



Westinghouse

PON 663

PONS 663

PON 667

PONS 667

PON 668

PON 781

PON 783

PPN 776

PPN 778

PQN 657

PQN 659

PXN 688

PXN 698

PON 790

PON 794

BUILT-IN COOKING APPLIANCES OWNER'S MANUAL

Thank you for buying a Westinghouse oven.

Please read your owner's manual carefully, it provides instructions on safe installation, use and maintenance.

Retain it for future reference.

Record the model and serial numbers of your oven.





SAFETY AND WARNING INSTRUCTIONS

Read the following carefully to avoid an accident.

General warnings

- This appliance is not suitable for use by young children or infirm persons, without supervision.
- Young children should be supervised to ensure they do not play with this appliance.
- During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. oven door, heating elements.
- This appliance must not be used as a space heater.
- In order to avoid a fire, the appliance must be kept clean and vents kept unobstructed.
- Do not spray aerosols in the vicinity of the appliance during operation.
- Do not store flammable materials in or under the appliance, e.g. Aerosols.
- Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away.
- Do not line the bottom of the oven or grill with foil or cookware.

Grill

- The grill door must be left fully open whilst grilling in a separate grill wall oven.
- The grill drawer must be left approximately two finger widths ajar whilst grilling in a separate grill underbench oven.
- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left may catch fire.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Accessible parts may become hot when grill is in use. Children should be kept away.

Oven

- During use the appliance becomes hot. Care should be taken to avoid touching the hot surfaces inside the oven.
- Switch the appliance off before removing the oven light glass for globe replacement.
- To avoid an accident, ensure that oven shelves and fittings are always inserted into the appliance in accordance with the instructions.
- Do not use the door as a shelf.
- Do not push down on the open oven door.

Cooktops

- Do not allow pots to boil dry, as damage to both pan and cooktop may result.
- Do not operate the cooktop for an extended period of time without a utensil on the hot plate.
- Do not allow large cookware to overhang the cooktop onto the adjacent benchtop. This will cause scorching to the benchtop surface.
- 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, wok stands or similar utensils that could lead to over heating 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 enclosed 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 70°C
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.

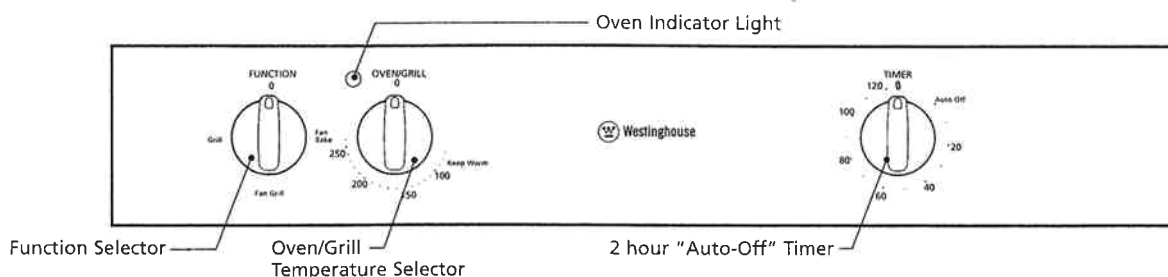
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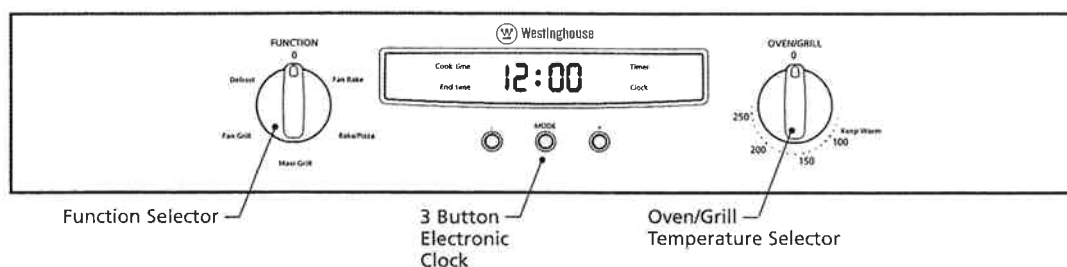
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DESCRIPTION OF YOUR APPLIANCE

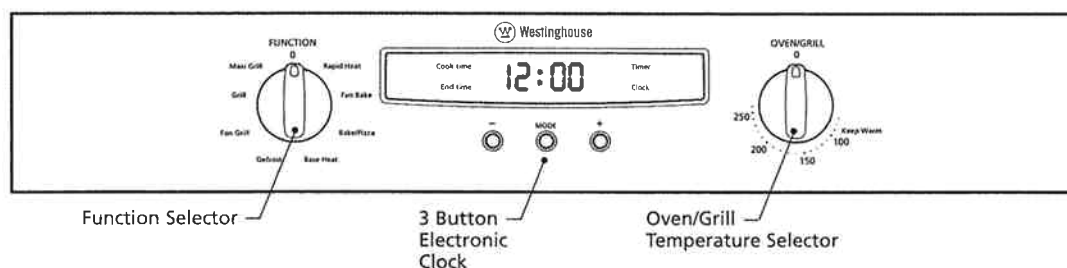
Model PON663 & PONS663 – Multifunction 3



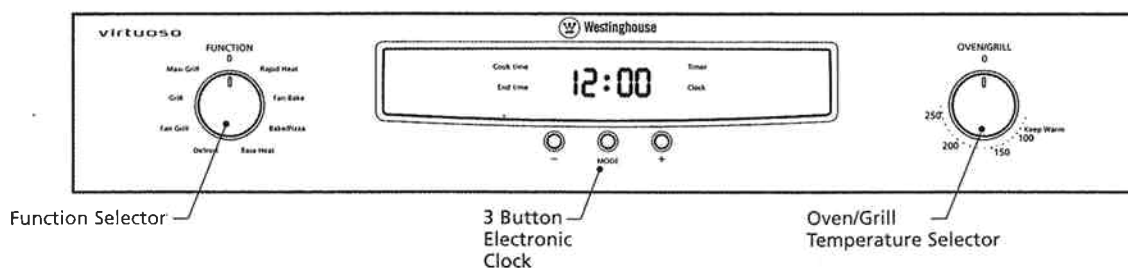
Model PON667 & PONS667 – Multifunction 5



