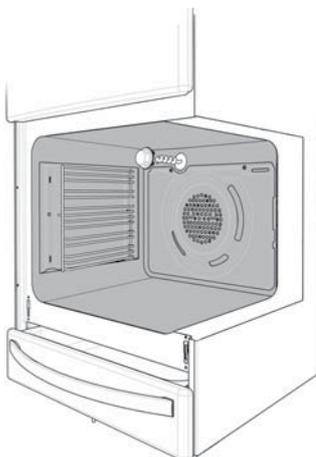
Switch the oven off before removing the oven light glass. Turn Oven Light Glass anticlockwise to remove it for globe replacement, if necessary use a tea towel, etc for extra grip.



#### **WARNING**

Ensure the appliance is switched off at the function switch before replacing the lamp to avoid the possibility of electric shock.

When replacing the Light Bulb ensure the replacement is suitable for high temperatures. We recommend using a genuine replacement available from Electrolux spare parts.



### Cleaning



The cooker can be disengaged and engaged from the anti-tilt bracket for cleaning access. At all other times the cooker **MUST** be engaged onto the anti-tilt bracket.



#### **WARNING**

The door glass on this appliance is made from tough durable material that withstands heating and cooling without breaking. However it must be remembered that it is Glass, it may break. Treat it accordingly! Should you have any questions about the glass in your appliance, please contact the customer care centre by calling 1300 363 640 (Australia) 09 573 2384 (New Zealand). Do not use harsh cleaners or sharp metal scrapers to clean the oven door since they can scratch the surface, which may result in the shattering of the glass.

### Grill Tray and Grill Pan

Wash the Grill Tray and Grill Pan in hot soapy water.



**IMPORTANT:** Always keep the grill pan clean as any fat left in it may catch fire.

### Grill Compartment

Clean the grill compartment with hot soapy water.

If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

### Warming Drawer



**Note:** This compartment will become hot when in use. Do not store flammable components such as aerosols or plastic components in this compartment.

Clean the Warming Drawer compartment with hot soapy water.

## Solving problems

### Faults

If you have a problem with your oven and/or grill, please:

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

**Note:** We may charge you 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:

- Quote the; 1 Model; 2 Model Number & 3 Serial Number.

You can find these on the data plate which is at the bottom of the oven front. The data plate is visible when the 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 Monday to Friday Eastern Standard Time)

or **09 573 2384** (New Zealand - Centre is open 8.00am - 5.00pm Monday to Friday).

If you have a warranty or spare parts enquiry, you should call the number listed on the back page.

Problem	Possible causes
Oven or grill not working:	Power not turned on. Controls or clock are incorrectly set. Household fuse has blown or power supply is off. <b>Note:</b> If the household fuse continues to blow, call the Service Centre.
Oven light not working:	Lamp blown or loose in socket. Household fuse has blown or power supply is off. <b>Note:</b> If the household fuse continues to blow, call the Service Centre.
Oven not heating enough:	Foil or trays on bottom of oven. <b>(Remove immediately)</b>
Oven not working:	Clock is in Auto mode. (Refer to operating instructions) Household fuse has blown or power supply is off. <b>Note:</b> If the household fuse continues to blow, call the Service Centre.
Timer flashing on display:	Power failure or interruption. Household fuse has blown or power supply is off. <b>Note:</b> If the household fuse continues to blow, call the Service Centre.
Unit smoking when first used:	Protective oils being removed. This is normal conditioning of the oven on first use.
Condensation building up:	Reduce the amount of water used in cooking.
Odours on first use of oven:	This is normal conditioning of the oven insulation for the first 30 minutes.
Power points not working:	Fuse at rear has blown.
<b>Note: Only authorised service centres should carry out servicing. Otherwise warranty may be void.</b>	



**This document sets out the terms and conditions of the product warranties for Electrolux Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should you require service for your Appliance.**

1. In this warranty
  - (a) 'acceptable quality' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL;
  - (b) 'ACL' means Trade Practices Amendment (Australian Consumer Law) Act (No.2) 2010;
  - (c) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
  - (d) 'ASC' means Electrolux' authorised serviced centres;
  - (e) 'Electrolux' means Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot, NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
  - (f) 'major failure' as referred to in clause 10 of this warranty has the same meaning referred to in the ACL and includes a situation when an Appliance cannot be repaired or it is uneconomic for Electrolux, at its discretion, to repair an Appliance during the Warranty Period;
  - (g) 'Warranty Period' means:
    - (i) where the Appliance is used for personal, domestic or household use (i.e. normal single family use) as set out in the instruction manual, the Appliance is warranted against manufacturing defects in Australia for 24 months and in New Zealand for 24 months, following the date of original purchase of the Appliance;
    - (ii) where the Appliance is used for commercial purposes (including being used to directly assist a business or where the Appliance is used in a multi-family communal or share type environment), the Appliance will then be warranted against manufacturing defects in Australia for 3 months and in New Zealand for 3 months, following the date of original purchase of the Appliance.
  - (h) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. During the Warranty Period Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use remanufactured parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
4. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
5. You will bear the cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. If you reside outside of the service area, you will bear the cost of:
  - (a) travel of an authorised representative;
  - (b) transportation and delivery of the Appliance to and from Electrolux or its ASC,

