



Westinghouse

600mm WIDE INTEGRATED FREESTANDING COOKER OWNER'S MANUAL

Thank you for buying a Westinghouse cooker.
Please read your owner's manual carefully, it provides
instructions on safe installation, use and maintenance.
Retain it for future reference.
Record the model and serial numbers of your cooker.



600MM WIDE INTEGRATED FREESTANDING COOKER

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 must 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, eg oven door, heating elements.
- 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, eg aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.

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 there 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

- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- **Do not** use the door as a shelf.
- **Do not** push down on the open oven door.
- **Do not** cover the base of the oven with foil or place cookware there.

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 overheating of hotplates and possible damage to the cooking surface.

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 installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85°C.
- Only authorised personnel should carry out servicing.
(Certificate of Compliance to be retained.)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- **Do not** use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised service person.
- This appliance must be earthed.
- If supply cord is damaged it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard.

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GENERAL FEATURES OF YOUR COOKER

General safety warnings

- Do not let children play with the oven.
- Do not let children or infirm people use the oven, if you are not with them.
- Do not use the oven as a heater.
- Do not spray aerosols near the oven, when it is turned on.
- Do not keep flammable materials in or near the oven eg chemicals, aerosols etc.
- Do not block oven air vents, because this can cause a fire.
- Keep oven clean. A dirty oven can cause a fire.
- Be careful not to touch hot surfaces, eg oven door.

Preparing your appliance for the first time

Please remove all stickers and leaflets from the floor of the oven before operation.

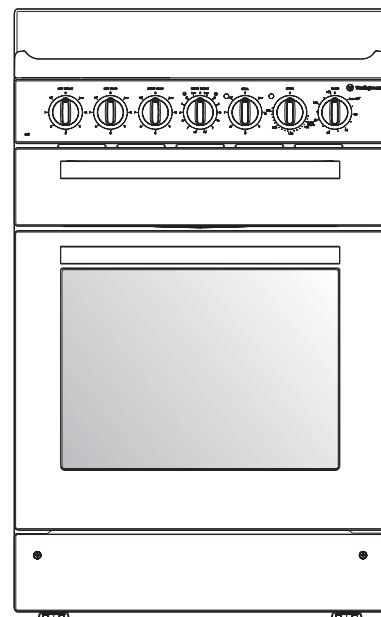
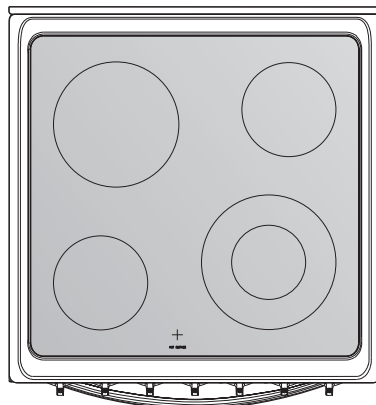
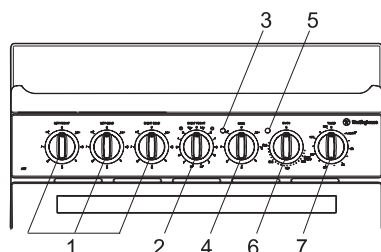
Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.

New appliances have a smell during first use. It is recommended to operate the oven empty at a temperature of 180°C for approximately 4 - 8 hours to eliminate the smell of the adhesive used in the insulation. Please ensure the room is well ventilated during this process.

If your appliance is fitted with a 2-hour "Auto-Off" timer, make sure it is set to the 'O' marker for manual operation.

Fan forced electric oven with electric grill and ceramic hotplate

Model No 632



1 Hotplate control knob

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

2 Dual ring hotplate control knob

- Adjusts temperature of hotplate.
- When rotated anti-clockwise it uses the inner ring only.
- When rotated clockwise both rings are used.

3 Grill indicator lamp

- Comes on when griller is turned on.

4 Grill temperature control knob

- Sets grilling temperature.

5 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

6 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting.
- Sets temperature for fan baking.

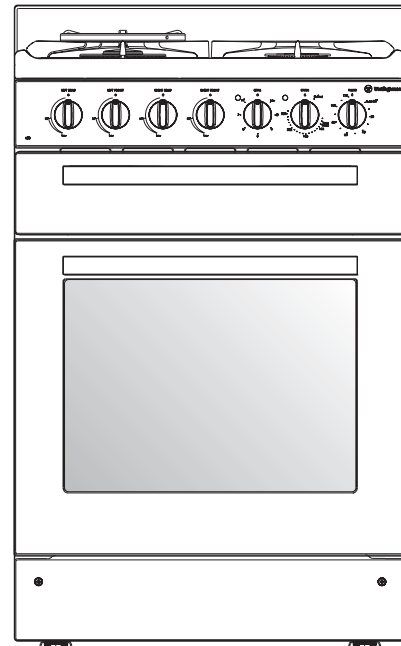
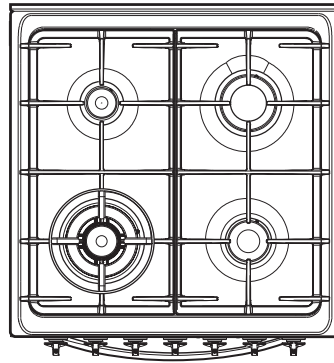
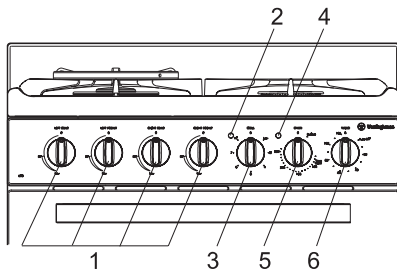
7 2-hour timer

- Allows the oven to be set for a desired period.

GENERAL FEATURES OF YOUR COOKER

Fan forced electric oven with electric grill and gas hotplate

Model No 635



1 Hotplate burner control knob

- Ignites the hotplate burner.
- Adjusts temperature of hotplate.
- To operate push knob in and turn anti-clockwise to the "Hi" mark. Release knob once the burner has ignited.

2 Grill indicator lamp

- Comes on when griller is turned on.

3 Grill temperature control knob

- Sets grilling temperature.

4 Oven indicator lamp

- Comes on when oven temperature knob is turned on.
- Turns off when oven reaches set temperature.

5 Oven temperature control knob

- Turns oven light on/off.
- Turns on oven fan for defrosting.
- Sets temperature for fan baking.

6 2-hour timer

- Allows oven to be set for a desired period.

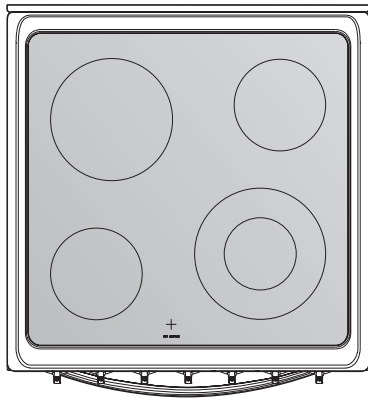
The cooling/venting fan

- The fan comes on whenever the oven or grill is on.
- It blows hot air out through the vents above the grill door.
- It continues to operate after the oven or grill has been turned off to cool the appliance.

USING THE HOTPLATE

Hotplate Dos and Don'ts

- **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 the cooktop as extra bench space or as a cutting board.
- **Do not** allow children on or near the cooktop at any time.
- **Do not** allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.



Ceramic hotplates

The cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils. However, it must be remembered that as it is GLASS, it may break. Treat it accordingly! Should you have any questions about the glass in your new appliance, please contact the service centre by dialling 13 13 49.