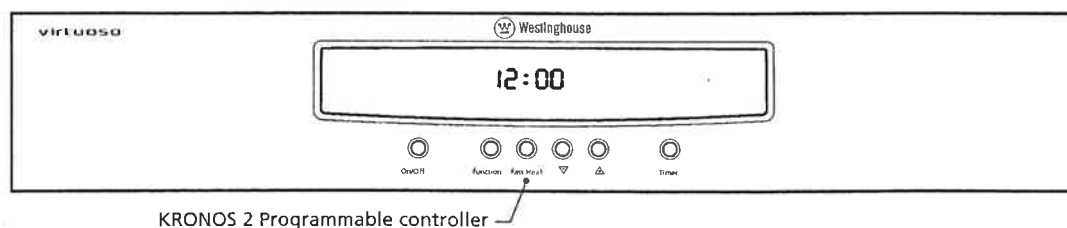
Model PON668 – Multifunction 8



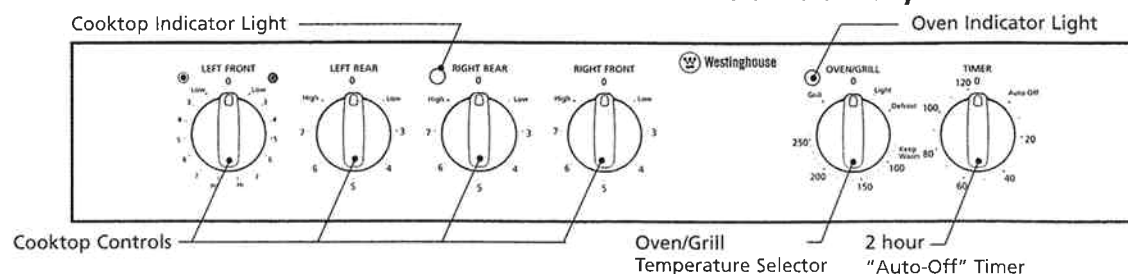
Model PON781 – Multifunction 8



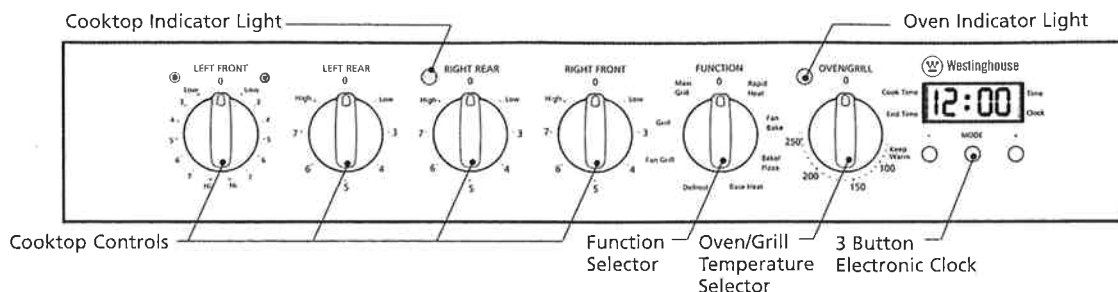
Model PON783 – Multifunction 10



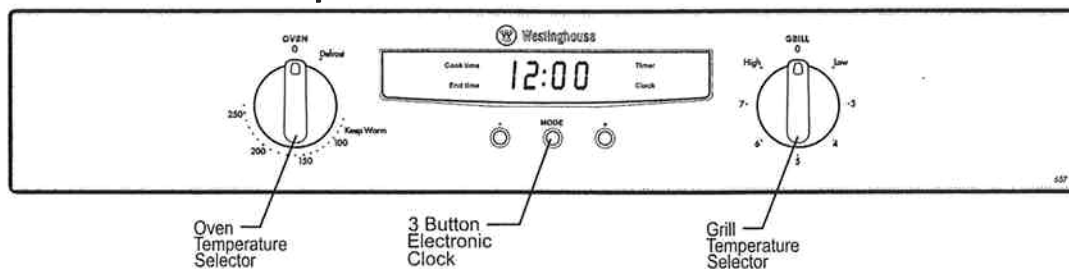
Model PPN776 – Combination Fan Forced Oven-Ceramic Cooktop



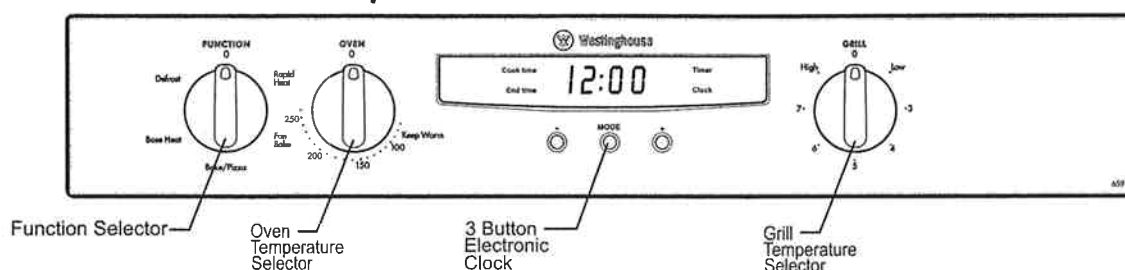
Model PPN778 – Combination Multifunction 8 Oven-Ceramic Cooktop



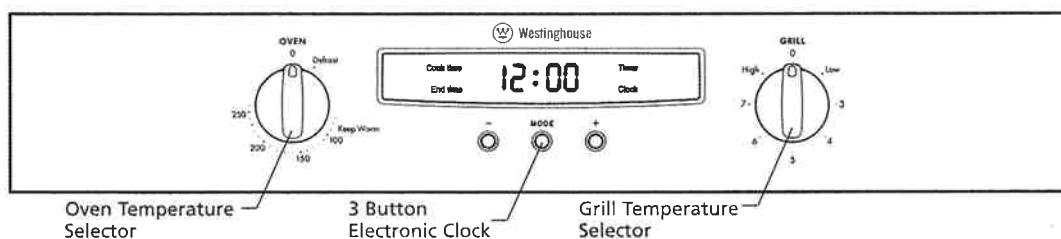
Model PGN657 – Separate Grill Underbench Fan Forced



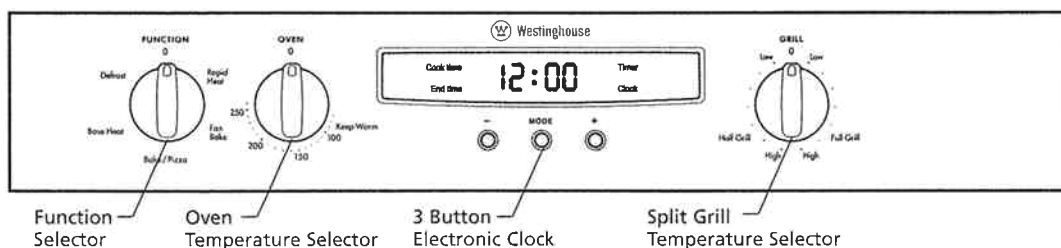
Model PGN659 – Separate Grill Underbench Multifunction 5



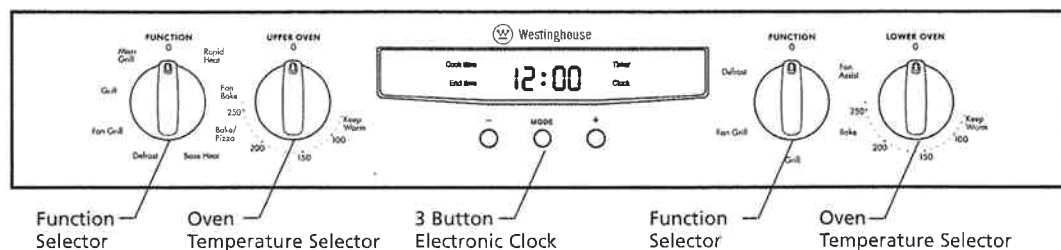
Model PXN688 – Separate Grill Walloven Fan Forced



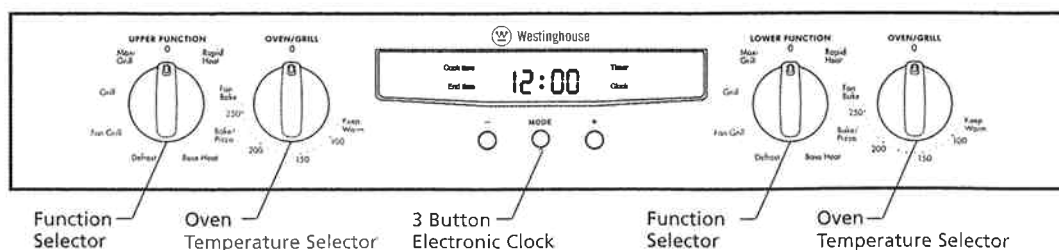
Model PXN698 – Separate Grill Walloven Multifunction 5



Model PDN790 – Duo Walloven Multifunction 8 & Multifunction 5



Model PDN794 – Double Walloven Multifunction 8 & Multifunction 8



BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME



Setting the time

If you have purchased a model fitted with an electronic or programmable timer, you **must** set the time of day before you can operate your appliance.

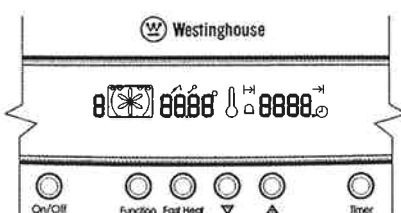
3 Button Electronic Clock

- After the appliance has been electrically connected "12.00" will be displayed and the "clock indicator" will flash.
- To set the time of day, press the – or + buttons. 5 seconds after the last change, the "clock indicator" will disappear, confirming the time has been set.
- Note: The clock has a 24-hour display.



