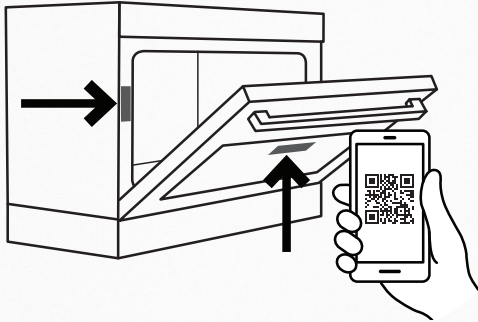


**Enjoy peace of mind.
Register your appliance today.**

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

1. Open the camera app on your smartphone and point at the QR code to scan

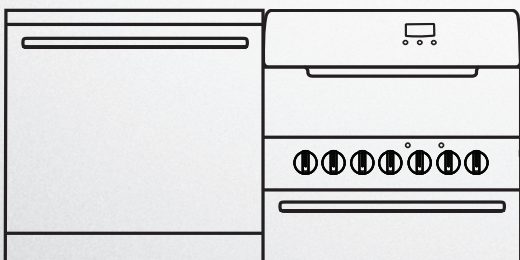
Product Registration QR code is located on the front of your appliance or inside the door rim*.



2. Tap the notification or link to open the registration form

3. Complete your details and enjoy peace of mind

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



ELEVATED COOKING APPLIANCES

WDE143, WDE132,
WDG112, WDG110

CONGRATULATIONS

Dear customer,

Congratulations and thank you for choosing our elevated cooker.

We are sure you will find it a pleasure to use. Before you use the elevated cooker, we recommend that you read through the relevant sections of this manual, which provides a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of Australian Standard AS/NZS 60335.2.6.

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.

Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

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Please read the user manual carefully and store in a handy place for later reference.

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



WARNING

This symbol indicates information concerning your personal safety.



CAUTION

This symbol indicates information on how to avoid damaging the appliance.



IMPORTANT

This symbol indicates tips and information about use of the appliance.



ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the Westinghouse manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the Westinghouse manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

IMPORTANT SAFETY INSTRUCTIONS



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.



ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.

Before making a service call

1. Please read the user manual carefully.
2. Cooking variations are natural and to be expected. You should experiment with times, temperatures and recipes to obtain the best results to your own taste.
3. New appliances can have an odour during the first operation.
 - It is recommended to 'run in' the oven before you cook. Run the oven at 180°C for 30 minutes and ensure that the room is well ventilated.
 - For products with separate grill compartment, run the grill on full for 15 minutes with the grill door open.
4. If you have purchased a model with a 3 button programmable clock, you will need to set the clock in order to begin using your oven.



WARNING

To avoid an electric shock or fire

- This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capability, 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.
- WARNING - Accessible parts may become hot during use. To avoid burns, young children should be kept away.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Young children should be supervised to ensure they DO NOT play with this appliance.
- DO NOT operate the hotplates with external timers or a separate remote control system.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external, internal surfaces and hot elements when in use. Use oven gloves.
- DO NOT use this appliance as a space heater.
- DO NOT install an aftermarket lid or cover over this appliance.
- DO NOT spray aerosols in the vicinity of this appliance while it is in operation.
- DO NOT use or store flammable materials in the appliance or near this appliance.
- Ensure all specified vents, openings and airspaces are NOT blocked.
- Install cooker, shelving and fittings in accordance with the Guide and Installation Instructions, to avoid accidents.
- DO NOT operate the gas appliance if the smell of gas persists.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT store items on the cooking surfaces, as there is a danger of fire.
- WARNING - Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

Grill warnings

- DO NOT leave grill on unattended.
- Fat left on a grill dish is a fire hazard! Keep grill clean and turn off grill immediately after use.
- If gas burner does not light in 15 seconds, allow one minute for gas to clear before trying again.
- Placing thick portions of food under grill can be a fire hazard.
- DO NOT cover the grill dish insert with foil.
- Keep grill door open when grilling.



WARNING

Oven warnings

- DO NOT use the oven door as a shelf.
- DO NOT push down on an open oven door.
- If the gas oven does not light in 8 seconds, allow 1 minute for gas to clear before trying again.
- DO NOT line oven with foil or place anything on the bottom of the oven while baking, as trapped heat will crack or craze the floor of the oven cavity liner.
- DO NOT use polyunsaturated oils (vegetable oils) as this type of oil can cause black spots or deposits inside the oven. This residue is very difficult to remove.

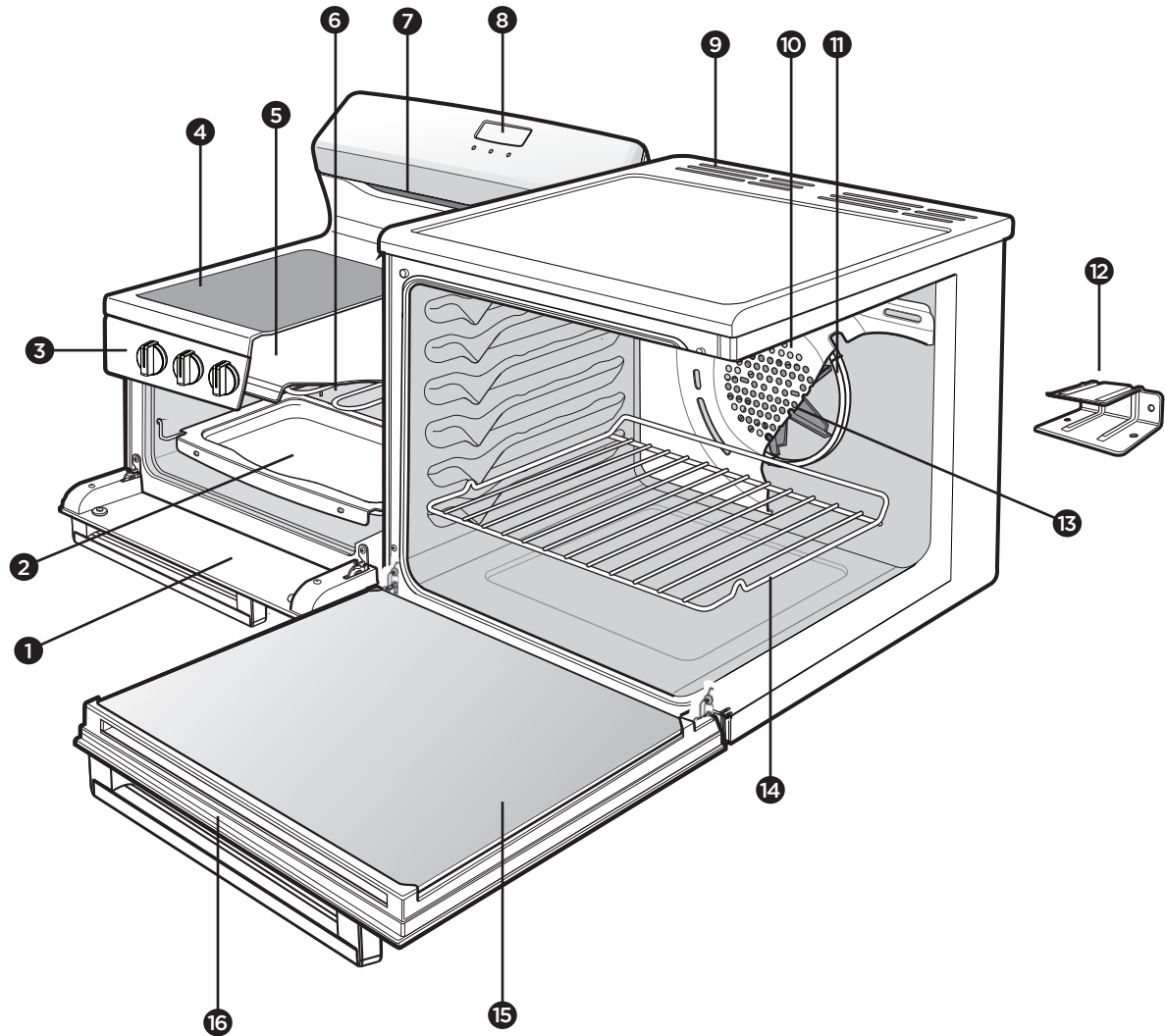


WARNING

Hotplate and burner warnings

- DO NOT allow pots to boil dry, as damage to the hotplate (and pan) may result.
- DO NOT operate without a pot, fry pan etc on the hotplates.
- DO NOT allow cookware to overhang the hotplate onto adjacent bench tops, this will cause scorching to the bench top surface.
- DO NOT use large utensils that may become unstable.
- Gas models: Ensure burner caps and crowns are in their correct position.
- If the ceramic glass on cooktop is accidentally cracked, switch off the appliance to avoid the possibility of electric shock.
- Do not store items on the cooking surfaces.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

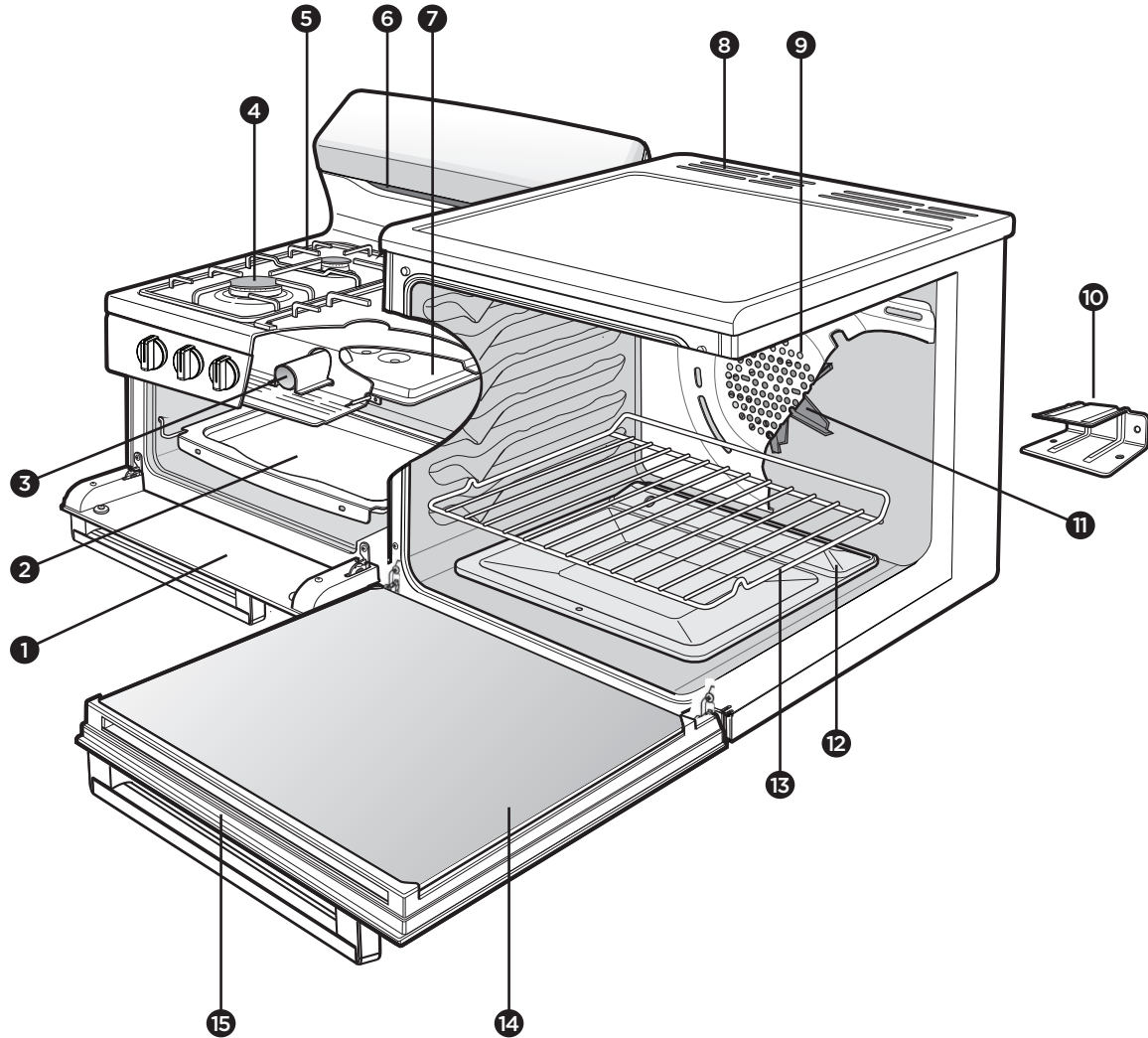
GENERAL APPLIANCE DESCRIPTION - ELECTRIC ELEVATED (R.H VARIANT SHOWN)