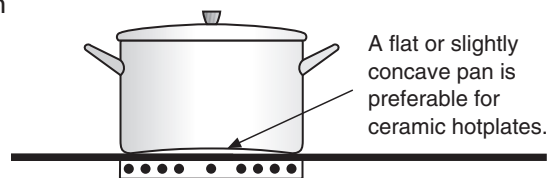
The heating elements are concealed under the smooth glass surface which has a pattern to show the location of the elements. When cooking, turn the control to the required setting. The hot surface warning light will

illuminate to indicate the switch is on.

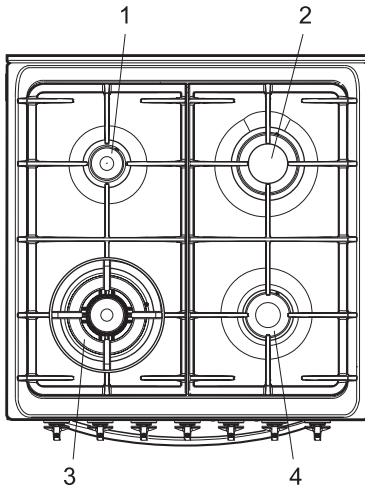
The ceramic cooktop glass will retain heat for a period of time after the control is turned off. This will be indicated by the hot surface warning light which will continue to glow until the temperature drops below 60°C.

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

- Use pans with smooth, clean and dry bottoms to avoid scratching or burning residue into the glass.
- Ensure the pan bottom is the same size as the working element.
- We **do not** recommend ceramic glass pans because they do not conduct heat well.
- Stainless steel or enamelled saucepans are best.
- **Do not** use pans with copper or aluminium bottoms because they can leave traces which are difficult to remove from the glass.
- If buying new utensils select enamelled steel pans with 2-3mm thick bottoms or stainless steel pans with sandwich bottoms 4-6mm thick. The pan bottom should be flat, or preferably, slightly concave at room temperature so that it lies flat on the glass surface when hot.
- **Do not** use aluminium foil on the ceramic hotplates.
- **Do not** use round bottom woks or similar utensils which could lead to overheating of the hotplates and possible damage to the cooking surface.
- Use the stored heat in the hotplate by turning the control to **off** before the final few minutes of cooking.



USING THE HOTPLATE



Gas hotplates

Operation

- To ignite, push knob in and turn anti-clockwise to the "Hi" mark.
- Release knob once burner has ignited and adjust the flame.
- Sparks are sent to all burners.

1 Low heat burner (5.1 MJ/h)

Used for simmering and for use with small cookware items.

2 High heat burner (12.4 MJ/h)

Used for fast heating with large size cookware items.

3 Intense heat wok burner (15.0 MJ/h)

Used for very fast heating with woks and other large size cookware items. Use wok support provided when cooking with a wok.

4 Medium heat burner (9.0 MJ/h)

Used for normal cooking and simmering with mid size cookware items.

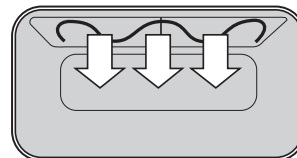
To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edge of the cookware.

NB: In the absence of electrical power, carry out the ignition directly to the burner with a hand held ignition source.

USING THE GRILL

What is grilling?

- The grill directs heat from the electric element in the grill compartment onto the food.
- This way of cooking traps the juices inside the food and increases the flavour.
- Grilling is suitable for tender cuts of meat, steak, chops, sausages, fish and other foods which cook quickly.



Using the grill

- 1 Choose only good cuts of meat or fish. If the cut is less than 5mm thick, it will dry out while grilling. If the cut is more than 40mm thick, it may burn on the outside and remain uncooked on the inside.
- 2 Bring the food to room temperature before you grill it. Food straight from the refrigerator will steam under the grill.
- 3 Check these cooking times for each side. Remember these are just a guide and the time taken to cook food will depend on the size of the good and how much you like it cooked.

Steak	7 – 10 minutes each side
Chops	10 – 15 minutes each side
Fish	4 – 5 minutes each side
Bacon	2 – 3 minutes each side

- 4 Remove the full width grill dish and the grill insert.
- 5 Preheat the grill for 3 – 5 minutes.
- 6 Set the height of the grill insert.
 - The grill insert can be used on both sides to provide two different grill heights
 - Thinner pieces of food should be nearer the element and thicker pieces should be 10mm away.
- 7 Brush the grill insert with oil to stop the food from sticking.
- 8 Put food on grill insert and put under grill.
- 9 Baste the food with oil, butter or marinade, while it is cooking.
- 10 Use tongs to turn the food as a fork will let juices escape.



USING THE GRILL

Hints for better grilling

Read this table which gives you advice about cooking different types of meat.

Beef	<ul style="list-style-type: none">• Use tenderloin, rump or sirloin.• Brush with oil or melted butter, especially if meat is lean.
Lamb	<ul style="list-style-type: none">• Use loin chops, shortloin chops, chump chops or forequarter chops.• Remove skin or cut to stop curling.• Brush with oil or melted butter.
Sausages	<ul style="list-style-type: none">• Prick sausages to stop skins from bursting.
Poultry	<ul style="list-style-type: none">• Divide into serving pieces and brush with oil.
Fish	<ul style="list-style-type: none">• Brush with oil or melted butter and lemon juice.
Bacon	<ul style="list-style-type: none">• Remove rind.• Grill flat and make into rolls.

Safety warnings about the grill

- **Do not** cook food on the bottom of the grill compartment. Always use the grill dish and smokeless grill.
- **Do not** place foil under the food on the insert, as this prevents fats and oils running away and may cause a fire.
- Always use the grill parts according to instructions.
- **Do not** put thick pieces of food too near the element. They may curl and catch fire.
- Always turn the grill off immediately after cooking. Left-over fat may cause a fire.
- Always clean the grill dish and insert after use. This will prevent fat building up and cause a fire.
- **Do not** let children play with the grill.
- **Do not** let children use the grill, if you are not with them.
- Stay in the kitchen when the grill is on.
- Be careful not to touch hot surfaces.
- **Do not** spray aerosols near the grill, when it is turned on.
- **Do not** keep flammable materials in or near the grill, eg chemicals, aerosols, etc.

Handling grilling problems

Problem	What to do
Meat overcooked on outside and raw in centre	Grill at lower smokeless cover position
Chops and steaks curling	Cut fat with knife towards meat
Juices running out of meat	Do not pierce meat with fork, turn with tongs

USING THE OVEN

Using the 2-hour timer

Model Nos 632 and 635

MANUAL OPERATION

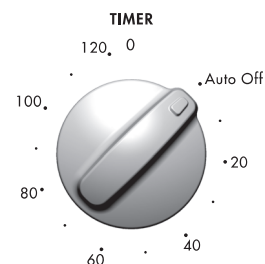
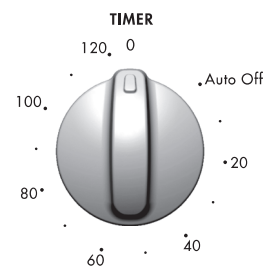
The timer needs to be set at the "0" marker for the oven to be used manually.

AUTOMATIC OPERATION

The 2-hour timer features an automatic oven "cut-off". This means that a cooking period of up to 120 minutes can be set.

1. Set the Oven Temperature Control Knob to the required temperature.
2. Turn the cut-off timer to the required number of minutes. **NB:** For timer settings of less than 20 minutes, turn the knob past 20 minutes, and then go back to the required number of minutes. This is to ensure that the timer's bell ringer is correctly set.
3. When the timer returns to the "Auto Off" position, it will give a short ring and the oven element will be switched off. Although the oven element is off, the oven light, the cooling/venting fan and the oven fan will remain on whilst the Timer is in "Auto Off" mode. They will stay on until both the Timer and the Oven knobs are moved to the "Off" position.
4. The oven will not operate again until you turn the timer back to the "0" marker. **This will set the timer to manual mode.**

NB: It is not recommended to use this timer for short durations, e.g. boiling eggs.