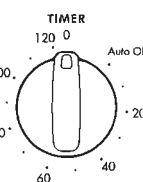
KRONOS 2 Programmable Controller

- After the appliance has been electrically connected, the set clock symbol ⌚ and timer arrow ▶ will flash on the clock display.
- To set the time of day, press the ▽ or ▲ buttons. 5 seconds after the last change the timer arrow ▶ will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.
- NOTE: The clock has a 24-hour display.



Preparing your appliance for the first time

- Please remove all internal boxes and bags from the oven before operation.
- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth. Do not close the oven door until the oven is completely dry.
- New appliances can have an odour during first operation. It is recommended to 'run in' your oven before you cook for the first time. Run the oven at 180°C for 2-4 hours and ensure that the room is well ventilated.
- If your appliance is fitted with a 2-hour "Auto Off" timer, make sure it is set to the 'O' marker for manual operation. See image.



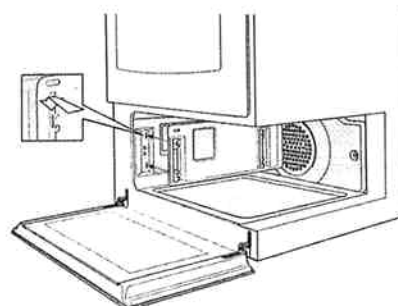
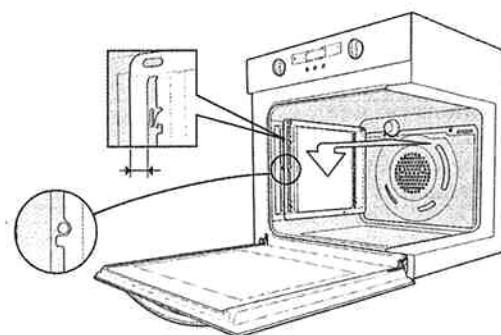
Installing your oven furniture

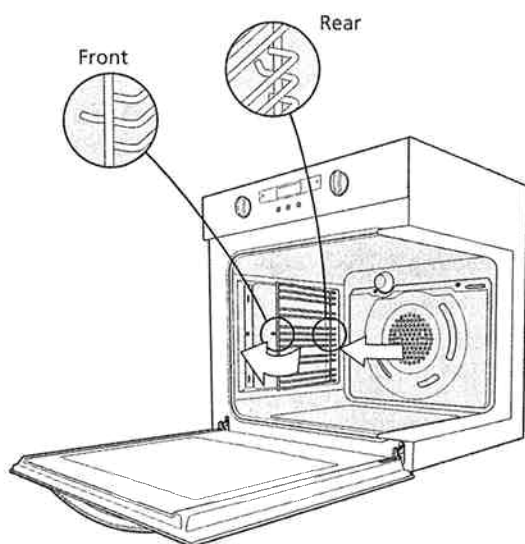
The type of oven furniture you receive is dependant on the model you have purchased.

1. Catalytic liners (on selected models)

Catalytic self clean panels are coated with a specially formulated enamel coating. This porous coating enables the "self cleaning" process - see page 25 for more details. Catalytic liners must be installed first but you can omit them, if you wish, with no effect to cooking performance. Their sole purpose is to make oven cleaning easier.

- The catalytic liners will attach to each side of your oven. There will be a left hand and right hand version. This is marked on the panel.
- Position the first liner as per the diagram. The black, shiny side of the liner should be facing the oven wall, the hooks pointing down and the word 'LH' positioned to the top rear portion of the oven. The right hand side will be a mirror image of this.
- Line the hooks up with the slots provided in the oven wall, push them in and then allow the liner to slide down to its final position.
- The access hole for the side racks should be visible when the liner is correctly positioned - see diagram.



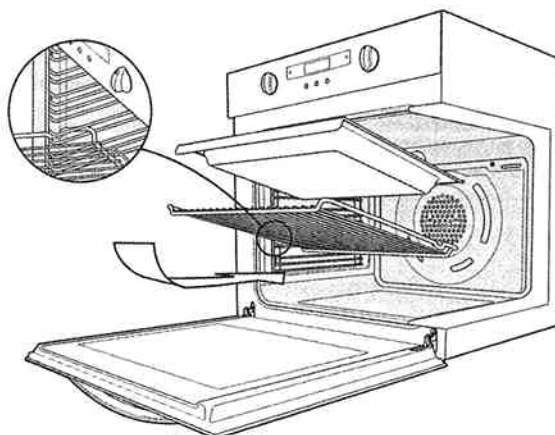
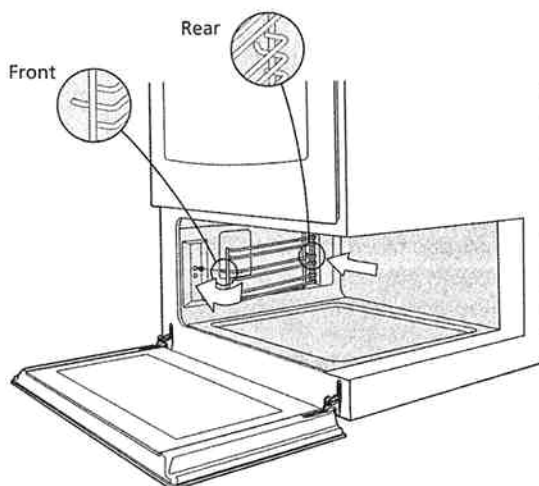


- When locating the left side racks into the small oven or grill ensure the pegs go into the top access holes.

3. Shelves and trays

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

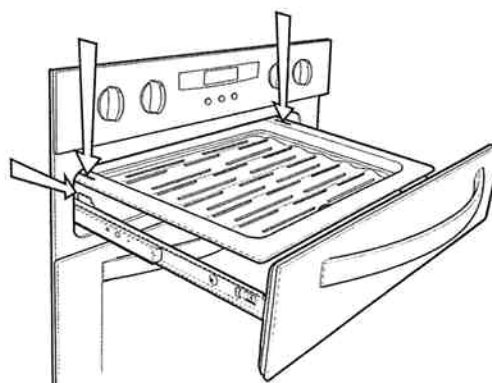
- Locate the rear edge of the shelf/tray in between 2 guide rails of the side rack - see diagram. Ensure the same rail positions on both sides of the oven are being engaged.
- With the front edge raised, begin to slide the shelf into the oven.
- Once the detents have passed the front edge of the side rack, the shelf can be pushed completely in.
- When fully inserted the shelf/tray should not interfere with the closed oven door.
- To insert the grill tray in a separate grill underbench product, fully open the drawer and position the tray so that the slots on the outer edges fit over the tabs on the slides.



Side opening door features

The door in side opening models has been designed with some additional features for the best performance of your oven. Firstly the door has three layers of glass to keep the heat in the oven and maximise energy whilst keeping the door outer as cool as possible. To further minimise the external door temperature this door has a unique "air curtain" between the two outer most pieces of glass. The gaps at the top & the bottom of the door allow cooling air to pass through the door reducing the external temperature. The door has been designed for the removal & cleaning of the door glass should it become necessary, see the cleaning section of this book for instructions.

The door is also reversible from right hand opening [as delivered] to left hand opening. If you wish to convert your door opening then refer to the installation section of this book for instructions.



USING YOUR OVEN

Understanding your oven functions

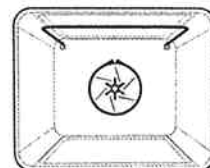
Your oven will have a selection of the following functions. Refer to "Description of your appliance" (page 4) to confirm what functions are available to you.

LARGE OVEN

Rapid Heat

Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake".

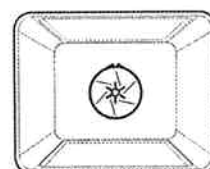
"Rapid heat" is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat - ideal for busy people. Cook in the upper half of the oven for best results.