- 1 Grill Door
- 2 Removable Grill Dish
- 3 Control Panel
- 4 Hotplate
- 5 Grill Reflector
- 6 Grill Element
- 7 Grill Vent
- 8 3 Button Programmable Clock

- 9 Oven Vent
- 10 Fan and Element Cover
- 11 Oven Element
- 12 Anti-tilt Plate
- 13 Oven Fan
- 14 Removable Shelf
- 15 Removable Inner Glass
- 16 Oven Door

GENERAL APPLIANCE DESCRIPTION - GAS ELEVATED (R.H VARIANT SHOWN)



- | | |
|-----------------------------|-----------------------------|
| 1 Grill Door | 9 Fan Cover (where fitted) |
| 2 Removable Grill Dish | 10 Anti-tilt Plate |
| 3 Grill Burner Reflector | 11 Oven Fan (where fitted) |
| 4 Removable Hotplate Burner | 12 Oven Burner Cover |
| 5 Removable Trivet | 13 Removable Shelf |
| 6 Grill Vent | 14 Removable Inner Glass |
| 7 Grill Burner | 15 Oven Door |
| 8 Oven Vent | |

INSTALLING THE ELECTRIC ELEVATED COOKER

Installation and Service Warning

WARNING

- Only an authorised person must install and service this appliance (Certificate of Compliance to be retained).
- In order to avoid a hazard, the installation instructions MUST be followed.
- In order to avoid the appliance tipping, the anti-tilt plate MUST be installed.
- Appliances requiring connection to 230 – 240V MUST be earthed.
- An authorised person should inspect this appliance every 5 years.
- If the electrical supply cord is damaged, a qualified person MUST replace the cord to avoid a hazard or void your warranty.

WARNING

In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti-tilt plate MUST be installed.

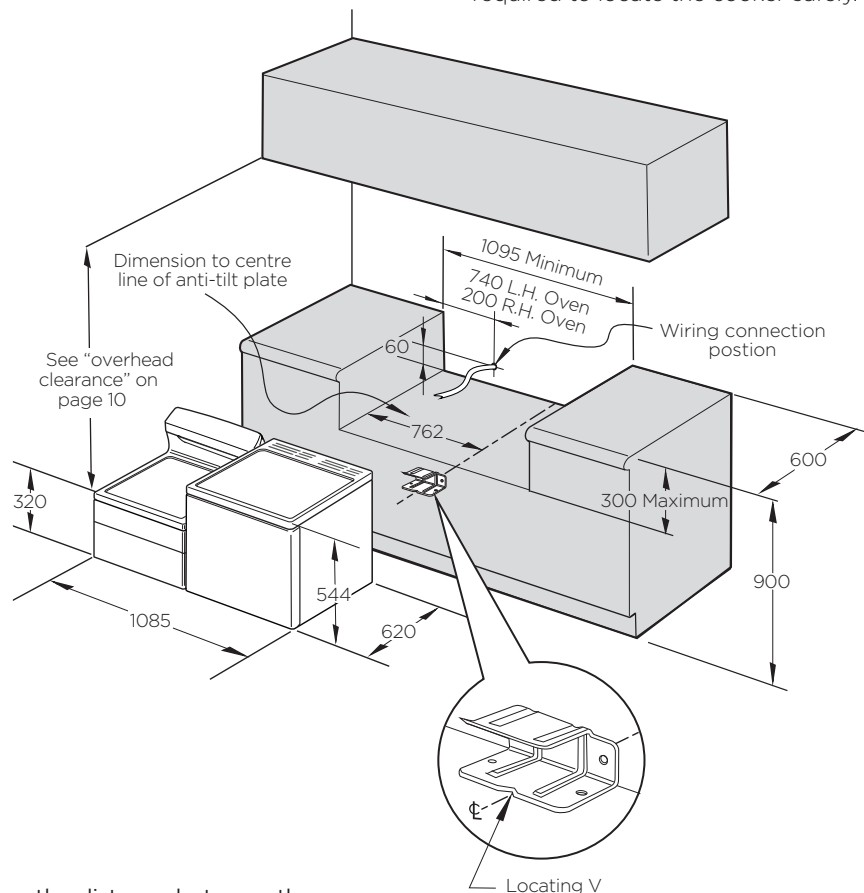
Position the anti-tilt plate to the rear wall and 762mm from the left side of the wall. Dimension to the “v” at the front of the anti-tilt plate and then securely fix -with fasteners.

WARNING

Surrounding kitchen cabinets MUST WITHSTAND 85°C.

Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely.



The following table outlines the distance between the floor supporting the product and the surface supporting cooking vessel;

Surface type (Supporting vessel)	Distance (MM)
Solid Hob	321
Enamel Trivets	327
Ceramic Glass	305

INSTALLING THE ELECTRIC ELEVATED COOKER

Safety Warnings about installation

WARNING

- The cooker MUST be installed and serviced by a qualified technician.
- A Certificate of Compliance MUST be supplied to be kept by the customer.
- The packing materials MUST be removed before you install the cooker.
- You MUST follow the installation instructions in this booklet.
- In order to avoid overheating, the cooker must not be installed behind a decorative door.
- The surrounding kitchen cabinets MUST be able to withstand 85°C. Electrolux Products WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- In order to avoid overheating of the cooker, the cooker must not be installed behind a decorative door.
- The appliance MUST be installed using the flexible hose supplied.
- The vents, openings and air spaces MUST NOT be blocked.
- You MUST NOT pull the cooker by the door handles or the splashback.
- The cooker MUST be checked every five years.
- The cooker MUST NOT be used as a space heater.

Electric wiring requirements

The cooker MUST be installed in compliance with:

- Wiring connections in AS/NZS 3000 wiring rules.
- Local regulations, municipal building codes and other statutory regulations.
- Data plate - Gives information about the rating and is located behind the bottom of the oven door.

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. See table below:

MODEL	CURRENT RATING (AMPS)	WIRE SECTION (MM ²)	MINIMUM TEMP RATING (°C)
WDE132WC	50	6	75
WDE143WC	50	6	75

- A functional switch MUST be provided near the appliance in an accessible position (AS/NZS 3000 - Clause 4.7.1).
- Wiring MUST be protected against mechanical failure (AS/NZS 3000 - Clause 3.9).
- Disconnection in the fixed wiring must occur in accordance with the AS/NZS3000 Wiring Rules.
- The cooker MUST be properly earthed.
- This product has passed the insulation resistance test after manufacture. If the resistance reading is low at installation, it is probably caused by moisture from the atmosphere being absorbed by the elements after the range has been produced. (Pass at 0.01MΩ AS/NZS 3000 Wiring Rules Clause 8.3.6.3).
- When connections are made to a multiphase 230/240V supply, the bridge piece MUST be removed from between the active connections.

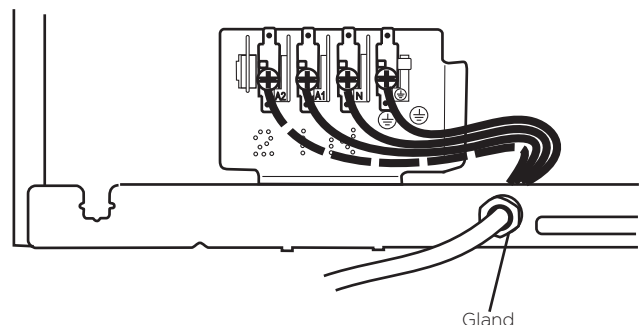
IMPORTANT: Before you cook in your new oven refer to 'Operating for the First Time'

Rated power input

MODEL	TOTAL kW	A1 kW	A2 kW
WDE132WC	10.1	4.1	6.0
WDE143WC	10.5	4.1	6.4

Hard wiring

1. To gain access to the terminal block, remove the small rear panel by unscrewing the two screws.
2. Fit wires through the hole in the base using the appropriate gland to protect insulation of wires from the hole edge.
3. Set the length of wiring from the gland to terminal block, ensuring length is sufficient but not excessive.
4. Make connections to terminals.
5. Replace rear panel.



INSTALLING THE GAS ELEVATED COOKER

Safety Warnings about installation

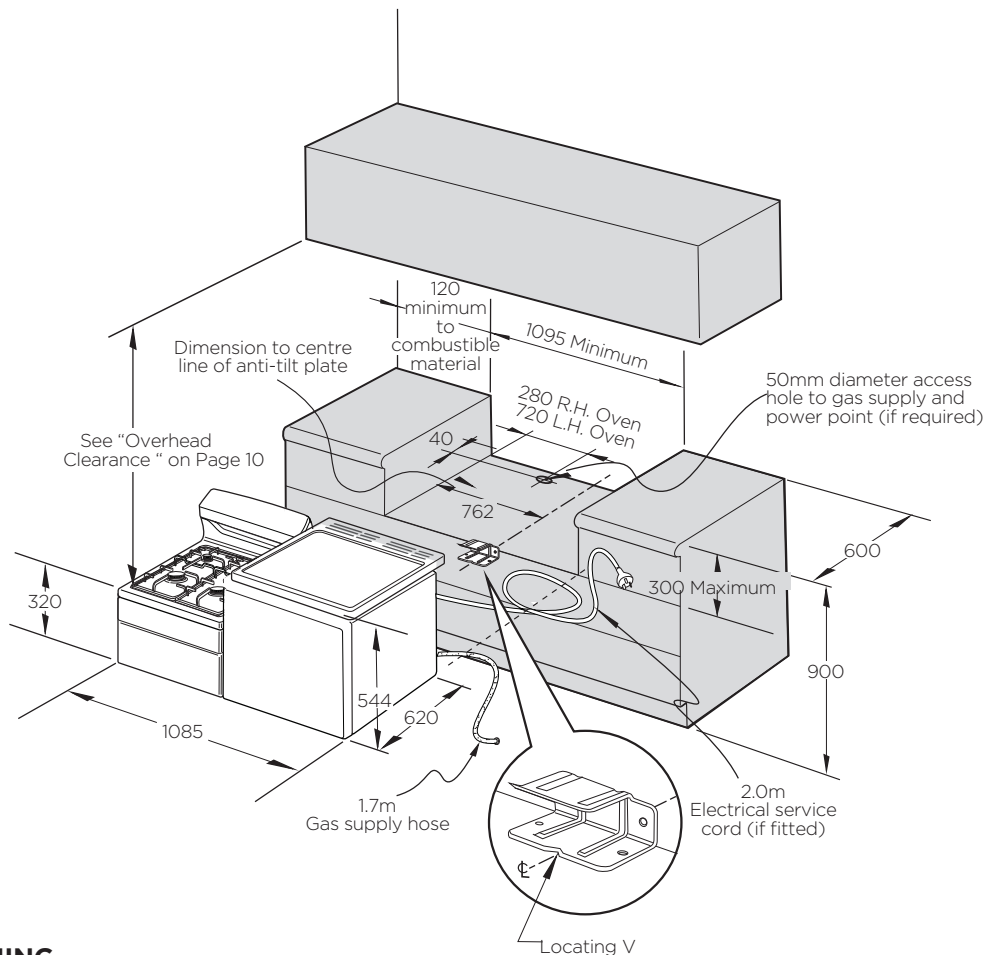


WARNING

- The cooker MUST be installed and serviced by a qualified technician.
- A Certificate of Compliance MUST be supplied to be kept by the customer.
- The packing materials MUST be removed before you install the cooker.
- You MUST follow the installation instructions in this booklet.
- The surrounding kitchen cabinets MUST be able to withstand 85°C. Electrolux Products WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- In order to avoid overheating of the cooker, the cooker must not be installed behind a decorative door.
- The appliance MUST be installed using the flexible hose supplied.
- The vents, openings and air spaces MUST NOT be blocked.
- You MUST NOT pull the cooker by the door handles or the splashback.
- The cooker MUST be checked every five years.
- The cooker MUST NOT be used as a space heater.