In all instances, unless the Appliance is transported by Electrolux or an Electrolux authorised representative, the Appliance is transported at the owner's cost and risk while in transit to and from Electrolux or its ASC.

6. Proof of purchase is required before you can make a claim under this warranty.
7. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):
  - (a) the Appliance is damaged by:
    - (i) accident
    - (ii) misuse or abuse, including failure to properly maintain or service
    - (iii) normal wear and tear
    - (iv) power surges, electrical storm damage or incorrect power supply
    - (v) incomplete or improper installation
    - (vi) incorrect, improper or inappropriate operation
    - (vii) insect or vermin infestation
    - (viii) failure to comply with any additional instructions supplied with the Appliance;
  - (b) the Appliance is modified without authority from Electrolux in writing;
  - (c) the Appliance's serial number or warranty seal has been removed or defaced;
  - (d) the Appliance was serviced or repaired by anyone other than Electrolux, an authorised repairer or ASC.
8. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable where the Appliance was purchased. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.
9. To the extent permitted by law, Electrolux excludes all warranties and liabilities (other than as contained in this document) including liability for any loss or damage whether direct or indirect arising from your purchase, use or non use of the Appliance.
10. For Appliances and services provided by Electrolux in Australia, the Appliances come with a guarantee by Electrolux that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. The benefits to you given by this warranty are in addition to your other rights and remedies under a law in relation to the Appliances or services to which the warranty relates.
11. At all times during the Warranty Period, Electrolux shall, at its discretion, determine whether repair, replacement or refund will apply if an Appliance has a valid warranty claim applicable to it.
12. For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act.
13. To enquire about claiming under this warranty, please follow these steps:
  - (a) carefully check the operating instructions, user manual and the terms of this warranty;
  - (b) have the model and serial number of the Appliance available;
  - (c) have the proof of purchase (eg an invoice) available;
  - (d) telephone the numbers shown below.
14. You accept that if you make a warranty claim, Electrolux and its ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

### Important Notice

Before calling for service, please ensure that the steps listed in point 13 above have been followed.

<p><b>FOR SERVICE</b>            or to find the address of your nearest state service centre in Australia  <b>PLEASE CALL 13 13 49</b>            For the cost of a local call (Australia only)</p>	<p><b>SERVICE AUSTRALIA</b>   <b>Electrolux</b>            ELECTROLUX HOME PRODUCTS            www.electrolux.com.au</p>	<p><b>FOR SPARE PARTS</b>            or to find the address of your nearest state spare parts centre in Australia  <b>PLEASE CALL 13 13 50</b>            For the cost of a local call (Australia only)</p>
<p><b>FOR SERVICE</b>            or to find the address of your nearest authorised service centre in New Zealand  <b>FREE CALL 0800 10 66 10</b>            (New Zealand only)</p>	<p><b>SERVICE NEW ZEALAND</b>   <b>Electrolux</b>            ELECTROLUX HOME PRODUCTS            www.electrolux.co.nz</p>	<p><b>FOR SPARE PARTS</b>            or to find the address of your nearest state spare parts centre in New Zealand  <b>FREE CALL 0800 10 66 20</b>            (New Zealand only)</p>

**For more information on all Westinghouse and Simpson appliances, or for dimension and installation information, call into your retailer, phone or email our customer care team or visit our website.**

#### **AUSTRALIA**

phone: 1 300 363 640

email: [customercare@electrolux.com.au](mailto:customercare@electrolux.com.au)

web: [www.westinghouse.com.au](http://www.westinghouse.com.au)  
[www.simpson.com.au](http://www.simpson.com.au)

#### **NEW ZEALAND**

phone: 09 573 2230

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web: [www.westinghouse.co.nz](http://www.westinghouse.co.nz)  
[www.simpson.co.nz](http://www.simpson.co.nz)



#### **Top Service**

Top Service encompasses the after sales service provided by The Electrolux Group to customers including delivery, home service and spare parts.

We are part of the Electrolux family.  
Share more of our thinking at [www.electrolux.com.au](http://www.electrolux.com.au)