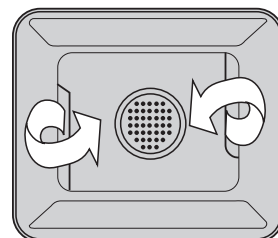
Fan baking

The temperature in the oven is controlled by a thermostat. The fan distributes the heat throughout the oven compartment. This allows:

- Baking on all shelves at the same time with little variation in browning or cooking.
- Cooking at slightly lower temperatures.
- Cooking from a cold start so there is no need to preheat the oven – this is good for casseroles and fruit cakes.
- Good cooking results for cream mixtures, rich pastries and bread but with these foods, preheating the oven for 10 to 15 minutes is required.

Defrosting

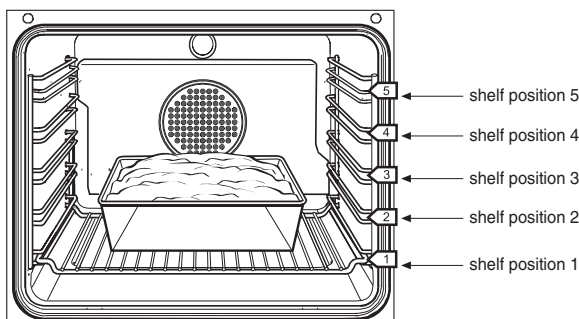
- Defrosting uses air that is circulated by the fan.
- You should defrost food before cooking it.
- You can defrost food by:
 - turning the fan on;
 - leaving the oven off.
- You can also use this method to raise yeast dough and dry fruit, vegetables and herbs.



USING THE OVEN

Loading the shelves

- The oven has five positions for shelves. These are numbered from the lowest to the highest.
- You can make the most of the oven, if you cook more than one tray of food at a time, eg two trays of scones, small cakes or sausage rolls.
- When placing shelves, it is important to give the maximum space above and below. Load shelves in this way:
 - when baking with one shelf, place it at shelf position 3 or 4);
 - when cooking with two shelves, place them at shelf positions 2 and 4.



Hints for better baking

- Select the correct shelf position for the food (see table above).
- Make sure dishes fit into the oven before switching it on.
- Keep the edges of the baking dishes at least 40mm from the side of the oven. This provides better circulation of air and better cooking.
- **Do not** open the oven door more than necessary.
- **Do not** place foods with a lot of liquid into the oven with other foods. This will cause food to steam and not brown.
- After the oven is turned off it retains heat. Use this heat to cook custards or to dry bread.
- **Do not** use a lot of cooking oil when roasting. Too much oil will splatter the sides of the oven.
- Use brightly finished aluminium or non-stick cooking pans for sponges and cakes.

Condensation

Condensation fogs the oven door and happens when you are cooking large quantities of food from a cold start. You can minimise condensation by:

- keeping the amount of water used in cooking to a minimum;
- making sure that the oven door is firmly closed;
- baking custard in a baking dish which is just a little smaller than the water container;
- cooking casseroles with a lid.

Note: If you are using water in cooking, this will turn to steam and may condense outside the oven. This is not a problem or a fault.

USING THE OVEN

Handling baking problems

Problem	Causes	What to do
Uneven cooking	<ul style="list-style-type: none"> • Incorrect shelf position. • Oven tray too large. • Trays not in centre. • Air flow in oven uneven. 	<ul style="list-style-type: none"> • Select shelf that puts food in centre of oven. • Try other trays or dishes. • Put trays in centre. • Rotate food during cooking.
Baked products too brown on top	<ul style="list-style-type: none"> • Oven not preheated. • Aluminium foil in oven. • Baking tins too large for recipe. • Baking tins not evenly spaced. • Products not evenly sized or spaced on trays. • Baking temperature too high. 	<ul style="list-style-type: none"> • Preheat until oven light goes off. • Remove foil. • Use correct size tins. • Stagger tins so there is at least 3cms between tins and oven walls. • Make into same size and shape and spread evenly on trays. • Lower the temperature.
Baked products too brown on bottom	<ul style="list-style-type: none"> • Baking tins too large. • Baking tins are dark metal or glass. • Food too low in oven. • Oven door opened too frequently during baking. • Baking temperature too high. 	<ul style="list-style-type: none"> • Use correct size tins. • Change to shiny tins or lower the temperature. • Cook one shelf higher. • Do not open door until at least half the cooking time has passed. • Lower the temperature.
Cakes have a cracked thick crust	<ul style="list-style-type: none"> • Baking temperature too high. • Food too high in oven. • Cake batter over mixed. • Pan too deep. • Baking pans dark. 	<ul style="list-style-type: none"> • Lower the temperature. • Cook one shelf lower. • Mix just long enough to mix ingredients. • Check size of pan and use recommended size. • Change to shiny pans.
Baked products are pale, flat and undercooked	<ul style="list-style-type: none"> • Baking temperature too low. • Food too low in oven. • Baking time too short. • Incorrect tin size. 	<ul style="list-style-type: none"> • Raise the temperature. • Cook one shelf higher. • Increase cooking time. • Use the correct size tin.
Cakes fallen in centre	<ul style="list-style-type: none"> • Baking temperature too low. • Baking time too short. • Proportions of ingredients incorrect in recipe. • Opening door too early in baking. 	<ul style="list-style-type: none"> • Raise the temperature. • Increase cooking time. • Check recipe. • Do not open door until at least half the cooking time has passed.
Roast meat and potatoes not brown in fan oven	<ul style="list-style-type: none"> • Poor hot air circulation. 	<ul style="list-style-type: none"> • Elevate food onto a rack to allow air circulation.
Juices running out of meat		<ul style="list-style-type: none"> • Do not pierce meat with fork – turn with tongs.



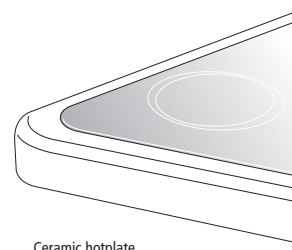
CLEANING THE HOTPLATE

Ceramic hotplates

- 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.
- If aluminium foil, plastic items or high sugar content are allowed to melt on the ceramic glass, clean 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.

- **Do not** use abrasive sponges or scourers, as they may scratch the surface.
- **Do not** use oven sprays or stain removers as these products may also damage the surface.
- Any pitting, staining, scratches or other surface deterioration is excluded from the warranty.



Ceramic hotplate

Gas hotplates

Removing trivets

- The trivets locate on the hob with rubber feet.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing with warm soapy water.
- Take care when replacing the trivets as dropping them may damage the hob or the trivet.

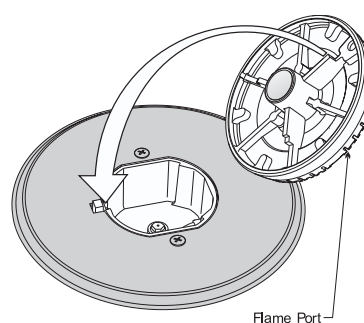
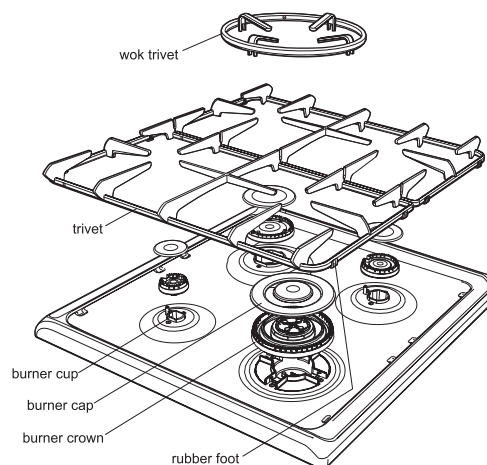
Removing the burners

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- **Do not** clean them with abrasive or caustic type cleaners, or clean in a dishwasher.

Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the rib next to the side hole of the burner crown is positioned into the slot in the burner cup. The burner cap is simply positioned over the top of the burner crown.

Note: When the burner is correctly fitted it will sit level on the hob.





CLEANING THE OVEN

Safety warnings for cleaning

- Make sure that the appliance is turned off before cleaning and removing and replacing parts.
 - Always immediately clean up spilled food.
-

Cleaning products

- **Do not** use caustic based cleaners, as this appliance has aluminium fittings.
 - **Do not** use steam cleaners, as this will cause moisture build-up.
-

Cleaning enamel

- Rub stains with nylon scourer or cream powder cleanser or use an oven enamel cleaner. Follow instructions on product carefully.
 - **Do not** use harsh abrasive cleaners, powder cleaners, steel wool or wax polishers.
-

Cleaning stainless steel

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

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

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

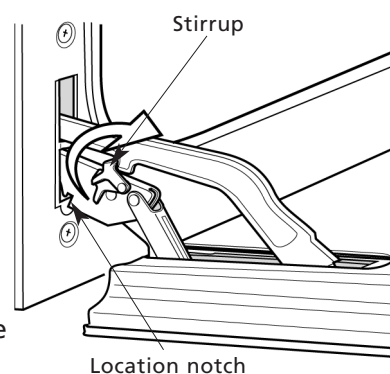
Note: Make sure you follow the polish or brushing lines in the steel.

Removing the oven door

Remove the oven door for better access when cleaning.

- 1 Open the door fully.
- 2 Rotate the two stirrups forwards so they are engaged onto hooks on hinge arms (see diagram opposite).
- 3 Hold the stirrups in place and slightly close the door. The stirrups will now remain engaged.
- 4 Close the door halfway and lift it away from the oven.

Do not lift the door by the handle. Place one hand either side of the door, keeping your fingers away from the hinge arms.



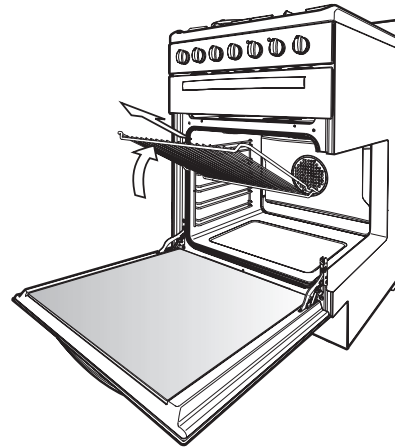
CLEANING THE OVEN

Replacing the oven door

- 1 Relocate both hinge arms at the same time into the housing on the oven front.
 - 2 Make sure that the location notches on the bottom of the hinge arms are positioned onto the lower cut-out lip.
 - 3 Close the door partially to make sure that the location notch drops into place.
 - 4 When the hinges are located, open the door fully and make sure that the stirrups are disengaged.
- **Do not** immerse the door in water.
 - **Do not** carry the door by the handle.
 - **Do not** use force.

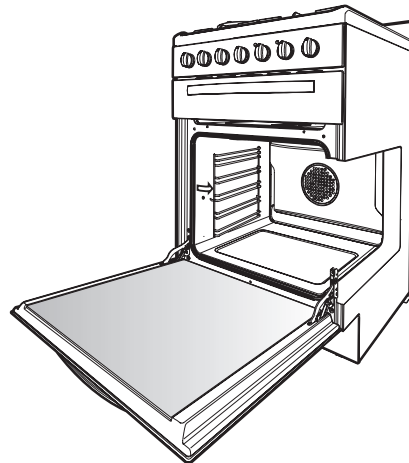
Cleaning the shelves

- 1 Slide shelves forward until they reach the front stop.
- 2 Tilt the shelves up at the front to clear the side supports.
- 3 Lift the shelves clear.
- 4 Wash the shelves in hot soapy water.
- 5 Reverse the above steps to put shelves back in.



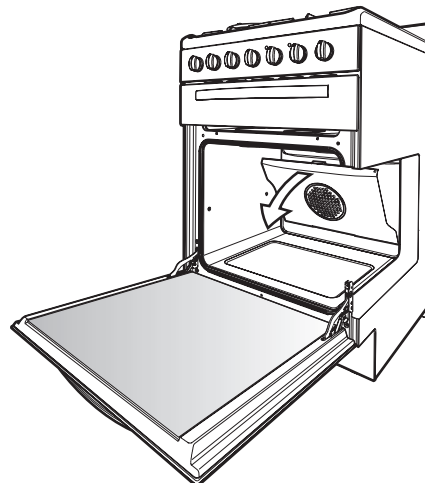
Removing the shelf supports

- 1 Grasp the shelf supports at the front.
- 2 Pull them towards the centre of the oven.
- 3 To install the shelf supports, first insert the rear hook into the rear hole.
- 4 Locate the front peg into the front hole and push firmly.



Removing the fan cover and oven light glass

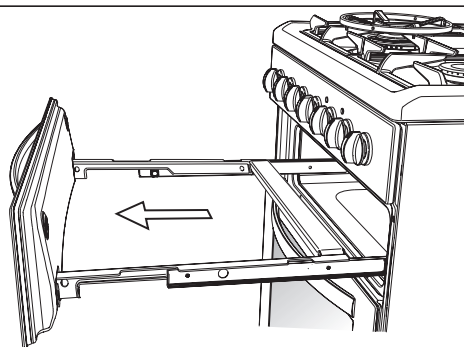
- 1 Hold fan cover by the two sides.
- 2 Pull towards you.
- 3 To replace the fan cover insert the two tabs at the bottom of the fan cover into their corresponding holes and then push the top in firmly.
- 4 After cleaning the fan, cover must be replaced.
- 5 Turn the oven light glass anti-clockwise to remove it for globe replacement.



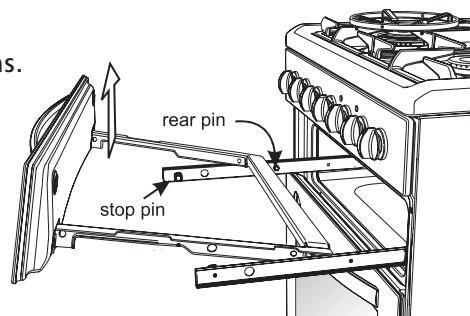
CLEANING THE GRILL

Removing the grill carriage

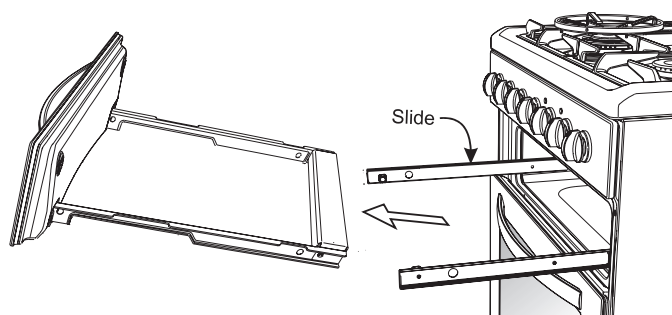
- 1 Pull grill door fully out to stops and remove grill dish (see diagram opposite).



- 2 Raise the grill door to disengage the stop pins.
- 3 Make sure the carriage is clear of rear pin before lifting it up (see diagram opposite).