Locating the cooker

Study the diagrams below to be sure of the dimensions required to locate the cooker safely.



WARNING

In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti-tilt plate MUST be installed.

Position the anti-tilt plate to the rear wall and 762mm from the left side of the wall. Dimension to the "v" at the front of the anti-tilt plate and then securely fix with fasteners.

OVER HEAD CLEARANCE

WARNING

Where the range hood or exhaust fan manufacturer's relevant instructions specify a greater clearance, then this greater clearance shall apply. Clearance to any overhead surface shall be not less than 450 mm.

For Electrical Models

The overhead clearance between the supporting surface of this appliance and a range hood or exhaust fan shall be not less than 600 mm.

For Gas Models

For existing installations where only the gas appliance is being replaced:

The overhead clearance from the highest part of the highest burner or the hob of this gas appliance to the range hood shall be not less than 600mm and not less than 750 mm for an exhaust fan. Any other downward facing combustible surface less than 600 mm above from the highest part of the highest burner of this gas appliance shall be protected for the full width and depth of the hob accordance with AS/NZS 5601.

For all other installations:

The overhead clearance between the supporting surface for the cooking vessel (top of the trivets) of this gas cooking appliances and a range hood or exhaust fan (overhead clearance) shall be not less than 650mm for range hood, and not less than 750 mm for an exhaust fan.

A range hood or exhaust fan shall be installed in accordance with the range hood or exhaust fan manufacturer's relevant instructions. Any other downward facing combustible surface less than 650 mm above the supporting surface for the cooking vessels shall be protected for the full width and depth of the hob in accordance with AS/NZS 5601.

Note 1: Removable accessories such as a work trivet that sits upon a hob trivet are not taken into account in determination of the supporting surface for the cooking vessels.

Note 2: Minor elevations in trivets such as a wok trivet formed into a trivet are not taken into account in determination of the supporting surface for the cooking vessels.

Note 3: The height of the top of the pan supports (top of the trivets) with respect to the bench top (built-in) or supporting surface (elevated) or the floor (freestanding) are detailed separately in these instruction.

Following table outlines the distance between the floor supporting the product and the surface supporting cooking vessel:

SURFACE TYPE (SUPPORTING VESSEL)	DISTANCE(MM)
Solid hob	321
Enamel trivets	327
Ceramic glass	305

INSTALLING THE GAS ELEVATED COOKER

Gas requirements

This appliance must be installed by an authorised person, according to all codes and regulations of:

- AS/NZS 5601 with attention to the particular requirements for Domestic Gas Cooking Appliances.
- Local gas fitting regulations, municipal building codes and other statutory regulations.

The cooker also comes supplied with a LPG gas conversion kit, should you need to convert the gas from NG to LPG. Alternatively, you can obtain these by contacting the Customer Care Centre. Before installation check that the cooker is suitable for the gas supply. For LPG it is recommended to have the conversion completed prior to installation on the bench.

The following table shows the supply and operating pressures for various supplies.

GAS TYPE	NATURAL GAS	PROPANE
Supply pressure at inlet to appliance regulator	1.13 -5.00(kPa)	2.75*-7.00(kPa)
Operate pressure at appliance test point	1.00 (kPa)	2.75 (kPa)

*If the supply pressure is 2.75 kPa the gas regulator must still be installed to provide the test point.

Checking pipe size

To work out a suitable pipe size for connection use the information in this table.

	NATURAL GAS	UNIVERSAL LPG	PROPANE
Model	WDG110, WDG112	WDG110, WDG112	WDG110, WDG112
Hourly gas consumption for cooker	57.2MJ	45.7MJ	56.5MJ

Also use information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements. AS/NZS 5601 will help you with this matter.

Wiring connection for gas cooker (if applicable)

To allow for disconnection of the appliance after installation, the plug must be accessible after installation.

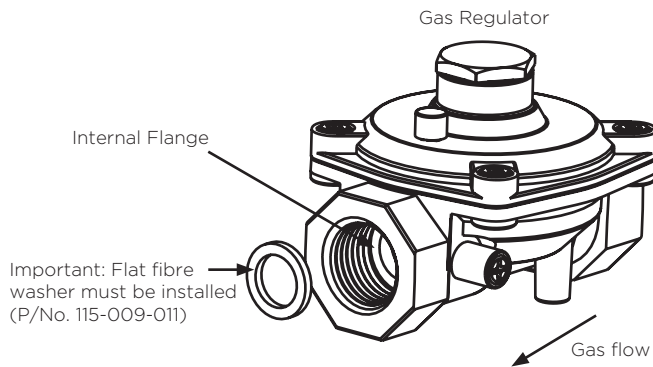
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

INSTALLING THE GAS ELEVATED COOKER

Gas connection

Read these points before connecting to the gas supply:

- A gas regulator is supplied and must be fitted.
- Ensure installation allows withdrawal of appliance.
- The appliance regulator be MUST be orientated so that the pressure nipple is accessible.
- The arrow showing the direction of flow MUST be pointed correctly.
- The regulator has ½" BSP internal thread at the inlet and outlet.
- The flat fibre washer provided with the regulator MUST be used when making the gas connection.



- Installation of a mean of isolation before the gas regulator is recommended.

Testing the gas cooker



WARNING

You MUST test the cooker after installation, before you hand it over to the customer.

You MUST have a manometer and a connecting tube.

Checking the gas supply

1. Check the manometer zero point is correct.
2. Connect the manometer to the cooker pressure test point. This is located on the regulator.
3. Turn on the gas supply and the electricity (if applicable) and try to ignite the gas.

NOTE: It will take additional time to light the gas for the first time, as air needs to be purged from the pipes.

4. Check the operating pressure for the particular gas type (see 'Gas Type' table).
5. When the gas supply has been turned on, check for leaks from the connections with soapy water.

Checking regulator function

With the appliance operating, check the outlet pressure:

1. When all the burners of the appliance are operating at maximum.
2. When the smallest burner of the appliance is operating at minimum.

Under both these conditions the outlet pressure should not vary from nominal operating pressure of by more than $\pm 20\%$ ($1.00 \pm 0.20 \text{ kPa}$ for Natural Gas, $2.75 \pm 0.55 \text{ kPa}$ for Propane).

If the regulator does not appear to be performing satisfactorily then check the following points:

1. If the outlet pressure is consistently too low then:
 - the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or
 - an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. It may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is lower than 1.13 kPa for Natural Gas or 2.75 kPa for Propane.
2. Check that the regulator has been fitted to the gas supply line in the correct orientation.
3. Replace the regulator if it fails to perform after the checks.

Testing Burner Performance

- Observe the flame appearance on each burner when set to max. If it is smaller or larger than expected, then the injector size needs checking (refer to table).
- When maximum flame appearance is correct, check the turn down setting on each burner. If incorrect, proceed as follows:

GAS CONVERSION INSTRUCTIONS

Conversion to SNG or ULPG (NZ only)

A conversion kit and conversion instructions can be obtained from the Customer Care Centre.

Conversion to Propane Gas

For conversion to Propane gas type, all gas injectors need to be changed, all gas valves are adjusted, the gas regulator is converted, and the gas grill burner aeration shutter is changed where the gas grill is provided.

If the conversion kit is not with the cooker, please reach out to our Customer Care team at 131349 (if you are in Australia) or 0800436245 (if you are in New Zealand) or by email.

After converting the appliance, attach the Propane sticker to the cooker, near the gas supply inlet. Cover the Natural Gas label that is factory fitted.

Important: The conversion must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements. Failure to follow instructions could result in serious injury or property damage.

Depending upon the model of the cooker not all gas injectors in the conversion kit will be used.



WARNING

Failure to convert the cooker in accordance with these instructions can result in serious personal injury and property damage.

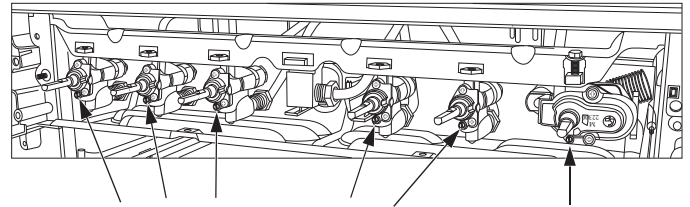
Note: Always perform a gas leak test after converting the appliance.

Gas Hob Conversion

Tools required:

- 7mm hex socket screwdriver or 7mm nut runner.
 - Small flat-blade screwdriver.
1. Remove trivets/pan supports, burner crown, and top caps from burner bases.
 2. Using a 7mm socket, remove Natural Gas injectors.
 3. Using the Injector table and hob layout diagram, select the correct gas injector for each burner and intended gas type.
 4. Using a 7mm socket, screw in gas injectors. Set injectors in place firmly but not with excessive torque.
 5. Reinstall trivets/pan supports, burner crown, and top caps ensuring that these components are sitting correctly on their respective lower parts.
 6. If Gas Separate Grill is provided, please go to "Gas Separate Grill Conversion", otherwise proceed to the next step.
 7. Remove all control knobs on the front of the cooker by gripping each knob behind its skirt and pulling away from the control panel.
 8. Locate the recessed turndown adjustment screw in each gas valve, insert the screwdriver, and turn the adjustment screw clockwise until the screw stops.

Note: If a Gas Oven is present its control can be adjusted the same way. If access to adjustment screws is not clear, see "Gas Separate Grill Conversion" instructions on how to remove the control panel.



Adjustment screws at each gas valve for hob and gas grill where fitted

Adjustment screw for oven thermostat where fitted

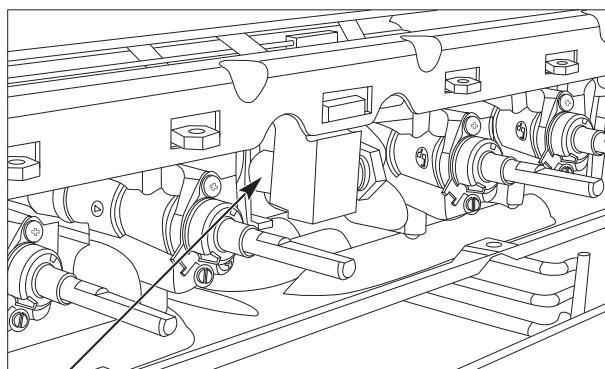
Note: If the adjustment screw for the oven thermostat does not turn clockwise and is marked on the outer end with "73" then contact Electrolux Service. For Propane gas the oven thermostat adjustment screw must be marked with "45" and set all the way in to the thermostat valve body.

9. Install control knobs (with separate skirts where used) by pushing them on fully.

GAS CONVERSION INSTRUCTIONS

Gas Separate Grill Conversion (Where used)

Note: As of May 2024, the Gas Grill aeration shutter does not need to be changed for conversion from NG to Propane. For conversion to other Gas types, change of the shutter is required. Contact Electrolux service for further information.