Fan Bake

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

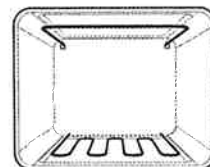
You can use the "fan bake" function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



Bake / Pizza

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

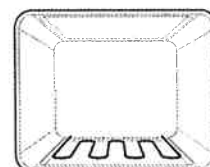
You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



Base Heat

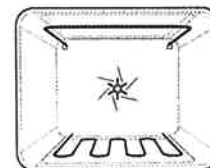
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature.

The "base heat" function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf.



Fan Assist

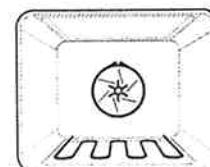
Heat comes from two elements, one above and one below the food. The fan circulates the hot air around the oven cavity so that you can put the food in different places in the oven and still cook them at the same time. You should only use a maximum of 2 shelves with "fan assist". Do not use the bottom shelf. If two shelves are used, food on the shelf in the higher position will cook first and should then be removed to allow the food on the lower shelf to finish cooking.



Pizza

"Pizza" is a combination of "base heat" and "fan bake" and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor.

The "pizza" function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

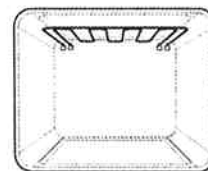


USING YOUR OVEN

Maxi Grill

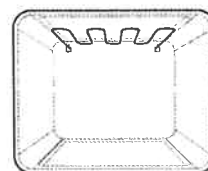
"Maxi grill" directs radiant heat from 2 powerful upper elements onto the food. You can use the "maxi grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed.

"Maxi grill" allows you to take full advantage of the large grill dish area and will cook faster than normal "grill". For best results it is recommended to preheat your grill for 3 minutes. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



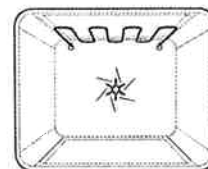
Grill

The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door closed. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. You can slide your grill dish into either of the 2 spaces within the upper pairs of support rails.



Fan Grill

"Fan grill" offers you the benefits of both "bake" and traditional "grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for fan grill. You can use "fan grill" for large cuts of meat in the large oven or smaller cuts in the mini oven (Duo only). This gives you a result that is similar to "roisserie" cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "fan grill" it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

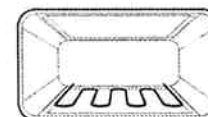


SMALL OVEN/GRILL

Bake (Duo oven only)

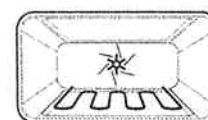
Heat comes from the element below the food. The element is a clean heat element and is below the floor of the oven. The element is controlled by the thermostat and will turn on and off to maintain the set temperature.

The "Bake" function can be used to add extra browning to the bases of pizzas, pies and pastries.



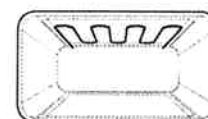
Fan Assist (Duo oven only)

Heat comes from the element below the food. The fan then circulates the hot air around the oven cavity allowing for very even cooking.



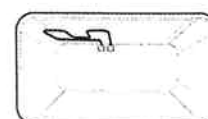
Grill

The "grill" directs radiant heat from the powerful upper element onto the food. You can use the "grill" function for tender cuts of meat, steak, chops, sausages, fish, cheese toasties and other quick cooking foods. Grill with the oven door open for separate grill wallovens and closed for Duo ovens. Preheat your grill for 3 minutes to get the best results. This will help seal in the natural juices of steak, chops etc. for a better flavour. The grill dish is to be positioned between the upper pair of support rails.



Grill (split)

The "split grill" works in the same way as a full width grill but with the added advantage of being able to optimise the energy usage for smaller servings. Grill with the oven door open.



USING YOUR OVEN

Fast heat up (FHU) PON783 only

"Fast heat" can be selected in the initial heat up phase of any cooking function. During "fast heat" the heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake". See page 16 for more information.

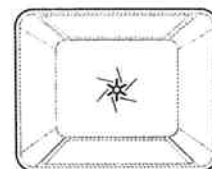


"Fast heat" is not a cooking function. It is used to preheat the oven to the desired temperature quickly and efficiently. It is recommended to use this feature when preheating your appliance.

The oven will automatically revert to the set cooking function once the preset temperature is reached.

Defrost

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



Cooling/Venting fan

Your built-in appliance is fitted with a cooling fan. It will operate whenever you are using your oven or grill and will blow warm air across the top of the oven door. In some appliances the cooling fan may continue to operate after the appliance is turned off. This is to cool the product.

Condensation

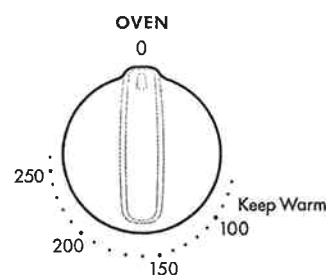
Excess condensation may fog the oven door. This may happen when you are cooking large quantities of food from a cold start. You can minimize condensation by:

- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

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

Operating your oven temperature selector

A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. When the temperature is reached, the heating source switches itself off and the indicator light goes out. When the oven temperature falls below the desired setting, the heating source switches on and the indicator light comes on again. Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.



NOTE: For multifunction ovens the desired cooking function must be selected before the oven will operate. Once the desired function has been selected, use the temperature selector to set the required temperature.

USING YOUR OVEN

Pre-heating your appliance

Pre-heating your oven is recommended in several cooking and grilling functions. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently.

With "rapid heat"

For electric multifunction appliances preheat your oven by selecting the "rapid heat" function. This function allows your oven to reach the preset temperature quicker than any other cooking function.

1. Turn the function selector to "rapid heat".
2. Set the desired preheat temperature, by rotating your oven temperature selector.

When the indicator light above the temperature selector goes out, the oven has reached the desired temperature. Select the oven function you require for cooking or baking and place the food in the oven.

With "bake/pizza"

1. It is recommended you preheat your appliance when cooking or baking.
2. Set the desired preheat temperature, by rotating your oven temperature selector.

When the indicator light goes out the oven has reached the desired preset temperature, place your food in the oven, close the door and set the timer if you desire.

With "fan bake"

1. It is recommended to preheat your appliance when cooking or baking.
2. Set the desired preheat temperature, by rotating your oven temperature selector.

When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven, close the door and set the timer if you desire.

With "grill"

Preheat the grill for at least 3 minutes to obtain best results. This will help to seal the natural juices of steak, chops and other meats for a better flavour.

Setting temperatures

The following table displays the temperature settings for recipes which do not show actual temperatures.

	Oven	Temperature °C	Temperature °F
	Cool	80	175
Low Heat	Very slow	100 - 110	210 - 230
	Slow	130 - 140	265 - 285
Moderate Heat	Moderately slow	150 - 160	300 - 320
	Moderate	170 - 180	340 - 355
High Heat	Moderately hot	190 - 200	375 - 390
	Hot	200 - 210	390 - 410
	Very hot	220 - 230	430 - 450
	Extremely hot	240 - 250	465 - 480

USING YOUR COOKTOP



The ceramic 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 a hard impact with a sharp object could cause it to break. If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.

The heating elements are concealed under the smooth glass surface which has a pattern to show the location of the elements. The glass will retain heat for a period of time after the appliance has been turned off. This is indicated by a "HOT SURFACE" warning light. It will remain on whenever the glass surface exceeds 60°C.

Utensils

- Use pans with smooth, clean & 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.

Cooking Do's and Don'ts

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

Cleaning your ceramic hotplate

1. Remove all spilt food and fat with a razor blade scraper (supplied with the unit) while the ceramic glass is still warm, but not hot. Wipe clean with dishwashing detergent on a damp cloth.
 2. If aluminium foil, plastic items or high sugar content liquids/foods are allowed to melt on the ceramic glass, these should be removed immediately with a 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.
 3. When the ceramic glass is cool, apply a suitable cleaner (supplied with the unit).
 4. It is important to follow the cleaner manufacturer's instructions. Remove any cleaning residue from the surface as staining of the cooktop may occur.
 5. Do not use abrasive sponges or scourers, oven sprays or stain removers as they may scratch the cooktop.
 6. Any pitting, staining, scratches or other surface deterioration is excluded from the warranty.
 7. All stains/water marks can be removed by vigorous cleaning, using the supplied ceramic cleaner.
-

USING YOUR COOKTOP

Cooking Hints

Bringing liquids to the boil	Use a high setting. Before the liquid begins to boil, turn to a lower setting. This will stop the liquid from boiling over.
Using retained heat	Cooking areas will stay hot after they are turned off. Turn the cooking area off before cooking is finished and use retained heat to finish cooking.
Turning to higher settings	If the pot does not have a lid, use a higher setting.
Turning to lower settings	If the pot has a lid, then use a lower setting. Use a lower setting for foods which will easily burn eg milk, white sauce.
Cooking too fast	If food is cooking too fast, take the pot off the cooktop. Turn the knob to a lower setting. Let the cooking area cool down and replace the pot.