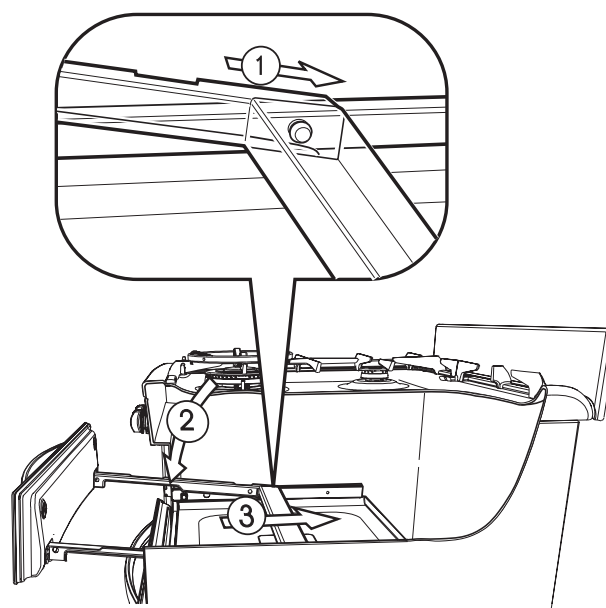
- 4 Remove grill carriage from the appliance (see diagram opposite).



- 5 Make sure that the slides are pushed into the appliance when the carriage is removed.

Replacing the grill carriage

- 1 Push the slides fully into appliance.
- 2 Engage back of grill carriage over rear pins on both sides.
- 3 Lower the assembly.
- 4 Push grill door closed.
- 5 Replace the grill dish.





SOLVING PROBLEMS

If you have a problem with the oven or the grill, check the table below. You may be able to solve the problem and this will save you from paying for a service call. You will have to pay for a service call even in the warranty period if the problem is one listed in the table.

Note: Only an authorised technician should carry out servicing.

When you need information about your cooker, a service or replacement parts, look at the data plate which you can see when the grill door is open. Tell the service agent the Model Number and the Serial Number.

Problem	Possible causes	What to do
Oven or grill not working	<ul style="list-style-type: none">• Power not turned on• Household fuse blown• Controls incorrectly set• Circuit breaker tripped	<ul style="list-style-type: none">• Switch on electricity• Check fuses• Reset controls• Check circuit breaker
Note: If the household fuse continues to blow, call the Service Centre.		
Oven not heating enough	<ul style="list-style-type: none">• Foil or trays on bottom of oven	<ul style="list-style-type: none">• Remove foil or trays
Light and fans on continuously	<ul style="list-style-type: none">• Timer not in manual mode	<ul style="list-style-type: none">• Set timer to manual mode
Oven not working	<ul style="list-style-type: none">• Timer not in manual mode• Household fuse is blown	<ul style="list-style-type: none">• Set timer to manual mode• Check fuses
Note: If the household fuse continues to blow, call the Service Centre.		
Oven light not working	<ul style="list-style-type: none">• Household fuse blown• Circuit breaker tripped• Lamp blown or loose in socket	<ul style="list-style-type: none">• Check fuses• Check circuit breaker• Replace or tighten globe
Note: If the household fuse continues to blow, call the Service Centre.		
Cooker smoking when first used	<ul style="list-style-type: none">• Protective oils being removed	<ul style="list-style-type: none">• Turn grill on high for 30 mins and then the oven on 180°C for 4-8 hours
Too much condensation building up when baking	<ul style="list-style-type: none">• Too much water used when cooking	<ul style="list-style-type: none">• Reduce amount of water• Leave oven door open after cooking
Smells when first using oven		<ul style="list-style-type: none">• This is normal
60 minute or 2 hour timer ring not audible	<ul style="list-style-type: none">• Timer not wound sufficiently	<ul style="list-style-type: none">• Turn timer knob past 20 minutes then turn back to required number of minutes
Door can not be replaced after removal	<ul style="list-style-type: none">• Stirrup not engaged properly	<ul style="list-style-type: none">• Replace door following the instructions in this manual
Gas hotplates not working	<ul style="list-style-type: none">• Power not turned on at appliance• Household fuse has blown or power supply is turned off• Gas is off• Burner parts or spark plugs are wet or dirty	<ul style="list-style-type: none">• Switch on electricity• Check fuses• Check gas is supplied to the cooker• Clean and dry burners or spark plugs

Note: In the event of a power failure the hotplate burners may still be lit with a handheld igniter and used. Take care to avoid letting unburnt gas flow for more than 5 seconds when attempting to light the burner.



SERVICE

Phone 131 349

- Only an authorised person must service this appliance (certificate of compliance to be maintained).
- If you need a service, contact the people who know your appliance best – Electrolux Home Products (ABN 51 004 762 341).
- We are the national service organisation authorised by the manufacturer to service their products.
- Our technicians are factory trained.
- We offer guaranteed approved parts and a full labour warranty.

If you need a service or a replacement part quote:

- the Model;
- the Model Number;
- the Serial Number.

You will find these on the data plate at the bottom of the ovenfront, when the oven door is open.

SPARE PARTS

Phone 131 350

- If you need spare parts, contact the people who know your appliance best – Electrolux Home Products (ABN 51 004 762 341).

If you need more information, please contact the Customer Care Centre on these telephone numbers:

Australia	1300 363 640 8am to 5pm Monday to Friday
New Zealand	+649 573 2384 8am to 5pm Monday to Friday

INSTALLING THE APPLIANCE

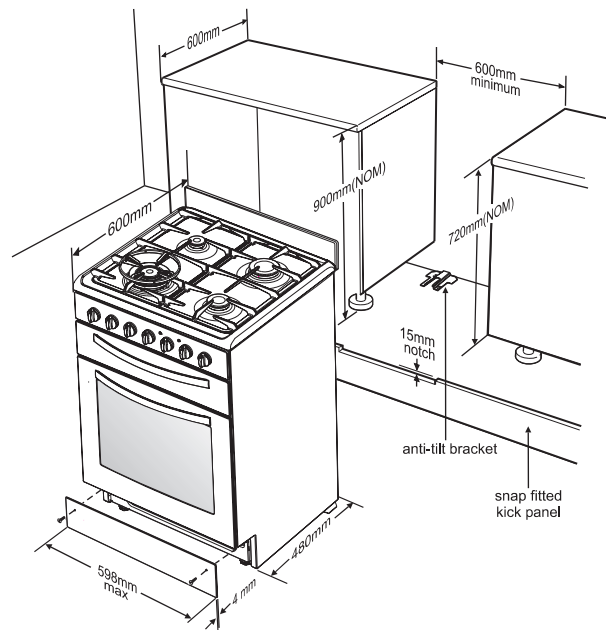
Cabinet requirements

This appliance has been designed to 'slot-in' to a 600mm wide gap built-in standard kitchen cabinets. As such the appliance can be installed matching the height and depth of benches and behind the kick rail of the cabinets. This allows the cooker to integrate well into contemporary kitchens. The cooker may also be installed at the end of a line of benches or with a free space on either side.

Warning: This appliance has been tested and approved to the relevant Australian Standards. It is designed to cook food, it will get hot. Cabinet materials must be capable of withstanding 85°C. Installation into lower temperature tolerant cabinetry (eg vinyl coated) may result in deterioration of the low temperature coating by discolour or bubbling.