Injector on the injection block

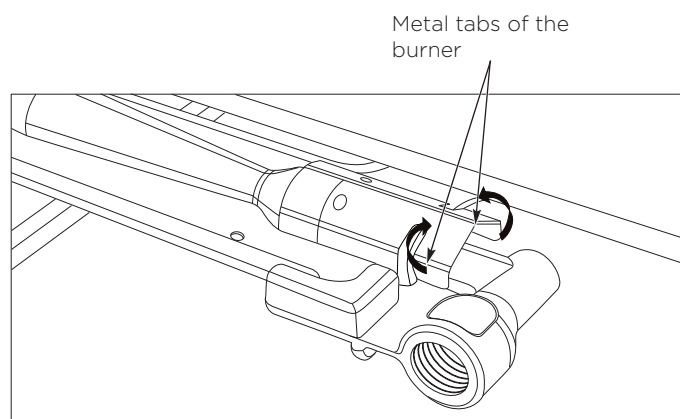
Tools required:

- 7mm open-ended or ring spanner.
 - #2 Phillips head screwdriver.
1. **Warning: Risk of electric shock.** Ensure the cooker is NOT plugged into a power point before proceeding.
 2. Remove all control knobs on the front of the cooker by gripping each knob behind its skirt and pulling away from the control panel if not already done as part of the Gas Hob conversion.
 3. Remove the control panel by removing the 2 screws behind the grill door below the Control Panel. Rest the control panel on the open grill door being careful not to stretch or damage the wiring.
 4. **Warning: Risk of laceration.** The now exposed front edge and other edges of the grill compartment panel can have sharp edges. Wear appropriate gloves.
 5. Remove the grill burner gas injector using the 7mm spanner from its holder in front of the aeration shutter. To loosen the injector, rotate the spanner in a clockwise direction as you are working from behind it!
 6. Select the correct gas injector for the grill burner and the intended gas type and replace the grill burner gas injector. Set the injector in place firmly but not with excessive torque.
 7. Locate the recessed turndown adjustment screw in each gas valve, insert the screwdriver, and turn the adjustment screw clockwise until the screw stops. Note: All gas valves for the Gas Hob, Gas Oven, and Gas Separate Grill need to be adjusted the same way.
 8. Replace the control panel being careful to ensure any wires do not get trapped between the grill compartment panel and the control panel as per the reverse of step 3.
 9. Install control knobs (with skirts where used) by pushing them on fully.

Gas Oven - Elevated Cookers

Tools required:

- 7mm open-ended or ring spanner or 7mm hex socket screwdriver or nut runner.
 - #2 Phillips head screwdriver.
1. **Warning: Risk of electric shock.** Ensure the cooker is NOT plugged into a power point before proceeding.
 2. Remove the rear bridging plate between the oven and hob at the rear of the cooker.
 3. **Warning: Risk of laceration.** The rear cover and internal components can have sharp edges. Wear appropriate gloves and long sleeve & leg clothes.
 4. Remove the oven rear panel by unscrewing 2 (or 4 where used) Phillips screws.
 5. Remove the gas injector holder from the burner by bending up the 2 metal tabs at the end of the burner holding the gas injector, then slide the injector holder out of the burner body. Refer to the figure above.
 6. Remove the oven burner gas injector from its holder using the 7mm spanner or socket or nut runner.
 7. Select the correct gas injector for the oven burner and the intended gas type and replace the oven burner gas injector. Set the injector in place firmly but not with excessive torque.
 8. Slide the gas injector holder back into the burner and bend down the 2 metal tabs to ensure that the injector holder cannot slide out of the burner body.
 9. Install the rear cover and bridging plate as per the reverse of steps 1 to 3. Note: Adjustment of the turndown of the Gas Oven valve (thermostat) should have been done as part of the Gas Hob Conversion.

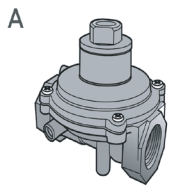


GAS CONVERSION INSTRUCTION

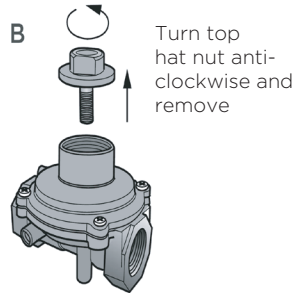
Gas Regulator Conversion

Chant Regulator

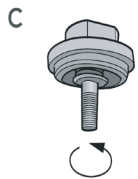
1. Unscrew the top hat nut from the regulator. The top hat nut and control pressure spring assembly will disengage as an assembly. See figures A&B.
2. Unscrew the threaded pin from top hat. See figures C&D.
3. Turn over threaded pin, so spring is free and screw pin back into the top hat until firm. See figures E&F.
4. Screw the top hat nut assembly back into the regulator ensuring that it is fully screwed down. See figures G&H. The regulator is now set for connection to LPG.



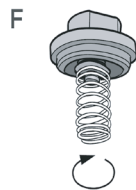
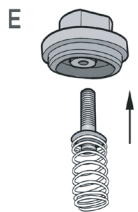
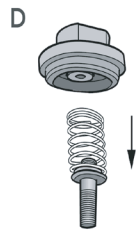
Top hat nut assembly, fully screwed down



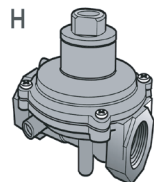
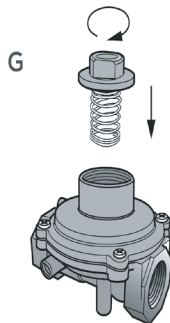
Turn top hat nut anti-clockwise and remove



Configuration for Natural Gas



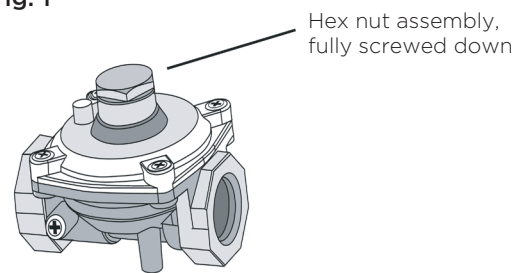
Configuration for LPG



Dong Yang Regulator

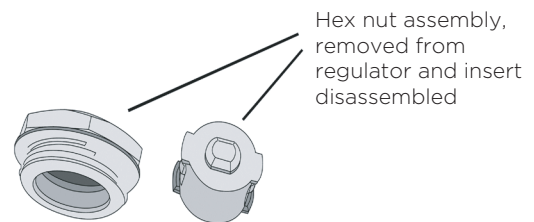
1. Unscrew the hex nut from the regulator. The hex nut, brass washer and nylon insert will disengage as an assembly. See Fig. 1.
2. Unclip the nylon insert from the nut assembly by rotating the insert ¼ turn, and pulling it free. See Fig. 2.
3. Turn over the insert, and clip back into position. See Fig. 3&4.
4. Screw the hex nut assembly back into the regulator ensuring that it is fully screwed down. The regulator is now set for connection to LPG.

Fig. 1



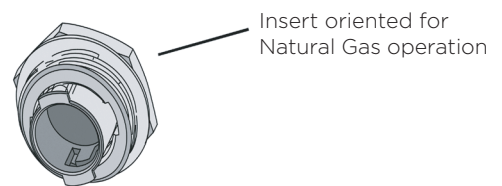
Hex nut assembly, fully screwed down

Fig. 2



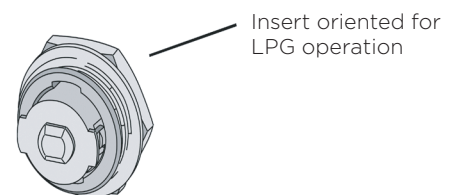
Hex nut assembly, removed from regulator and insert disassembled

Fig. 3



Insert oriented for Natural Gas operation

Fig. 4



Insert oriented for LPG operation

GAS CONVERSION INSTRUCTION

Commissioning Gas Type Conversion

Tools required:

- A manometer capable of reading from 0 to at least 3.0kPa.
1. Remove the Test Point (TP) from the appliance Gas Regulator and connect a manometer capable of reading from 0 to at least 3.0kPa.
 2. Turn on the gas supply to the appliance and test for leaks.

Gas Hob Commissioning

1. Turn on a Gas Hob burner to high and hold the gas valve control knob in. At the same time use the inbuilt igniter (240V powered models) or a gas match applied to that burner to provide an ignition source.
2. Once the burner is lit and after 5s release the valve knob and observe for the following:
 - a. Flames have traveled to all burner ports promptly.
 - b. Burner stays alight once gas valve knob is released.
 - c. Burner flames are almost entirely blue. Some light yellow within the flame may be present but there should be no yellow at the tip at the outer end of the flame.
 - d. The TP pressure as indicated by the manometer should be between 2.2kPa and 3.3kPa. (2.75kPa +/- 20%).
 - e. See "Fault Finding" if any of these requirements are not met.
3. Rapidly move the gas valve of the lit burner from high to low and back again a few times. The burner should stay alight. If the burner does not stay alight, adjust the turndown for that burner at the gas valve slightly counter-clockwise to increase the gas rate at minimum turndown. Refer to Gas Hob Conversion instructions for adjustment location.
4. Shut off the burner and repeat all steps for all other Gas Hob Burners.

Gas Separate Grill Commissioning (Where used)

1. Turn on the Gas Grill burner to high, press in, and hold the gas valve control knob in. At the same time use the inbuilt igniter to provide an ignition source.
2. Once the burner is lit and after 10s release the valve knob and observe the following:
 - a. Flames travel to all burner ports promptly.
 - b. Burner stays alight once gas valve knob is released.
 - c. Burner flames are almost entirely blue. Some light yellow within the flame may be present but there should be no yellow at the tip at the outer end of the flame.
 - d. The TP pressure as indicated by the manometer should be between 2.2kPa and 3.3kPa. (2.75kPa +/- 20%)
 - e. See "Fault Finding" if any of these requirements are not met.
3. Rapidly move the gas valve of the lit burner from high to low and back again a few times. The burner should stay alight. If the burner does not stay alight, adjust the turndown for that burner at the gas valve slightly counter-clockwise to increase the gas rate at minimum turndown. Refer to Gas Hob Conversion instructions.

Gas Oven Commissioning (Where used)

1. Turn on the Gas Oven Thermostat to 120°C, press in, and hold the gas valve control knob in. At the same time use the inbuilt igniter to provide an ignition source.
2. Once the burner is lit and after 10s release the valve knob and observe the following:
 - a. Flames travel to all burner ports promptly.
 - b. Burner stays alight once gas thermostat knob is released.
 - c. Burner flames are almost entirely blue. Some light yellow within the flame may be present but there should be no yellow at the tip at the outer end of the flame.
 - d. The TP pressure as indicated by the manometer should be between 2.2kPa and 3.3kPa. (2.75kPa +/- 20%)
 - e. See "Fault Finding" if any of these requirements are not met.
3. Close the door and wait for the thermostat to operate and turn the burner down to maintain 120°C. The burner should stay alight. If the burner does not stay alight, adjust the turndown for the burner at the gas valve slightly counterclockwise. Refer to Gas Hob Conversion instructions on how to locate the adjustment screw.

Table for injector sizes

The following table shows the injector sizes for each burner.

Burner	Injector Size (mm)		
	Natural gas (Nominal test point pressure: 1.00kPa)	Propane - For Australia only (Nominal test point pressure: 2.75kPa)	ULPG - For NZ only (Nominal test point pressure: 2.75kPa)
Intense heat wok burner	1.75	1.00	1.00
High heat burner	1.60	0.95	0.90
Medium heat burner	1.35	0.82	0.70
Low heat burner	1.00	0.62	0.55
Grill	1.50	0.82	0.82
Oven	1.60	0.95	0.82
Oven - bypass screw	0.73*	0.45	0.45

*0.45 from the factory adjusted for Natural gas. For conversion from Propane / ULPG to Natural gas, a "0.73" bypass screw is required.