Dealing with cooktop problems

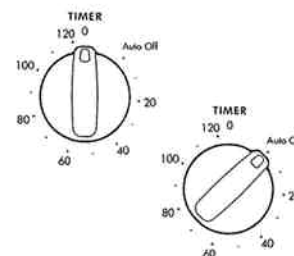
Problem	Possible cause	What to do
Heating elements not working	<ol style="list-style-type: none"> 1 Power not switched on 2 Controls incorrectly set 3 Household fuse blown If the fuse continues to blow, contact the Service Centre 	<ul style="list-style-type: none"> • Check cooktop is plugged in and power is on • Check correct knob turned for element • Replace household fuse
Benchtop becoming too hot and/or beginning to discolour	<ol style="list-style-type: none"> 1 Wrong type of cooking pot 2 Pot may overhang cooktop 3 Pot is too large 	<ul style="list-style-type: none"> • Make sure bases are not concave • Place pot on centre of element so that it does not overhang • Use a smaller pot
Food taking too long to cook	<ol style="list-style-type: none"> 1 Pot base is not flat 2 Pot may be off centre 3 Need to use larger element 4 Using a round based wok 5 Controls are incorrectly set 	<ul style="list-style-type: none"> • Make sure pot base is flat or slightly convex • Centre pot over element making sure it does not overhang the cooktop • Move pot to a larger element • Use a flat based wok on electric cooktops • Check control is correct • Check setting and increase setting
Cannot simmer food	<ol style="list-style-type: none"> 1 Control set too high 2 Element too large 	<ul style="list-style-type: none"> • Turn control to lower setting • Use a smaller element
Elements giving off smoke or odours when first used	Protective oils being removed in first cooking	<ul style="list-style-type: none"> • Do not worry. This is normal
Glass surface becomes milky white when pot removed	Base of pot is concave	<ul style="list-style-type: none"> • Use a flat based pot

COOKING WITH YOUR TIMER

2-hour "Auto Off" timer

The 2-hour timer features an automatic oven "cut off". This means that a cooking period of up to 120 minutes can be set. When the timer has counted back to "Auto Off" a bell will sound and the oven will automatically switch off. Once automatic baking is complete, return to manual operation by setting the timer to the '0' mark.

NOTE: It is not recommended to use this timer for short durations (e.g. boiling eggs).



OPERATING THE PROGRAMMABLE CLOCK

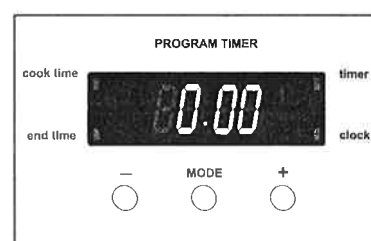
3 button programmable timer

General features

Your 3 button programmable timer has the following features:


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

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





Setting the time of day

You must set the time of day before you can operate your appliance. When power is supplied to your oven "12.00" will be displayed and the "clock" indicator  will flash.



1. To set the time of day in hours and minutes, press the – or + buttons. 5 seconds after the last change, the "clock" indicator  will disappear, confirming the time has been set.

Note: The clock has a 24-hour display.

Setting the timer



1. Press the "mode" button until the "timer" indicator  begins flashing.
2. Set the countdown time you want by using the – and + buttons. 5 seconds after the last change the "timer" indicator  will stop flashing, confirming the timer has been set.
3. To stop the beeper, press any button.

Setting the cooking duration

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "cook time" indicator  begins flashing.
4. Set the cooking duration you want by using the – or + buttons. 5 seconds after the last change, the "cook time" indicator  will stop flashing, and the time of day will be displayed.

Note: Do not forget to add preheating time if necessary.

Setting the cooking end time

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press the "mode" button until the "end time" indicator  begins flashing.
4. Enter the time of day you want to finish cooking by pressing the – or + buttons. 5 seconds after the last change, the "end time" indicator  will stop flashing and the current time of day will be displayed.

Setting the delayed start cooking time

1. Program the "cook time" and "end time" as described in the relevant sections. Once both the "cook time" and "end time" have been set, the "cook time" and "end time" indicators will stop flashing and the current time of day will be displayed.

OPERATING THE PROGRAMMABLE CLOCK (Continued)

To check or cancel settings

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

On completion of cooking

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

1. Turn the function and temperature controls to the off position.
2. Press any button to stop the timer from beeping.

Switching the clock display ON and OFF

1. Press any two buttons together for 2 seconds to switch 'off' the display.
2. Press any button to switch the clock display 'on' again.

Note: If a timer mode is set, then it is not possible to switch the display off.

Model PON783 programmable controller

Setting the time of day

After the appliance has been electrically connected the "set clock" symbol ☉ and "timer arrow" ► will flash on the clock display.

1. To set the time of day in hours and minutes press the ▽ or ▲ buttons. 5 seconds after the last change the "timer arrow" ► will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display.

Setting the oven function

1. Switch on the appliance by pressing the "On / Off" button. The oven lights will light.
2. Press the "Function" button as many times as necessary until the desired function appears. The suggested cooking temperature appears in the display and the degrees symbol "°" flashes. If the suggested temperature is not changed within approximately 5 seconds the degrees symbol "°" stops flashing and the oven begins to heat. The suggested temperature display is replaced with the oven centre temperature and a thermometer icon. The thermometer icon rises slowly, indicating the degree to which the oven is currently being heated.

Changing the oven temperature

1. Press the ▽ or ▲ button, to decrease or increase the temperature.
NOTE: The temperature can only be adjusted when the degrees symbol "°" is flashing. The temperature setting changes in increments of 5°C. To change the temperature after the degrees symbol "°" stops flashing, press the "Function" button and then press the ▽ or ▲ buttons to change the temperature.

Setting the cooking time

1. Select the desired oven function and cooking temperature.
 2. Press the "Timer" button as often as necessary, until the "cook time" ⏱ symbol appears.
 3. Set the desired cooking time by using the ▽ or ▲ buttons, whilst the "timer arrow" ► is flashing. After 5 seconds from the last time adjustment the "timer arrow" ► will disappear and your appliance is now programmed.
 4. When the set time has elapsed, a signal will sound. To stop the signal, press any of the buttons.
-

COOKING WITH YOUR TIMER

Setting the stop time

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" button as often as necessary, until the "end time" →| symbol appears flashing.
3. Set the desired switch-off time using the ▽ or ▲ buttons whilst the "timer arrow" ► is flashing. After 5 seconds from the last time adjustment the "timer arrow" ► will disappear and your appliance is now programmed.
4. When the set time has elapsed, a signal will sound. To stop the signal, press any of the buttons.

Setting the delayed start cooking time

The "cook time" and "stop time" functions can be combined to switch the oven on and off at a specific time during the day.

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" button as often as necessary, until the "cook time" |→| symbol appears.
3. Set the desired cooking time by using the ▽ or ▲ buttons, whilst the "timer arrow" ► is flashing.
4. Press the "Timer" button as often as necessary, until the "end time" →| symbol appears flashing.
5. Set the desired switch-off time using the ▽ or ▲ buttons whilst the "timer arrow" ► is flashing. The "cook time" |→| and "end time" →| arrows are lit to confirm that the oven has been programmed.

On completion of cooking

When the set time has elapsed, a signal will sound for 1 minute, the oven will switch off and the remaining time indication "0.00" will appear on the display.