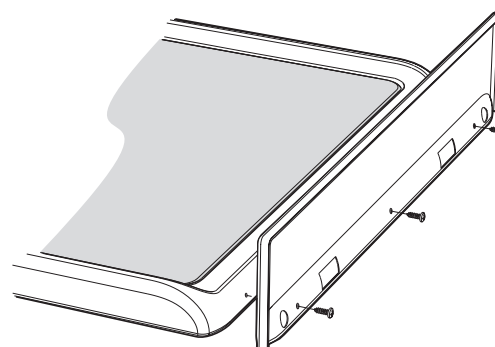
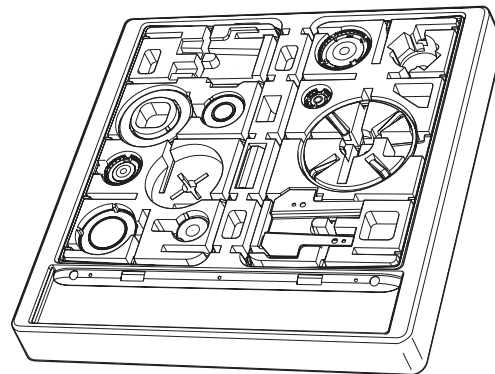
Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.

Recommended cabinet design



Installation sequence

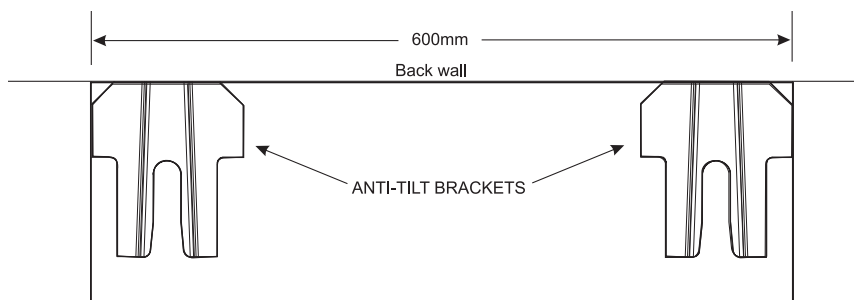
- 1 Check that the required services are correctly positioned (see electrical and gas services requirements section and cabinet requirements section).
- 2 Ensure that cabinetry has correct details (see cabinet requirements section).
- 3 Unpack the cooker.
- 4 Remove the foam pack containing accessories.
- 5 Lift off the carton sleeve, lift cooker off base, remove all packaging tape, protective plastic coatings and foam packaging. Leave all warning labels for the customer.
- 6 Attach splash back using the three screws provided, ensuring a square fit.
- 7 Remove the internal pack from the oven and position shelf supports and grill trays (see page 16).
- 8 On gas cookers position gas burners and trivets (see page 14).



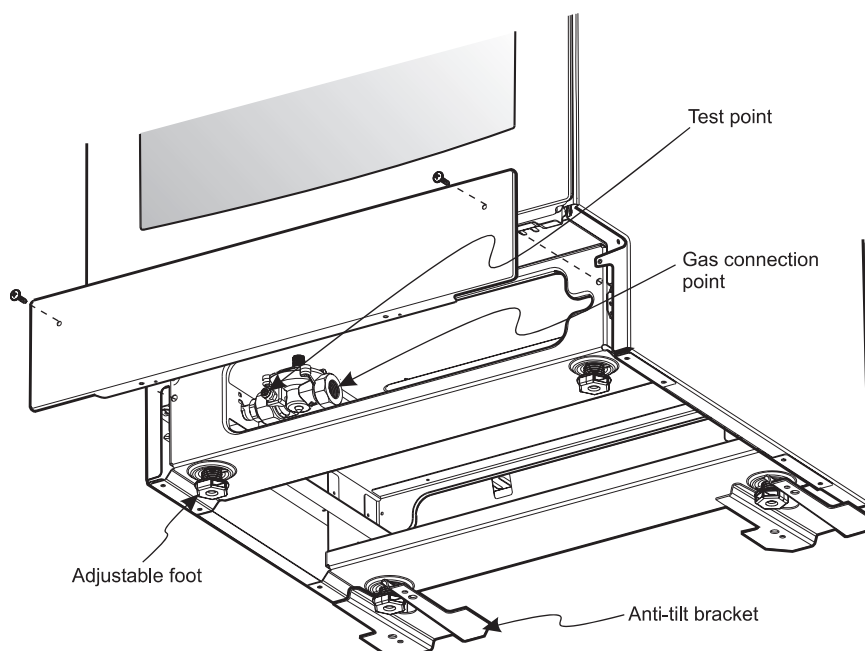
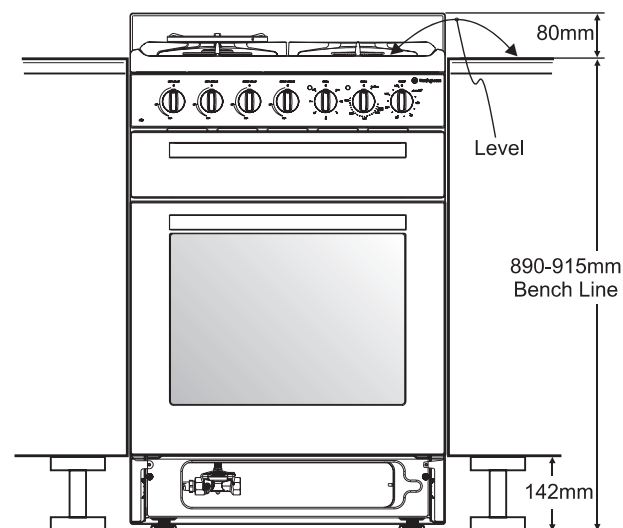
INSTALLING THE APPLIANCE

- 9 Securely fix both anti-tilt brackets to the floor, using the fasteners provided. Locate the brackets against the rear wall so that the outside edges are 600mm apart. Two fasteners must be used on each bracket and the fasteners must suit the floor material.

Note: The splashback must be in contact with the rear wall for the feet to be engaged in brackets.



- 10 Slide the cooker back into the anti-tilt brackets, so that the splashback rests against rear wall.
- 11 Check for height and level of the product. Pull the cooker forward, adjust the levelling feet, and return to final position.
- 12 Connect services and commission the cooker (see commissioning section).
- 13 Fit removable kick rail, or screw on the kick panel.