Fault Finding

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Burner will not light	Gas not turned on	Check supply
	Air not purged from gas pipes	Purge gas pipe to appliances Keep gas valve open for a longer time while keeping ignition source present at that burner
	Ignition source not operating	Check appliance is plugged in and 240V power supply is available Check spark at burner (Gas Oven and Gas Separate Grill only with piezo ignition) Attempt to light burner with gas match to confirm presence of fuel gas
Burner flames are very big and/or very yellow	Incorrect Gas Injector size	Check injector against requirement in gas injector table for the required gas type
	Hob burner crown and/or cap not correctly set in place	Check that hob burner crown is seated in base and cap is seated on the burner crown
	Gas Oven injector holder not set in place or pipe bent at oven injector holder	Check oven injector holder is fully in the receptacle of the oven burner, adjust pipe to burner assembly to give blue flame
	Incorrect gas pressure	Check Gas Regulator outlet pressure at Test Point on Gas Regulator Check Gas Regulator inlet supply pressure Check that Gas Regulator conversion instructions have been followed correctly
Burner flames are small when gas valve on high	Incorrect Gas Injector size	Check injector against requirement in gas injector table for the required gas type
	Incorrect gas pressure	Check Gas Regulator outlet pressure at Test Point on Gas Regulator Check Gas Regulator inlet supply pressure Check that Gas Regulator conversion instructions have been followed correctly
Burner flames are uneven - Gas Hob Burners	Hob burner crown and/or cap not correctly set in place	Check that hob burner crown is seated in base and cap is seated on the burner crown
	Gas injector not screwed in correctly	Check that Gas Injector orifice is pointing straight up
Burner flames are uneven - Gas Separate Grill	Gas injector not screwed in correctly Air shutter incorrect or not set in place correctly or not present at all	Check that Gas Injector orifice is pointing straight up Check fitment of gas shutter and that the gas shutter is the correct one for the gas type being used
Burner flames are uneven - Gas Oven	Burner flames on the left is higher than the right side flames as looking at the oven	This is normal. No action required
	Gas injector not screwed in correctly or Gas injector holder not fitted correctly	Check that Gas Injector is fitted correctly, and injector assembly is inserted into burner
No ignition spark	Wires disconnected at the back of piezo ignitor (piezo ignition only)	Remove control panel and check wiring
	Wires disconnected at the back of switch (240V)	Turn off and disconnect from 240V outlet, then remove control panel to check no wires have become disconnected
	No 240V power	Check whether power supply is available and turn on

OPERATING FOR THE FIRST TIME

WARNING

- This cooker must have been installed by a competent person who will issue to the customer a certificate of compliance for any gas and or electrical (fixed wiring) work.
- In order to avoid a hazard, all installation instruction must have been followed.
- In order to avoid tipping, anti tilt plate and securing bolt into the floor must have been fitted. When installation is complete, the cooker must not be able to slide forward or tip forward.
- If the electrical supply cord is damaged, a qualified person MUST replace the cord to avoid hazard or void your warranty.
- If there is a smell of unburned gas, do not use the cooker, turn off gas supply (at the gas meter if necessary) and contact Electrolux customer service.

Setting the time

1. If you have purchased a model fitted with a 3 button programmable timer, you must set the time of day before you can operate your appliance.
- 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.



2. New appliances can have an odour during first operation. It is recommended to 'run in' the oven before you cook. Run the oven at 180°C for 30 minutes and ensure that the room is well ventilated.
3. For products with a separate grill compartment, run grill on maximum for 15 minutes with grill door open.
4. If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the hotplate coating.

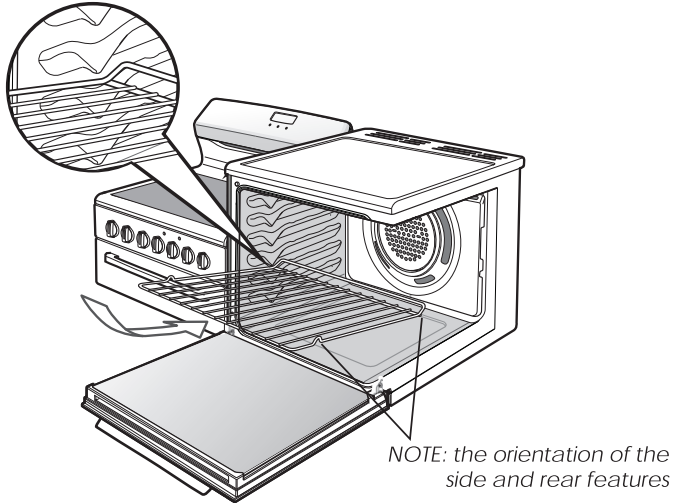
Before operating first time

1. Read all the Warning and Safety information.
2. Remove all internal boxes and bags from oven.
3. Clean out the oven interior with detergent and warm water and polish with a soft cloth. DO NOT close oven door until the oven is completely dry.

INSTALLING YOUR OVEN ACCESSORIES

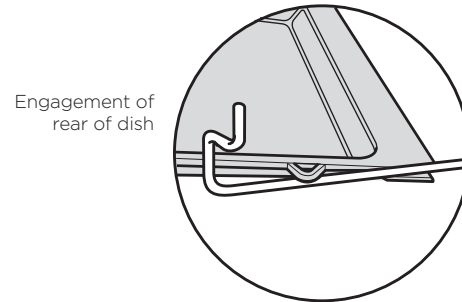
Fitting oven shelves

1. Ensure shelf orientation is correct (refer to diagram).
2. Slide oven shelves onto oven supports (side runners) at an angle until raised back of shelf is past the stop on oven supports (side runners).
3. Lower front of shelf and push in until stop is reached.
4. To remove oven shelves, withdraw to the stop and raise the front of shelf to clear the stop.



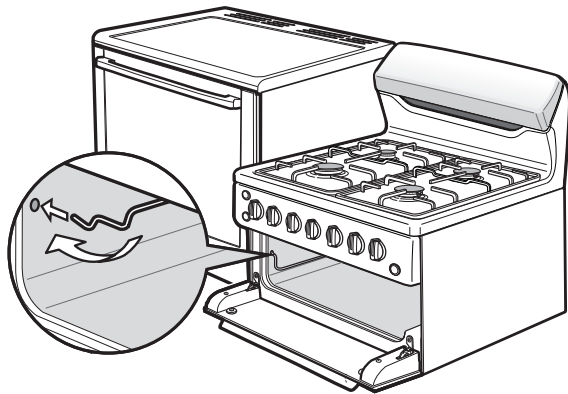
Fitting the grill dish

Ensure rear of the dish is engaged with the side support before sliding backwards. To remove simply pull forwards and upwards.



Fitting the grill dish supports

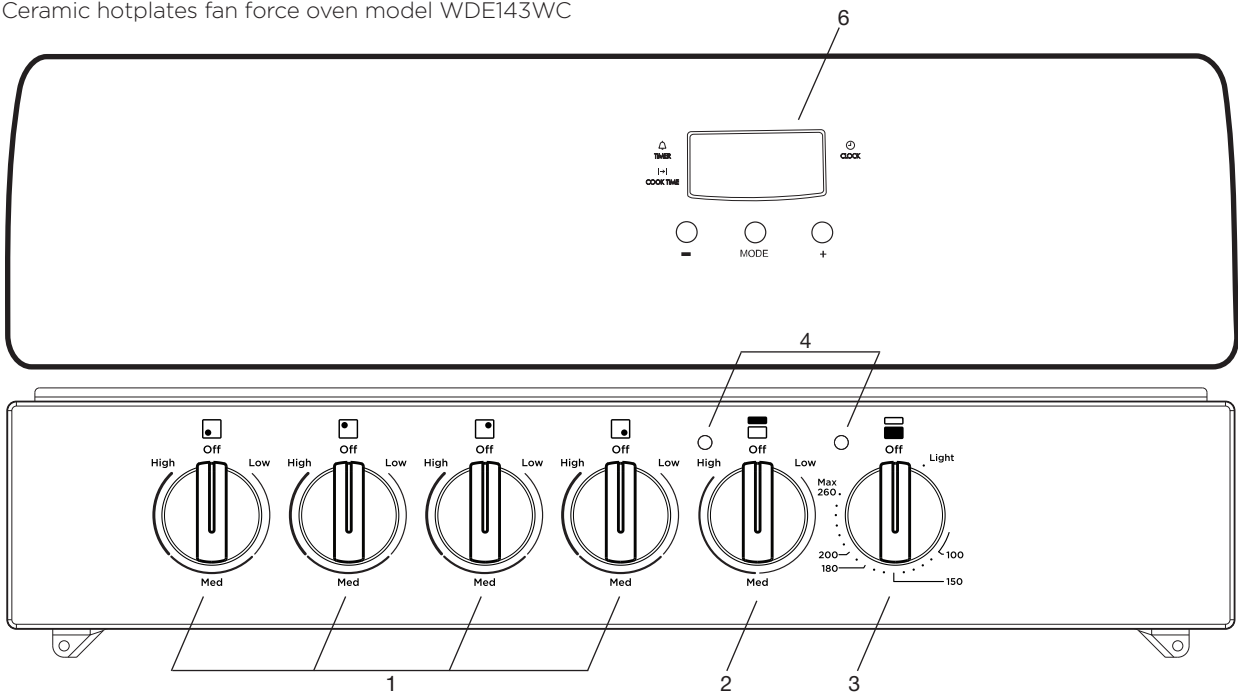
- Insert the ends of the supports into the holes and swing downwards.



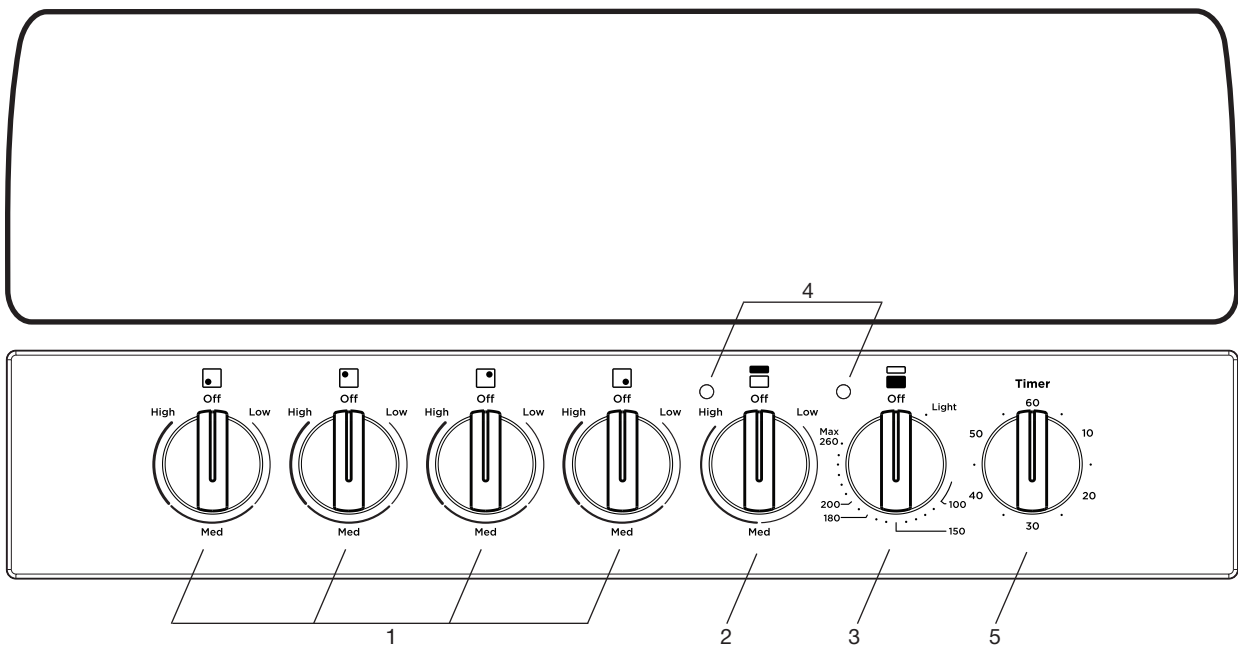
USING THE ELECTRIC ELEVATED COOKER

Electric oven features and descriptions

Ceramic hotplates fan force oven model WDE143WC



Solid hotplate fan forced oven model WDE132WC



1 Radiant/Solid/Ceramic Hotplate Control Knob - sets hotplate temperature.

2 Grill Control Knob - sets grilling temperature.

3 Oven Control Knob - sets oven temperature.

4 Grill/Oven Indicator Light - comes on when grill/oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.

5 Timer 60 Minute - (where fitted) sets reminder time. - When timer returns to zero, timer gives a short ring.

NOTE: For any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

6 Programmable Clock - (where fitted) sets baking/grilling reminder times - sets automatic cooking duration and stop time.