1. To stop the signal, press any of the buttons.

Setting the minute minder

For setting a countdown period. When the period of time has elapsed, an audible signal is sounded.

NOTE: This feature has no effect on the oven operation.

1. Press the "Timer" button as often as necessary, until the "minute minder" symbol Δ appears flashing. Set the desired length of time using the ▽ or ▲ buttons whilst the "timer arrow" ► is flashing. After 5 seconds from the last time adjustment the "timer arrow" ► will disappear and the minute minder has been set. Once the set time has elapsed, a signal will sound for 1 minute. The time indication "0.00" and a flashing "minute minder" symbol Δ will appear on the display.
2. To stop the signal, press any of the buttons.

Using FHU (Fast Heat Up) mode

To quickly and efficiently preheat your oven, it is recommended to select the "Fast Heat" cooking feature.

1. Ensure the appliance is on by pressing the "On / Off" button. The oven lights will light.
2. Select the desired oven function by pressing the "Function" button.
3. Set the cooking temperature by pressing the ▽ or ▲ buttons to decrease or increase the temperature.

NOTE: The temperature can only be adjusted when the degrees symbol "°" is flashing.

The temperature setting changes in increments of 5 °C.

4. Press the "Fast Heat" button. The letters "FHU" will appear on the temperature display.
5. When the set temperature is reached the buzzer will sound and the set temperature will be displayed.

NOTE: "FHU" cannot be selected if the oven centre temperature is above the preset temperature.

COOKING WITH YOUR TIMER

Activating the child-proof lock

When the child lock is engaged, the oven cannot be switched on.

1. Switch off the appliance using the "On / Off" button.
2. Press the "Function" and ∇ buttons at the same time, hold until the word "SAFE" is displayed. The child-proof lock is now engaged.

NOTE: When the child-proof lock function is active the time of day and minute minder can only be set.

Releasing the child-proof lock

1. Press the "Function" and ∇ buttons at the same time, hold until the word "SAFE" is cleared from the display. The child-proof lock is now released and the oven is ready to use.

Beep on touch

The beep sound can be activated anytime when a button is pressed.

1. Ensure the oven is off by pressing the "On / Off" button.
2. Press the "Function" and \triangle buttons simultaneously for 2 seconds, a single beep will sound to confirm the operation. Repeat the above procedure to reset the beep on touch mode. As default the beep on touch mode is off.

Demo mode

This mode is intended to be used in retail shops to demonstrate the oven functionality without any power consumption except the oven lamps.

1. To activate this feature the appliance should be in stand-by mode. (No function selected).
2. Press and hold "Fast Heat" and \triangle buttons for 2 seconds, the appliance will beep once. When the appliance is initially turned on the letter "d" will appear in the left hand corner of the display to confirm that the appliance is in demo mode. All functions can be selected, but the thermometer icon will not flash. Repeat the above procedure to deactivate the demo mode.

Safety cut-out feature

The oven automatically switches itself off if the temperature is not adjusted or the appliance is left operating after a period of time. The oven switches itself off after:

- 20 hours when set between 30°C and 120°C
- 8.5 hours when set between 120°C and 200°C
- 5.5 hours when set between 200°C and 250°C

COOKING GUIDE

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

Oven shelf location

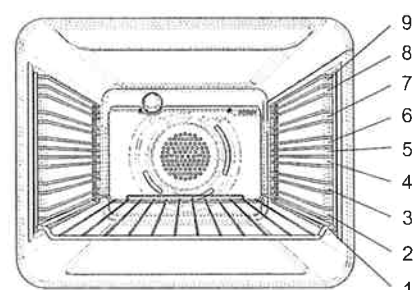
Your oven has seven or nine positions for shelves. These are numbered from 1 (the lowest shelf position) to 7 or 9 (the highest shelf position). See diagram.

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

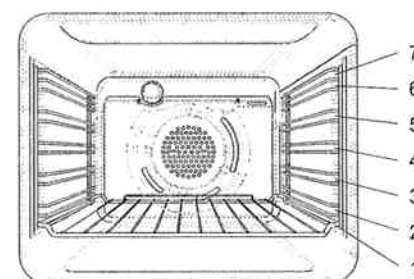
- When cooking with 1 shelf, use position 3 or 4.
- When cooking with 2 shelves, use position 3 and 5 (7 position rack) or 3 and 7 (9 position rack). Refer to cooking guide.

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

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



9 Position Rack



7 Position Rack

Choosing the best oven settings

The following table is intended as a guide and experience may show some variation in cooking times necessary to meet individual requirements.

Modes without Oven Fan

Food		Temperature in °C	Oven shelf position*	Time in minutes
Scones	Plain or fruit	220	2	10 - 15
Biscuits	Rolled	170	2	10 - 15
	Spooned	190	2	12 - 15
	Shortbread biscuits	160	1 or 2	30 - 35
Meringues	Hard - individual	110	2	90
	Soft - individual	180	2	15 - 20
Cakes	Pavlova - 6 egg	110	1	75
	Patty cakes	190	3	15 - 20
	Sponge - 4 egg	180	2	20 - 30
	Shallow butter cake	180	2	30 - 40
	Rich fruit cake	140	2	180
Pastry - shortcrust	Cornish pasties	200	2	40 - 45
	Custard tart	200 / 180	1	10 / 20 - 30
Pastry - choux	Cream puffs	210	2	25 - 30
Yeast goods	Bread	210	1	25 - 30

COOKING GUIDE

Modes with Oven Fan

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

* Counting from the bottom shelf up.

Roasting Meat

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

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

Roasting poultry and fish

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

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

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

GRILLING GUIDE

Grilling hints



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

Depending on your model of appliance you will grill:

- With the door open, if you are grilling in the separate grill wall-oven compartment.
- With the drawer approximately two finger widths ajar, if you are grilling in the separate grill underbench compartment.
- With the door open or closed, if you are grilling in the oven compartment.

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

- Enhance the flavours of vegetables, fish, poultry and meat.
- Seal the surface of the food and retain the natural juices.
- You can grill with the door open or closed.

This table shows how to grill different types of meat:

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

Guide to better grilling

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

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

For better grilling results, follow these easy instructions:

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

Fan Grill (Multifunction models only)

If your appliance has fan grill as a function, this will assist the grilling process by circulating the heat evenly around the food. The recommended temperature setting is 180°C for all fan grilling functions.

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

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

DEALING WITH COOKING PROBLEMS (see also p.26)

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

CLEANING YOUR APPLIANCE



IMPORTANT:

- Always make sure that the oven is electrically isolated before cleaning. This can be done via the functional switch located nearby. Do not use steam cleaners.
- Do not line the bottom of the oven or grill with foil or cookware.

Enamel

- Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.
NOTE: You can also use household oven enamel cleaners - follow the manufacturer's instructions carefully.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

Stainless steel

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

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

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

Glass

- Glass surfaces on doors and control panels are best cleaned immediately after soiling.
- A damp cloth may help remove baked on food deposits.
- Oven cleaners can be used to remove stubborn marks and stains.