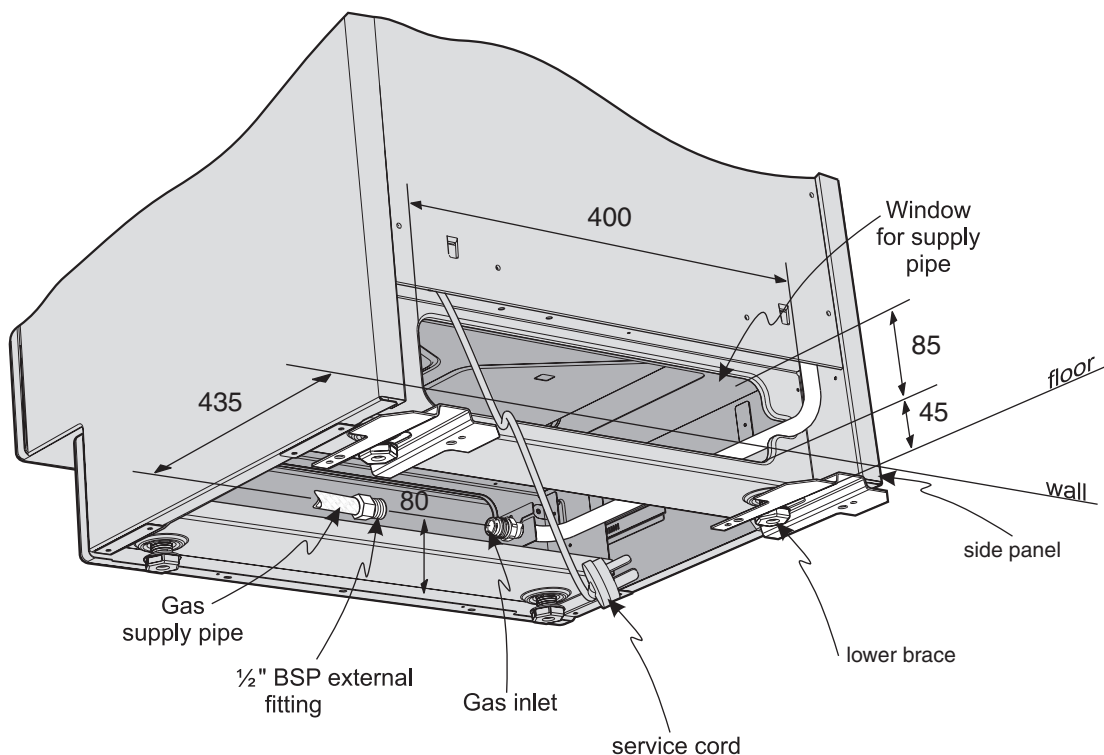


ELECTRICAL AND GAS SERVICES REQUIREMENTS

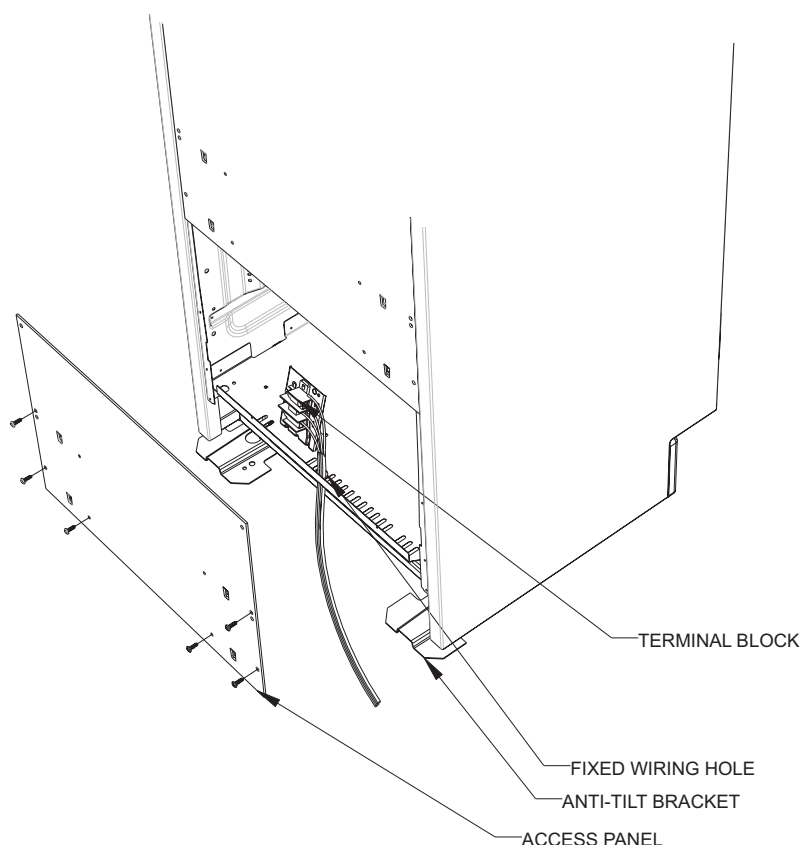
- Ensure that the correct electrical and gas connections are provided.
- See data label on front frame for Model Number and further details.

Note: • Ensure that all services fit provided fit within the space defined in diagram below.

- Flexible gas connections are not permitted.
- See diagram below for service connection point for 635 models (see diagram over the page for 632 models).
- If the supply cord is damaged it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid hazard.



CONNECTING TO SERVICES AND COMMISSIONING



HARDWIRED CONNECTION MODEL 632

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

- Electrical supply authorities.
- Building regulations
- Local government and council authorities.
- AS5601/AG601 (particular attention to 5.12.1 and figure 5.1 on page 90, 5.12.1.7).
- AS/NZS 3000 (particular attention to clause 4.3.11 and clause 3.9).

Model No 632 all electric cooker, fixed wired

- Ensure the anti-tilt brackets have been correctly installed (see page 21).
- Check that cabinets and electrical connection are suitable (see pages 20 & 23).
- Remove access panel to gain access to mains connection terminals.
- Fix wire using suitable cable in accordance with AS/NZS 3000, through the fixed wiring hole, allowing enough length to remove the cooker for maintenance and service.
- Protect wiring against mechanical failure. Refer to AS/NZS 3000 Clause 3.9.
- **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.

CONNECTING TO SERVICES AND COMMISSIONING

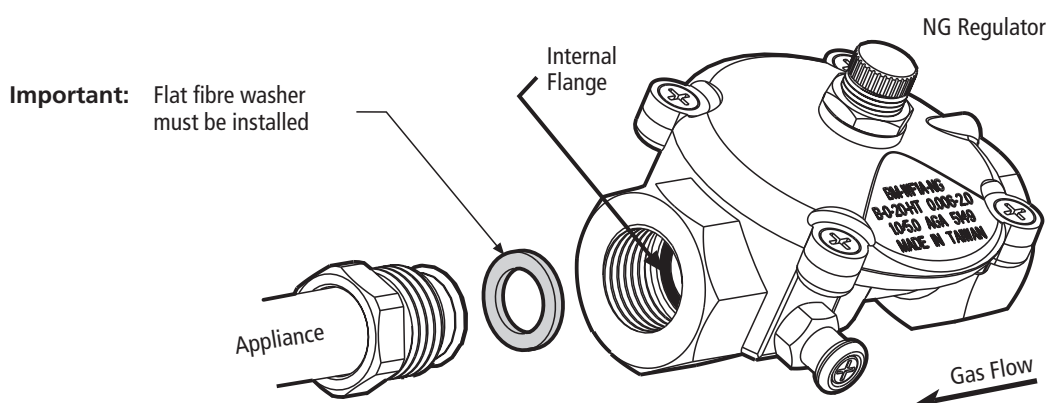
- Provide a functional switch near the appliance in an accessible position.
- Supply a means of disconnection with a contact separation of at least 3mm in the fixed wiring.
- Slide cooker into final position checking that anti-tilt bracket are engaged and that wiring loops are free from jamming and obstacles. Check for height and level, adjust timer, oven light, oven fan, cooling fan, hotplate elements, grill element, oven element and indicator lights.
- If the appliance's operation is faulty place an appropriate warning notice on the appliance. If the fault appears to be dangerous the appliance should be disconnected.
- When satisfied with the installation and that the unit is operating correctly, fit the kick panel using 2 screws provided, or fit the cabinet kick rail.
Note: Where a kick rail is used check that the 15mm recess has been cut from the rail as shown on page 20, and that the rail is easily removed for service.
- Turn the unit off and instruct the customer on correct operation. Ask the customer to operate timer and controls and ensure that the correct procedure is understood. Advise the customer to condition the cooker at 180°C for 4-8 hours to burn off any manufacturing residue and that unpleasant odours will be emitted during this period.
- Advise the customer that, in the event of fault, they should contact the manufacturers local service organisation or the retailer from whom the appliance was purchased. (For contact with service centres, see page 19).