NOTE: Clock time must be set before operating oven.

USING THE ELECTRIC ELEVATED COOKER

Ceramic Hotplates



WARNING

If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- The ceramic cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. However, it must be noted that as it is glass, it may break, and must therefore be treated with care. Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49.
- The smooth glass surface has a pattern to show where the elements under the glass are located.
- When a hotplate is on, the hot surface warning light will come on. After switching off, this light will continue to glow until the temperature of the hotplate drops below 60°C.
- If the ceramic Hob is accidentally cracked, switch off the appliance to avoid electric shock.

Solid hotplates

The strong solid-cast hotplates give wide contact for fast efficient cooking.

Hotplates are sealed to prevent spilt liquids from running under the hotplates.

If there is a red dot present in the centre of hotplate, this indicates it is a high power hotplate.

When necessary, apply a coating of hotplate protector to solid plates to maintain them.

Electric oven fan forced baking

In a fan forced electric oven the heat comes from the rear oven element. Hot air is distributed by a fan behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means, batches of food can be baked using multiple shelf positions simultaneously.

Fan forced operation can be used for single food baking with equal success.

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are typically for conventional oven temperatures. It is recommended that when using the fan forced mode, reduce the oven temperature by 10 degrees (refer to 'Oven Guide').

For best baking results preheat oven for 30 minutes.



Cookware

For best cooking results with electric ovens, silver or shiny trays are recommended.

NOTE: Three button timer models MUST have clock set after a power outage to operate oven.

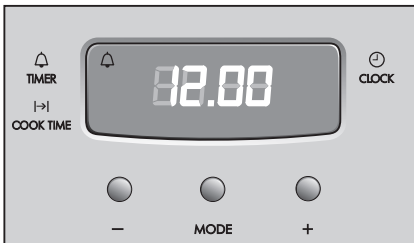
3 BUTTON PROGRAMMABLE CLOCK

Your oven is equipped with a 3 button timer that has the following features:


- Timer  - you can set a countdown time that will beep when the set time has elapsed.
- Cook time  - you can set cooking duration. A timer will count down the preset cooking time, beep when the time has elapsed and turn the oven off.

Selecting the timer

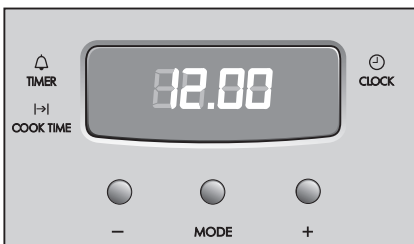
- Press the MODE button until the timer 'indicator' begins flashing.
- Set the countdown time you want by using the **-** and **+** buttons. 5 seconds after the last change the timer 'indicator' will stop flashing and the countdown will start in minutes.
- To stop the beeper, press any button.
- Maximum countdown time is 2hrs 30mins.





Setting the cooking duration

- Select the desired oven function and temperature.
- The oven indicator light will glow and the heating source will come on.
- Press the MODE button until the cook time  'indicator' begins flashing.
- Set the cooking duration you want by using the **-** and **+** buttons. 5 seconds after the last change the cook time 'indicator' will stop flashing, and the time of day will be displayed.

NOTE: Remember to add pre-heating time if necessary.




To check or cancel settings

- To check your settings, press the MODE button until the indicator you want is flashing.
- To cancel 'auto shut off' press the mode button until the 'cook time'  indicator flashes. Press and hold the **-** button until the clock no longer reverses (at 0:00 you will hear a beep). If you have left the temperature and function knobs at a setting, the oven will start once the 'cook time'  indicator 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 heat source will turn off, the timer will beep and cook time indicator will flash.
- Even though the heating element turns off the oven will still retain substantial heat. This will continue to cook the food until it is removed or the oven cools down. If you do not plan on being present when the oven turns off, you should take this extra heating time into account.
- Turn the function and temperature controls to the off position.
- Press any button to stop the timer beeping.

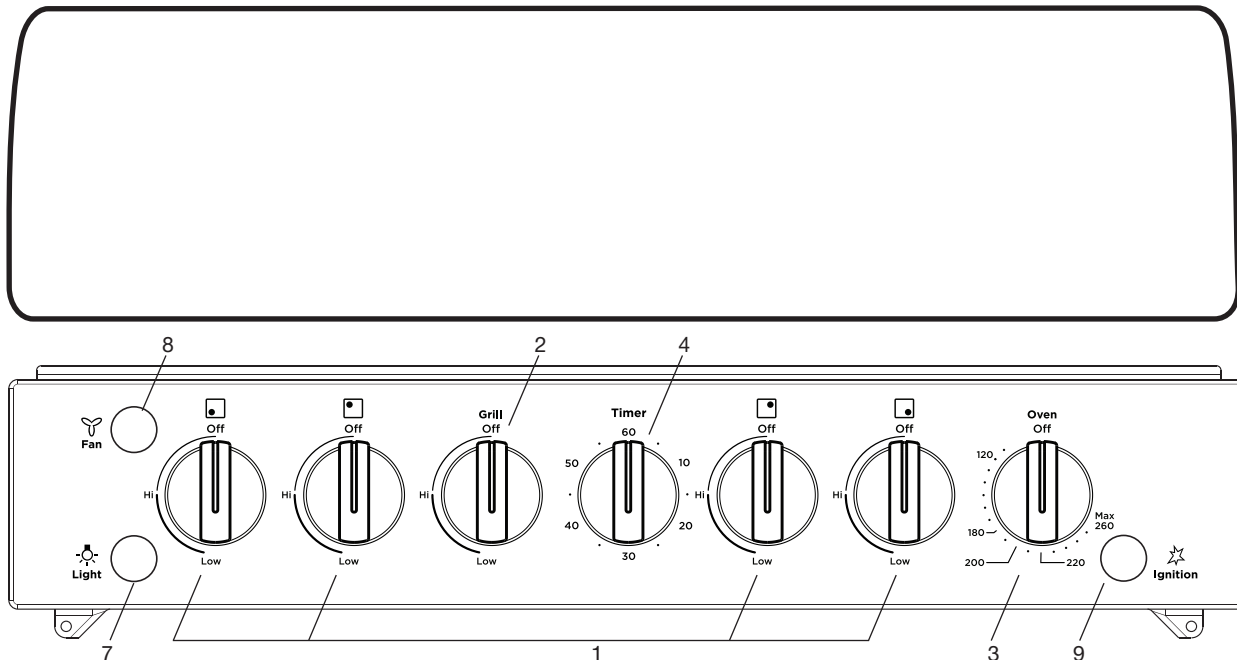
Adjusting the clock

- Press the MODE button until the clock  'indicator' begins flashing.
- Press the **-** or **+** buttons to change the time of day. 5 seconds after the last change, the clock 'indicator' will disappear, confirming the time has been adjusted.

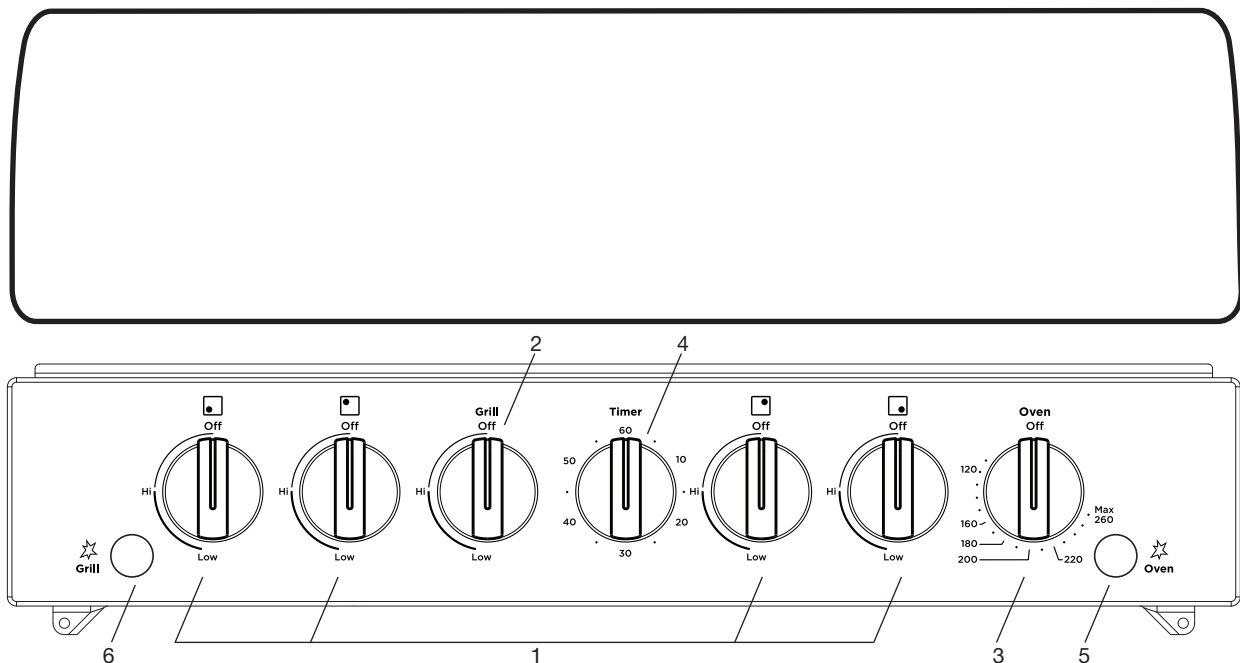
USING THE GAS ELEVATED COOKER

Gas oven features and Descriptions

Fan Forced Oven Model WDG112WC



Conventional oven model WDG110WC



1 Burner Control Knob - sets burner temperature.

2 Grill Control Knob - sets grilling temperature.

3 Oven Control Knob - sets oven temperature.

4 Timer 60 Minute - sets reminder time.
When timer returns to zero, timer gives a short ring.

NOTE: for any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

5 Oven Piezo Ignitor - ignites oven burner when appropriate control knobs are set.

6 Grill Piezo Ignitor - ignites grill burner.

7 Light Switch (where fitted) - turns oven light on/off.

8 Fan Switch (where fitted) - turns fan on/off.

9 Electronic Ignition Switch - ignites hotplate burners, grill burner and oven burner.

USING THE GAS ELEVATED COOKER

Gas oven conventional baking

The heat comes from the bottom oven burner. The temperature at the centre of the oven is the same temperature set on the control knob. When oven is used on this mode, shelf position is important, (refer to 'Oven Guide'). As hot air naturally rises, the upper half of the oven will be approximately 10°C higher and the lower half approximately 10°C cooler than the set temperature.

For best results from your gas oven use dark coloured trays and baking dishes on a single shelf. Refer to 'General Hints and Tips' section for more information.

For best baking results preheat oven for 30 minutes.

Gas oven fan forced baking

Fan Forced baking generally requires lower temperatures than conventional baking. Most recipe books, unless stated, are for conventional oven temperatures. It is recommended when using the fan forced mode to reduce the oven temperature by 10°C.

In a fan forced gas oven the heat comes from the bottom burner. Hot air is distributed by an electrically operated fan located behind the rear wall of the compartment, providing an even temperature on all shelf levels. This means batches of the same food can be baked using multiple shelf positions simultaneously.

Fan Forced operation can be used for single shelf baking with equal success.

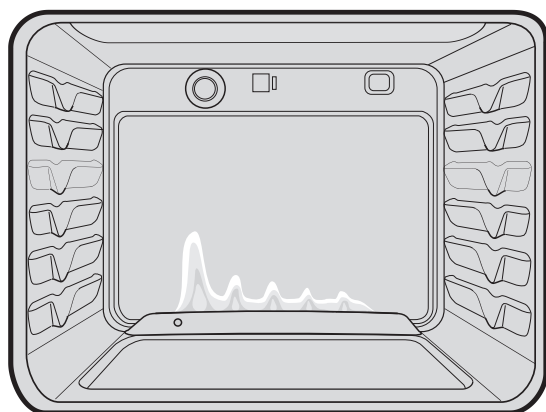
For best baking results preheat oven for 30 minutes.