Oven

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

Grill

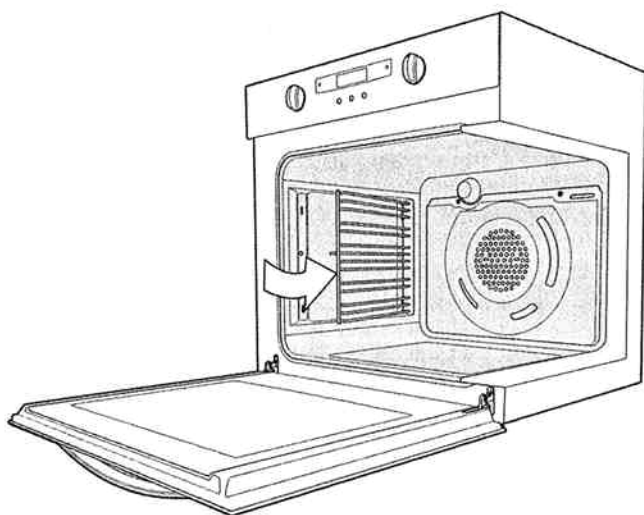
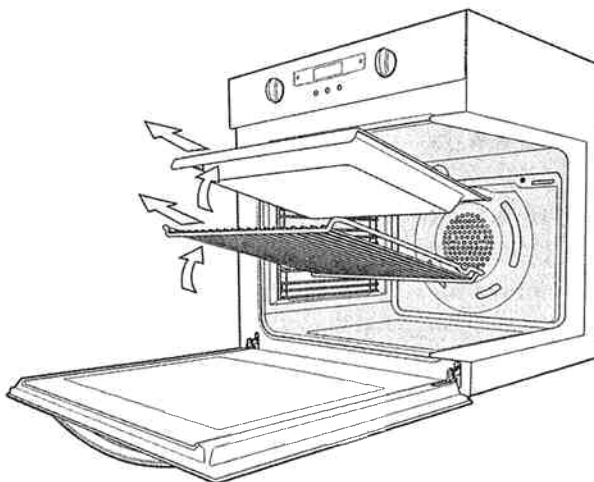
- Always keep the grill dish and smokeless grill insert clean, as any fat deposits may catch fire.

CLEANING YOUR APPLIANCE

Cleaning your oven accessories

Removing the trays and shelves from your appliance

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

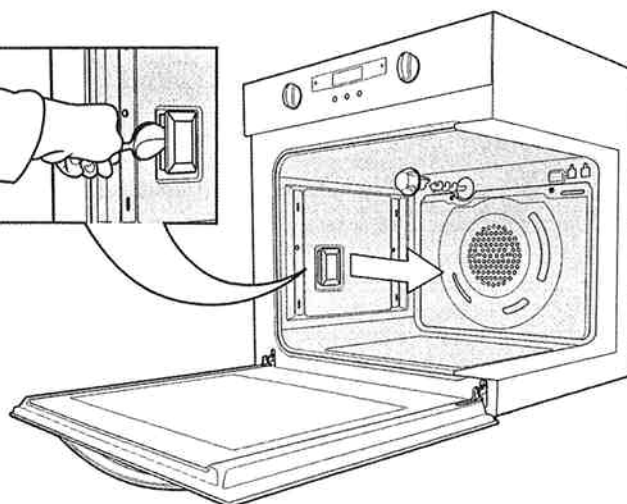
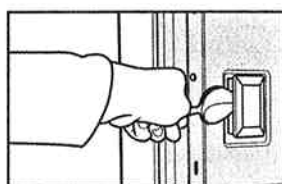


Removing the side racks (shelf supports)

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

Removing and replacing the oven light and side light (where fitted)

- Turn oven light glass anticlockwise to remove it for globe replacement.
- A special high temperature resistant globe should be used. This can be purchased from the Electrolux Customer Care Centre.
- To remove side light, place a spoon under the light glass and lever off. Replace globe and snap glass cover back into position.



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

CLEANING YOUR APPLIANCE

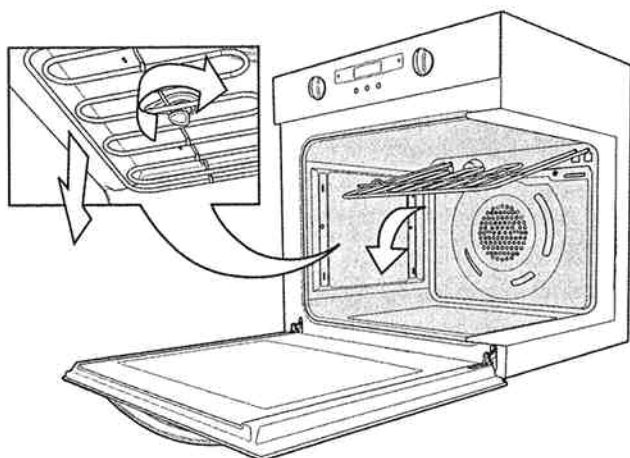
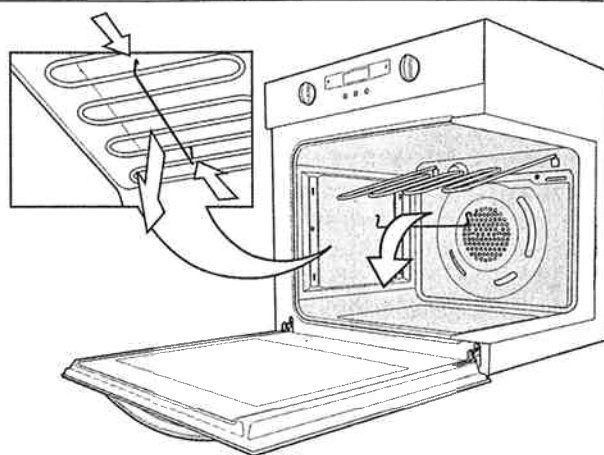
Releasing the grill element Retaining wire models

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

Retaining wire models

- Lift element up carefully.
- Pull hanger clip forward.

The element will drop down freely.



Rotating latch models

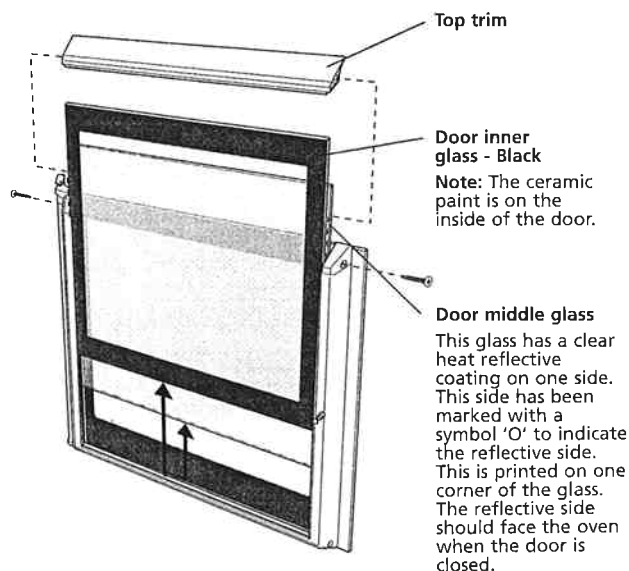
- Rotate latch 180°.

The element will drop down freely.

Cleaning your oven door (side opening door)

Side opening door models have been designed to allow the two inner door glasses to be removed for cleaning.

- Open the door fully so the top screws on each side can be accessed with a Philip's head screwdriver.
- Remove the **TOP** two screws only found on each side of the door, inside the corner cap (see diagram)
- Lift the top trim upward to remove it.
Note: There is a seal fitted to the underside of top trim, should it come off, ensure that it is refitted before refitting the trim.
- The two inner pieces of glass can now be individually removed from the door by sliding them upwards.
- After cleaning, assemble the door in reverse order.



IMPORTANT:

- **NEVER** spray any caustic oven cleaners on any surface of the door or damage to the surface coatings will result.
- **Do not** use metal utensils, scrapers, scourers, or abrasive cleaners to clean the glass or any of the door trims of the door. These will damage or scratch the surface coatings and degrade the finish and appearance.
- Use only warm water & liquid detergent with a soft cloth to clean the glass or trims.
- Before refitting the glass to the door ensure they are dried also with a soft cloth.
- The glass edges have been specially ground to remove any sharp edges. However it is glass, and should be handled carefully to avoid injury to your person or damage to the glass.

CATALYTIC SELF CLEAN PANELS (where fitted)

Some models come with Catalytic Self Clean panels. These models contain:

2 Catalytic side liners (to be fitted by you)

1 Catalytic fan cover (already fitted)

NOTE: If your oven does not have catalytic self clean panels and you wish to purchase them, they are available from Spare Parts.

Operation

Catalytic self clean panels are coated with a specially formulated enamel coating, over a base of regular enamel. This enamel coating has a rough surface which is also porous. During normal cooking, fats and other food spatter is partially absorbed into the surface and then oxidised away.

This oxidisation of the fat works best if the oven is set at high temperatures. If you do a lot of lower temperature baking, say around the normal 180°C, then the cleaning process may not be complete. Every now and then you should turn the oven on to 260°C for around one hour to completely remove the soil.