Model No 635 gas and electric cookers, plug connect

- For LPG appliances ensure that the injectors are changed. A kit is available and they should be installed as per the details in the table on page 24. The testpoint union will need to be used and the turndown rate will need to be adjusted (see below).
- Ensure the anti-tilt brackets have been correctly installed (see page 21).
- Check that cabinets, gas connection are suitable (see pages 20 & 22).
- Ensure that a 20A power outlet has been installed, that is accessible when the appliance is installed and is not located directly above the hob. Ideally the power outlet should be placed in an adjacent cupboard.
- Slide cooker into final position checking that the anti-tilt brackets are engaged and that wiring loops and gas supply are free from jamming and obstacles.
- Fit the supplied pressure regulator for **Natural Gas** or the supplied test point union for **LPG** appliances using the supplied sealing washer. Ensure the arrow is pointing towards the appliance and that the regulator adjusting screw and pressure test point are accessible (see diagram below).
- Make the gas connection to the inlet of the regulator or test point adapter using a fitting to suit the 1/2" BSP parallel internal thread found on these fittings. **Flexible connections are not permitted with, this appliance.**
- Turn on gas and check all fittings for leaks.
- Make electrical connection.
- Correctly fit all hot plate burners and trivets.
- Operate the appliance and allow for air in the gas lines to be purged.
- Connect a manometer to the appliance and check the operating pressure.
- For **Natural Gas** appliances adjust the pressure regulator according to the **natural gas regulator adjustment** section on page 25.
- For **LPG** appliances adjust the pressure regulator to match the table on page 24.
Note: The regulator is usually remote from the appliance, often at the bottle.
- Check ignition on all burners, on high and low.
 - If the flames are much larger or smaller than expected the injectors may need to be checked, refer to the table on page 24.

CONNECTING TO SERVICES AND COMMISSIONING

- If the low settings on the hotplate burners require adjustment then **disconnect the power** and remove the knobs and skirts. Turn the adjustment screw in the valve body adjacent to the spindle to adjust the flame using a long fine screwdriver. Adjust the flame at a low setting while all other burners are at maximum. Reconnect the power after all adjustments have been made.
- Check the operation of all other parts of the appliance: clock/timer, oven light, oven fan, cooling fan, grill element, oven element and indicator lights: If the appliance's operation is faulty or cannot be adjusted to perform correctly, place an appropriate warning notice on the appliance. If the fault appears to be dangerous the appliance should be disconnected.
- When satisfied with the installation and that the unit is operating correctly, fit the kick panel using 2 screws provided, or fit the cabinet kick rail.
Note: where a kick rail is used check that the 15mm recess has been cut from the rail as shown on (page 20), and that the rail is easily removed for service.
- Turn the unit off and instruct the customer on correct operation. Ask the customer to operate timer and controls and ensure that the correct procedure is understood. Advise the customer to condition the cooker at 180°C for 4-8 hours to burn off any manufacturing residue and that unpleasant odours will be emitted during this period.
- Advise the customer that, in the event of fault, they should contact the manufacturers local service organisation or the retailer from whom the appliance was purchased. (For contact with service centres, see page 19).



Gas type	Natural Gas	Propane	ULP
Supply pressure (kPa) At inlet to appliance Regulator (if fitted)	1.13 Min.	2.75*	2.75*
Operating pressure (kPa) At appliance test Point	1.00	2.75	2.75
Injector orifice sizes (mm)			
Low heat burner	1.00	0.55	0.55
Medium heat burner	1.35	0.70	0.70
High heat burner	1.60	0.82	0.82
Intense heat wok burner	1.80	1.05	0.95

* if the regulator is placed upstream of the appliance inlet, as is normal for appliances operating on LPG, then the supply pressure and operating pressure are the same.

CONNECTING TO SERVICES AND COMMISSIONING

Natural gas regulator adjustment

Check supply pressure

- 1 Turn on smallest burner to minimum.
- 2 Adjust screw fully in and read pressure.
- 3 If reading is below 1.13 kPa then supply pressure is insufficient.

...if supply pressure is between 1.13 and 1.20 kPa then proceed as follows:

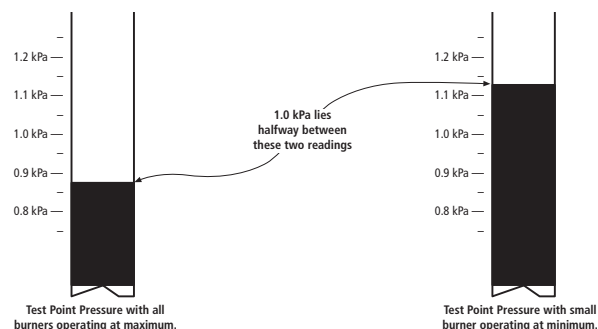
- 1 Turn the adjusting screw outward until the pressure just begins to drop. Carefully adjust to a pressure of 1.10 kPa.

Note: that the screw may unwind fully before the pressure drops. If so then simply remove the screw and let the pressure fall, then reinsert the screw and complete the adjustment.

- 2 Turn the control for the small burner slightly away from minimum until the pressure drops and then slowly turn back to minimum.
- 3 Repeat 1 and 2 until the pressure always returns to 1.10 kPa.
- 4 Turn all burners on to maximum and read pressure. If it is below 0.82 kPa then repeat steps 1 to 4.
- 5 Lock the nut.

...if supply pressure is above 1.20 kPa then proceed as follows (refer Figure below):

- 1 Turn all burners on to maximum.
- 2 Adjust the screw so that the test point pressure reads 0.85 kPa and tighten the nut slightly.
- 3 Turn smallest burner to minimum and all others off. Gently tap the regulator until test point pressure is stable and read pressure.
- 4 Turn all burners on to maximum and read pressure. Evaluate the difference between this reading and that found in step 3.
- 5 Adjust the screw so that the difference between 1.0 kPa and the reading is approximately half the difference between the two readings found in steps 3 and 4.
- 6 Repeat steps 3 to 5 until no further adjustment is required. The 1.0 kPa mark should now lie approximately halfway between the reading with all burners on at maximum and the reading with the small burner on at minimum. Lock the nut.



NOTES

[illegible]

NOTES

[illegible]

WARRANTY ON COOKING APPLIANCES

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

Conditions of the warranty:

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

Please complete data below for your future reference.

Model: _____ Serial No.: _____

Purchased from: _____ Purchase Date: _____

Service

ELECTROLUX HOME PRODUCTS PTY LTD

ABN 51 004 762 341

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

Please phone

131349

For the cost of a local call

(Australia only)

Spare Parts

ELECTROLUX HOME PRODUCTS PTY LTD.

ABN 51 004 762 341

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

Please phone

131350

For the cost of a local call

(Australia only)



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

KITCHEN, CLEANING AND OUTDOOR APPLIANCES

COOKING APPLIANCE WARRANTY – NEW ZEALAND

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

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

IMPORTANT NOTICE

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

SERVICE CENTRES

PLEASE PHONE

0800 106 610

FREE CALL

(New Zealand only)

For your nearest approved Service Centre please look in the Yellow Pages under Appliance Repairs
OR
Call 0800 106 610

SERVICE – NEW ZEALAND

AUCKLAND

Electrolux Home Products (NZ) Ltd. 3-5 Niall Burgess Road, Mt. Wellington(09) 573 2220
Appliance Parts World Limited, 154 Apirana Ave, Glen Innes(09) 528 5555
Prime Distributors Limited, 533H Great South Road, Manukau(09) 277 7399

WELLINGTON

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

CHRISTCHURCH

R Redpaths, 25 Ferry Road, Christchurch(03) 379 0446
Prime Distributors Ltd, Unit One, 15 Talfourd Place, Christchurch(03) 377 1009

DUNEDIN

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

ELECTROLUX HOME PRODUCTS (NZ) LTD

3 Niall Burgess Road, Mt Wellington, AUCKLAND, NEW ZEALAND
(09) 573 2220

Product Date of Purchase
Model Serial Number
Purchaser's Name
Full Postal address
Retail (Shop)
Address

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