Cookware

For best baking results with gas ovens, dark coloured trays and baking dishes are recommended.

Gas oven burner flame

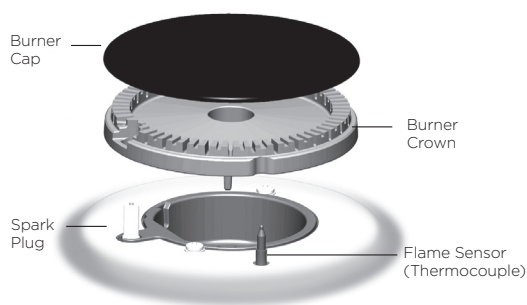
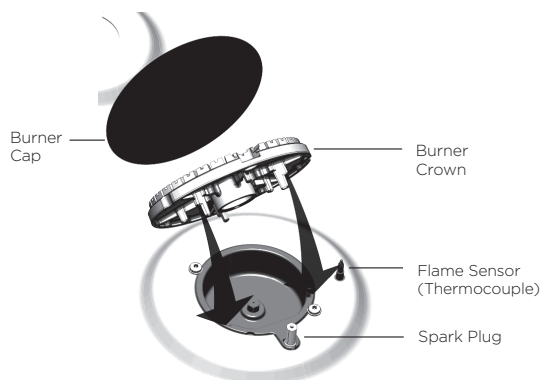
From a cold start the oven burner flame will be higher on the left hand-side. After reaching the set temperature, the flame will become even. This does not affect cooking results.



Gas hotplate

Ensure burner caps, crowns and trivets are properly assembled.

Burner cap and burner crown must be clean and located correctly for the burner to light.



LIGHTING GAS HOTPLATE, GRILL AND OVEN

Electronic ignition

Where the hob is fitted with mains powered electronic ignition. When the appliance has been connected and the power is on, depressing ignite button will release sparks to all burners.

To light a burner, depress the corresponding knob fully and while continuing to depress knob for approximately 5 seconds, turn anticlockwise to 'HI' position. The flame sensor must warm-up in order for the flame to stay alight.

The knob may be released once the flame is established, and turned further anticlockwise to reduce the flame height as desired.

- Before releasing the knob, ensure the knob is fully depressed.
- If the flame goes out when the knob is released, simply repeat the ignition procedure again.

Hotplate Ignition - (Manual)

To light a burner, depress the corresponding knob fully and while continuing to depress the knob approximately 5 seconds, turn anti-clockwise to 'HI' position. At the same time, hold hand-ignitor next to the burner and ignite (hand-ignitors not supplied). The flame sensor must warm up in order for the flame to stay alight.

USING THE GAS ELEVATED COOKER

Grill Ignition - Electronic

While pressing the electronic ignitor switch, depress the corresponding knob fully and while continuing to depress the knob for approximately 5 seconds, turn anti-clockwise to 'HI' position. The flame sensor must warm up in order for the flame to stay alight.

Grill Ignition - Piezo

Depress the grill control knob fully and while continuing to depress the knob for approximately 5 seconds, turn anti-clockwise to 'HI' position. The flame sensor must warm up in order for the flame to stay alight.

Oven Ignition - Electronic

While pressing the Electronic Ignitor Switch, push turn and hold the Oven Control Knob to the desired temperature. Hold Control Knob in for 15 seconds after ignition.

Oven Ignition - Piezo

With the left hand push and hold the Oven Control Knob in and turn it a quarter of the way anti-clockwise. Keep the oven Control Knob pushed in firmly and at the same time push the Oven Piezo Ignitor button on the right hand side of the control panel (several times if necessary). It will make a loud 'clack' noise as the Piezo mechanism creates a spark. Hold control knob in for 15 seconds after ignition.

Oven Ignition - (Manual)

To light a burner, depress the corresponding knob fully and while continuing to depress the knob, turn anti-clockwise to 'HI' position. At the same time, hold hand-ignitor next to the burner and ignite (hand-ignitors not supplied). The flame sensor must warm up in order for the flame to stay alight.

Ignition During Power Failure

Any gas burner can be manually ignited with a gas match (hand ignitor) - not supplied and used in the event of power failure.



WARNING

- Keep hands and clothing clear of burners when lighting.
- If burner does not light within 5 seconds, turn knob to 'Off' position, allow gas to disperse by keeping the oven or grill door open then try lighting again.
- Burners MUST be operated between 'HIGH' and 'LOW' settings only.

GENERAL HINTS AND TIPS



CAUTION

Using the Grill

- Grill with door open.
- Grill dish must be fully inserted.

General Hints

For best baking results preheat oven for 30 minutes.

The material and finish of baking trays and dishes used will affect the way foods are baked, especially base browning.

- Enamelware, anodised aluminium, dark bakeware or non-stick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning.
- Ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils and trays also reflects the heat rather than passing it through to the food being baked.
- Always place dishes in the centre of the shelf to ensure even browning.
- Stand casserole dishes on a baking tray to prevent food from spilling onto the base of the oven.
- Use ovenproof cookware, which will withstand temperatures of 250°C.
- Use shallow casserole dishes in preference to deeper ones as this shortens cooking time in the oven.
- For the gas cooker, in the event of power failure, the cooker can still be used by manually igniting the gas burners.
Note : The oven fan and oven lights (where fitted) will not work.



CAUTION

DO NOT place dishes, trays or baking pans directly on the oven base as they become very hot and will crack and craze the oven liner.

DO NOT use baking trays larger than 30 x 35cm (12 x 14 inches) as they will restrict the circulation of the heat and may affect cooking performance of the oven.

Using the Fan Forced Oven

- Make sure shelves are evenly spaced.
- When baking more than one dish in fan forced oven, place dishes centrally on shelves rather than several dishes on one shelf.
- When the oven is full you may need to allow a slightly longer baking time.
- When using different size trays or cooking different types of food, cooking times may vary for each dish.

GETTING TO KNOW YOUR OVEN

Using the Conventional Oven

- The shelf position is critical. The temperature in centre of the oven is the temperature shown on the oven control knob. Single shelf baking gives optimal cooking results.
- DO NOT place baking trays, oven dishes or foil directly on the base of oven, as trapped heat will crack and craze the floor of the oven liner.



CAUTION

DO NOT place baking trays and oven dishes directly against the grid covering the fan at the back of the oven.

DO NOT place oven dishes directly on the oven base.



TIPS AND INFORMATION

Condensation and Steam

- During cooking steam may be produced which can be released when opening the oven door. This is quite normal.
- If there is any build-up of condensation on the oven door it is recommended that it be carefully wiped away either during or after cooking.



WARNING

Always stand back from heated oven when opening oven door to allow any build-up of steam or heat to release.



WARNING

Door glass is a tough and durable material designed to withstand heating and cooling without breaking. However it must be remembered that it is glass and may break, therefore must be treated with care. If you have any questions about the glass in the oven please contact the Service Centre on 13 13 49.

Getting to know your new oven with this simple 'Test Cake'

When baking, it is normal to experience some slight variation in temperature throughout the oven, resulting in minor differences in colour of the items being baked. You may need to rotate items whilst cooking to ensure an even colour.

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 paper or baking paper.
2. Preheat oven to moderate 180°C (170°C fan forced) for 30 minutes and ensure oven shelf is in position 2 of the oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Add eggs one 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, position 2 for about 25 to 35 minutes. Tip: Insert a fine cake skewer into the cake mix. If it comes out clean, or if the edges of the cake have come away slightly from the sides of the cake pan, the cake is ready.
10. Remove from oven and place on 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.

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.

OVEN GUIDE

The following is intended as a guide. Cooking variation is natural and to be expected. You should experiment with times, temperatures and recipes to obtain the best results to your own taste. Get to know your oven before making a service call. Where the gas models vary from the electric models, details for gas cooking is shown in brackets. For best results when baking, preheat your oven for 30 minutes.

FOOD	CONVENTIONAL OVEN		FAN FORCED OVEN		TIME IN MINUTES
	TEMPERATURE °C	OVEN SHELF POSITION*	TEMPERATURE °C	OVEN SHELF POSITION*	
Plain or fruit scones	220	2 (3)	210	Any	10 -15
Rolled biscuits	170 (180)	2	150 (170)	Any	10 -15
Spooned biscuits	190	2	180	Any	12 -15
Shortbread biscuits	160	1 or 2	150	Any	30 - 35
Hard individual meringues	110	2	100	Any	90
Soft individual meringues	180	2	165	Any	15 - 20
Pavlova - 6 eggs	110 (120)	1	100	Any	75
Patty cakes	190	2	180	Any	15 - 20
Sponge - 4 eggs	180	2	170	Any	20 - 30
Plain butter cake	180	2	170	Any	25 - 40
Rich fruit cake	140 (150)	2	130	Any	180
Shortcrust cornish pasty#	200 (200/180)	2	180 (180/160)	Any	40 - 45 (10/35)
	200/180 (220/180)	1 (3)	190/170 (200/180)	Any	20 - 30 (10/25)
Cream puffs	210	2	200	Any	25 - 30
Yeast bread	210	1	200	Any	25 - 30
Pizza	220	2	220	Any	15 - 25

* Shelf position is counted from the bottom shelf up. Bottom shelf position is 1.

Turn down temperatures shown.

MEAT/POULTRY/FISH	RECOMMENDED TEMPERATURE °C	MINUTES PER KILOGRAM	
- Rare	200	35 - 40	
Beef	- Medium	200	45 - 50
	- Well done	200	55 - 60
Lamb	- Medium	200	40
	- Well done	200	60
Veal	180	60	
Pork	200	60	
Chicken	180 - 200	45 - 50	
Duck	180 - 200	60 - 70	
Turkey	180	40 - 45 (less than 10kg) 35 - 40 (more than 10kg)	
Fish	180	20	

CLEANING AND CARING FOR THE ELEVATED COOKER

Ovens and hotplates are made from steel and enamel. Do not use abrasives and harsh scourers as they may scratch the surface.

Enamel

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or cream powder cleanser.
- DO NOT use abrasive cleaners, powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, follow the instructions on the product carefully.

Oven Shelves

- Chrome shelves: use detergent and hot water. If very dirty use a non-abrasive nylon scourer.

Oven - Grill Dish and Insert

- After every use and while still warm, wash pan and grill with warm soapy water and a suitable oven cleaner. Rinse and dry before replacing in position.

Oven

- Use detergent, warm water (and household cloudy ammonia if necessary) and a soft cloth. Dry thoroughly.
- Remove shelves when cleaning the oven.
- If there is a build-up of grease use a suitable oven cleaner, following the instructions on the cleaning product carefully. Heat oven to 110°C and turn oven off when 110°C is reached. Leave over-night. The fumes will loosen stubborn grease and stains. Remove bowl, wash with hot, soapy water and dry well before closing oven door again. Ensure oven is thoroughly rinsed and dried before subsequent use.



CAUTION

DO NOT remove the oven door when cleaning the oven.



WARNING

Ensure the appliance is switched off at power supply (not just the control knobs) before replacing the light globe to avoid possibility of electric shock.

Ceramic Hotplates

Remove all spilt food with a razor blade scraper while the hotplate is still warm – NOT HOT.

- If aluminium foil, plastic items or foods with a high sugar content melt onto glass, use a razor blade scraper to remove immediately before the hotplate has cooled, otherwise pitting of the surface may occur. High sugar content foods include jam, fruit, carrots, tomatoes and peas.
- When the ceramic hotplate has cooled, wipe clean with dishwashing detergent and a damp cloth.

NOTE: DO NOT use abrasive sponges or scourers, oven sprays or stain removers on ceramic hotplates. These may damage, scratch or stain the ceramic cooktop. Any pitting, staining or scratching WILL NOT be covered by warranty.

Solid Hotplates

Solid hotplates are fitted with stainless steel trim rings, which after initial use, change colour to light brown. This is a normal characteristic of stainless steel and will not affect the operation or performance of your hotplates.

- Clean off any spillage after hotplate has cooled down.
- At regular intervals, clean hotplate with a nylon scouring pad and soapy water. Wipe clean then warm hotplate for 30 seconds to dry the surface.
- Apply 'hotplate protector'. Set hotplate on high for 3 minutes to allow coating to harden.

Gas Burners

- Flame port blockages should be removed with a small metal cake skewer or nylon brush.
- Clean dirty spark plugs very gently with a nylon scourer. Do not use steel wool. Do not bend spark plug as it may break.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean these parts with abrasive or caustic type cleaners, or clean in a dishwasher as they will be damaged.

Clock (where fitted)

- Use a damp cloth with detergent and wipe over the clock. Ensure that water does not get into the clock.
- DO NOT use abrasive cleaner, powder cleaners, or steel wool on the clock.

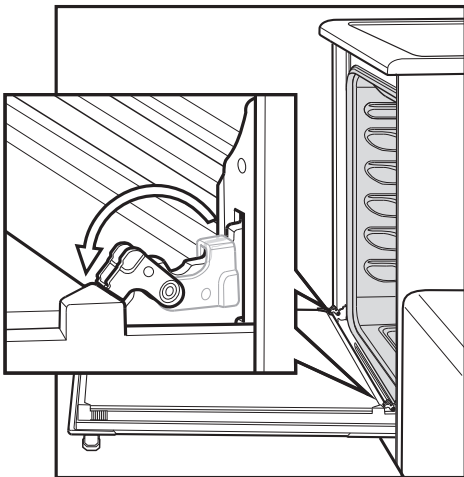
CLEANING AND CARING FOR THE ELEVATED COOKER

Cleaning the Oven Door

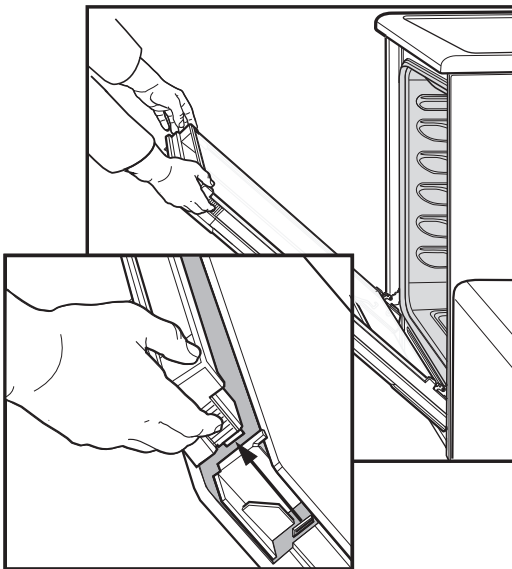
This product has a removable inner glass door for ease of cleaning.

To remove the inner door glass for cleaning

- Open the door fully to access the hinges then rotate the 'stirrups' on both hinges fully towards the door.
- Slowly close the door until it stops against the 'stirrups'.



- To then remove the top trim, press the ribbed release clips at each end and lift top cap away from the door.



- Using both hands, gently remove the inner glass by sliding out and lifting away from the door.
- Hand wash only with a soft cloth and warm soapy water. When dry, polish with a soft cloth and ensure the glass is dry before re-assembly.
- Wipe inner and outer glass gently with detergent and warm water.
- Wipe clean and dry thoroughly.

Re-Assembling the oven door inner glass

- Position the inner glass back onto the door.
- The Electric elevated has a heat reflective coating on the inner glass. When positioning the glass back onto the door, the black dot on the glass should be in the top left or bottom right corner when viewed from the front.
- Replace the top cap ensuring the clips snap back into position.
- Fully open the door, rotate the stirrups back to their original position and close the door.

WARNING

DO NOT use the oven without the inner door glass fitted. DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean glass since they can scratch the surface, which may result in shattering of the glass. DO NOT place glass in dishwasher.

SAFETY WARNINGS ABOUT CLEANING

WARNING

ALWAYS make sure that the cooker is turned off before cleaning.

CAUTION

ALWAYS clean cooker immediately after use.

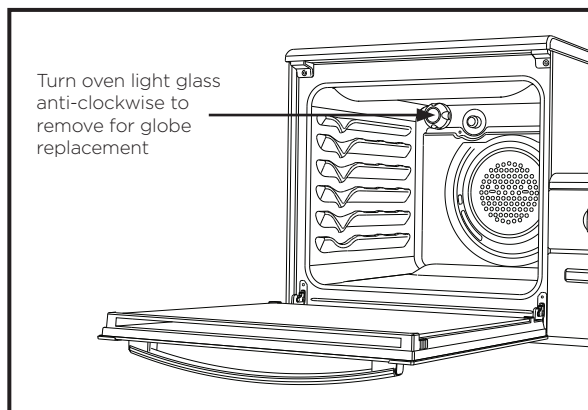
DO NOT use steam cleaners. These may cause moisture build-up, especially in the glass door.

DO NOT use caustic based cleaners or harsh abrasives. These will damage your oven.

INSTALLING THE OVEN LIGHT

WARNING

Ensure appliance is switched off at power supply (not just the control knobs) before replacing the light globe to avoid possibility of electric shock.



A special high temperature resistant globe should be used. This can be purchased from the Electrolux Customer Care Centre. Light globes are not covered by warranty.

TROUBLE SHOOTING

PROBLEM	CAUSES	WHAT TO DO
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Try other trays or dishes
	Trays not in centre	Put trays in centre
	Air flow in oven uneven	Rotate food during cooking
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Baked products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large for recipe	Use correct size tins
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Products not evenly sized or spaced on trays	Make into same size and shape and spread evenly over trays
Baked products too brown on bottom	Baking tins too large	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10°C
	Food is positioned too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
	Baking temperature too high	Lower the temperature
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Food is positioned too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep	Check size of tin and use recommended size
	Baking tins dark	Change to shiny light tins
Baked products are pale, flat and undercooked	Baking temperature too low	Raise the temperature
	Food is positioned too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not brown in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulation
	Grill tray affecting thermostat	Remove grill tray from oven on bake modes
Juices running out of meat		Do not pierce meat with fork, turn with tongs
Grilled meats overcooked on outside and raw in the centre		Grill at lower insert position
Grilled chops and steaks curling		Cut into fat every 2cm (¾")
Excess grill smoke	Build-up of fats in grill	Clean grill

TROUBLE SHOOTING

If you have a problem with your appliance check the following before you ring the service line.

PROBLEM	WHAT TO DO
Operational problems i.e. Oven, grill or hob not working	Check the electricity is turned on
	Check your fuses. If the fuse continues to blow, call the Service Centre
	Check the circuit breaker
	Ensure correct knob is turned
	Gas only - Dry or clean ignition electrodes
	Gas only - Make sure flame ports and ignition areas are clean and dry
Heat up problems	Gas only - Check gas supply is on
	Gas only - Ensure cap/crown correctly fitted
	Replace or tighten light globes (where fitted)
	Oven not pre-heated - Pre-heat oven for 30 minutes
	Check oven door is closed properly
Unit smoking odours	Remove foil or trays from bottom of oven
	Change set oven temperature
	Preheat your oven/grill before you put the food in to be cooked
Condensation NOTE: some condensation is normal and is to be expected during cooking	New appliances can have an odour during first operation. It is recommended to 'run in' the oven before you cook. Run the oven at 180°C for two hours and ensure room is well ventilated
	For products with separate grill compartment, run the grill on for full for 15 minutes with grill door open
Timer not audible	Persistent gas smell - do not operate appliance. Call service 131349
Oven shelf tight	Reduce the amount of water used for cooking
Oven or grill not working (Electric cooker only)	Leave the door open after cooking if food remains in cooker for warming
Oven not working	Turn Timer knob past 15 minute mark then to the required number of minutes
Oven light not working	Remove shelf and insert as per diagram
Electronic clock flashing on display or off (Electric cooker only)	Clock not set, refer to clock instructions
Powerpoints not working (NZ model Electric cooker only)	Clock program set. Cancel program
Gas oven burner uneven flame	Lamp blown or loose in socket. Replace or tighten globe
The oven seal is loose	Check household power supply, fuses and reset time of the day
Cooktop burner uneven flame	Check the fuse at rear and replace if blown
	This does not affect cooking results. From cold start the oven burner flame will be higher on the left-hand side. After reaching the set temperature, the flame will then be even.
	The oven seal is only attached at each corner. It may seem like a loose fit, but when the oven door is closed it will function correctly.
	Clean burner and reassemble. See Page 24

TIPS AND INFORMATION

When you need information, service or replacements please quote:

1. Model Number.
2. Serial Number: You can find these on the data plate, which can be seen when the oven door is open. If you need more information, please contact the Customer Care Centre on 1300 363 640 (Australia - Centre is open 8.00am to 5.00pm Monday to Friday EST).

Or +649 573 2384 (New Zealand - Centre is open 8.00am to 5.00pm Monday to Friday). Only authorised service centres should carry out servicing. Otherwise warranty may be void. If you have a warranty or spare parts enquiry, you should call the numbers listed on the back page.

Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND
 APPLIANCE: WESTINGHOUSE BUILT-IN OVENS, COOKTOPS AND
 FREESTANDING COOKER

This document sets out the terms and conditions of the product warranties for Westinghouse Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'Westinghouse' is the brand controlled by 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 (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

2. Application: This warranty only applies to new Appliances, purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) other rights and remedies under a law to which the Appliances or services relate, including any non-excludable statutory guarantees in Australia and New Zealand.

3. Warranty Period: Subject to these terms and conditions, this warranty continues in Australia for a period of 24 months and in New Zealand for a period of 24 months, following the date of original purchase of the Appliance.

4. Repair or replace warranty: 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 may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

5. Travel and transportation costs: Subject to clause 7, Electrolux will bear the reasonable cost of transportation, travel and delivery of the Appliance to and from Electrolux or its ASC. Travel and transportation will be arranged by Electrolux as part of any valid warranty claim.

6. Proof of purchase is required before you can make a claim under this warranty.

7. Exclusions: You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. This warranty does not cover:

- (a) light globes, batteries, filter or similar perishable parts;
- (b) parts and Appliances not supplied by Electrolux;
- (c) cosmetic damage which does not affect the operation of the Appliance;

- (d) damage to the Appliance caused by:
 - (i) negligence or accident;
 - (ii) misuse or abuse, including failure to properly maintain or service;
 - (iii) improper, negligent or faulty servicing or repair works done by anyone other than an Electrolux authorised repairer or ASC;
 - (iv) normal wear and tear;
 - (v) power surges, electrical storm damage or incorrect power supply;
 - (vi) incomplete or improper installation;
 - (vii) incorrect, improper or inappropriate operation;
 - (viii) insect or vermin infestation;
 - (ix) failure to comply with any additional instructions supplied with the Appliance;

In addition, Electrolux is not liable under this warranty if:

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (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;

8. How to claim under this warranty: 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 (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. Australia: For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees 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. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: 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. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including 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 clause 8 above have been followed.

AUSTRALIA	FOR SERVICE or to find the address of your nearest authorised service centre in Australia PLEASE CALL 13 13 49 <small>For the cost of a local call</small>	FOR SPARE PARTS or to find the address of your nearest spare parts centre in Australia PLEASE CALL 13 13 50 <small>For the cost of a local call</small>
NEW ZEALAND	FOR SERVICE or to find the address of your nearest authorised service centre in New Zealand PLEASE CALL 0800 10 66 10	FOR SPARE PARTS or to find the address of your nearest spare parts centre in New Zealand PLEASE CALL 0800 10 66 20

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

AUSTRALIA

phone: 1300 363 640

fax: 1800 350 067

email: customercare@electrolux.com.au

web: westinghouse.com.au

NEW ZEALAND


phone: 0800 436 245

fax: 0800 225 088

email: customercare@electrolux.co.nz

web: westinghouse.co.nz

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