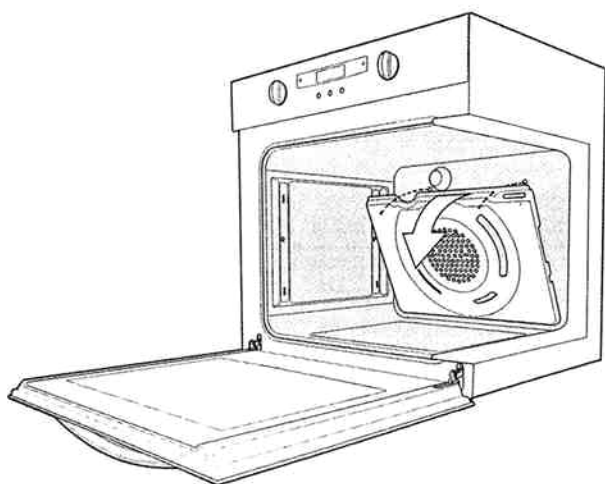
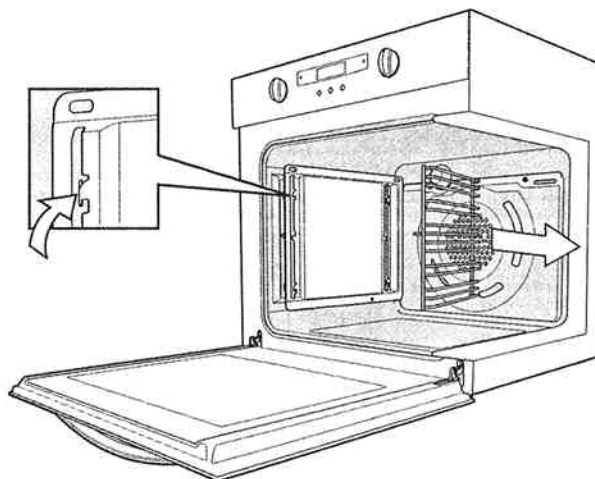
Cleaning

Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth.

NOTE: Solid cleaning powders, creamy cleansers, caustic oven cleaners, steel wool or other scourers will ruin the catalytic surface and must NEVER BE USED.

Removing the catalytic liners

- Remove Side Racks (see page 23).
- Lift the liner up to disengage the hooks.
- The liners should now be free to be pulled in towards the centre of the oven.
- Refer to page 6 for re-installing your side liners.
- Side racks have to be removed first.



Removing and replacing the catalytic fan baffle (where fitted)

- Remove the 2 retaining screws on the top edge of the fan baffle.
- Pull the top edge towards you and then disengage to bottom tabs from the oven back.



Note: The fan baffle must be replaced after cleaning.

- Insert the two tabs at the bottom of the fan baffle into their corresponding slots in the oven back.
- Push the top home and insert screws firmly into appropriate holes.
- The fan baffle must not be loose.

SOLVING PROBLEMS

Faults

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

- Check the points listed below before calling for service. It may be possible to avoid a call by fixing the problem yourself - and so continue cooking.
- For cooking problems refer to page 21.

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

Data Plate

When you need information, service or replacement parts please:

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

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

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

Problem	Possible Cause
Oven or grill not working:	<ul style="list-style-type: none">• Time of day not set.• Power not turned on.• Controls are incorrectly set.• Household fuse has blown or power supply is off.• Child-proof oven lock activated. (Refer to operating instructions). NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.
Oven light not working:	<ul style="list-style-type: none">• Lamp blown or loose in socket.• Household fuse has blown. NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.
Oven not heating enough:	<ul style="list-style-type: none">• Foil or trays on bottom of oven.
Oven not working:	<ul style="list-style-type: none">• Timer is in "AUTO" mode. (Refer to timer operating instructions)• Household fuse has blown. NOTE: If the household fuse continues to blow, call the Electrolux Customer Care Centre.
Timer flashing on display:	<ul style="list-style-type: none">• Power failure or interruption. NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).
Unit smoking when first used:	<ul style="list-style-type: none">• Protective oils being removed.
Condensation building up:	<ul style="list-style-type: none">• Reduce amount of water used in cooking. (Some condensation is normal)
Door cannot be replaced after removal	<ul style="list-style-type: none">• Stirrup not engaged properly.

NOTE: Only authorised personnel should carry out servicing.

INSTALLATION



USE AN AUTHORISED PERSON

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

- Wiring connections must be in accordance with AS/NZS 3000 Wiring Rules and any particular conditions of the local authority.
- Refer to data plate for rating information and circuit diagram. The data plate is positioned behind the bottom of the oven door. The circuit diagram is positioned on the top panel of the appliance.
- An all pole disconnect functional switch should be provided near the appliance in an accessible position. Refer to AS/NZS 3000 clause 4.3.11
- Wiring should be protected against mechanical failure. Refer to AS/NZS 3000 clause 3.9
- A means of disconnection with a contact separation of at least 3mm must be supplied in the fixed wiring.
- To gain access to the mains connection terminals, remove the rear access cover by unscrewing the 2 screws.

NOTE: Where connection is made to a multi-phase 240V supply, the bridge piece should be removed from between the active connections.



IMPORTANT: This appliance must be properly earthed.

- Do not lift the appliance by the door handles.
- Prepare the cupboard opening to match your appliance measurements. (See diagrams).
- Slide appliance into the cupboard, ensuring that the supply cable (where fitted) does not kink.
- To prevent tipping, use the screws supplied to secure your oven into the cupboard. Use just 2 screws for single cavity ovens and 4 screws for dual cavity. Remove the bottom door in dual cavity ovens to provide access to the bottom 2 screwing points (see illustration on page 32).
- For appliances fitted with a supply flexible cord, if the cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. The plug must be accessible after installation.
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 70°C. Installation into low temperature tolerant cabinetry (e.g. vinyl coated) may result in deterioration of the low temperature coating by discolouring or bubbling.
- If the appliance is installed adjacent to vinyl-wrapped surfaces, use an installation kit available from the vinyl-wrap supplier.
- Electrolux Home Products cannot accept responsibility for damage caused by installation into low temperature tolerant cabinets.
- After installation, test and ensure that the appliance operates correctly before handing it over to the customer.

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

INSTALLATION

Cabinet Construction for your appliance

For the best integration within a kitchen, install this appliance in a standard 600mm wide cupboard that gives a **flush fit** with the surrounding cupboard fronts (figure A).

A recess of 20 mm is ideal. It can also be installed using a proud fit with the surrounding cupboard (figure B).

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

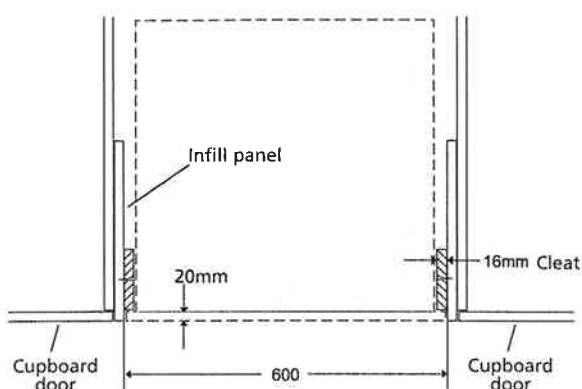


Figure A - Flush fit (top view)

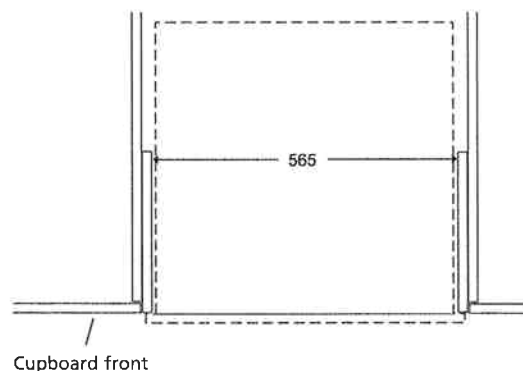
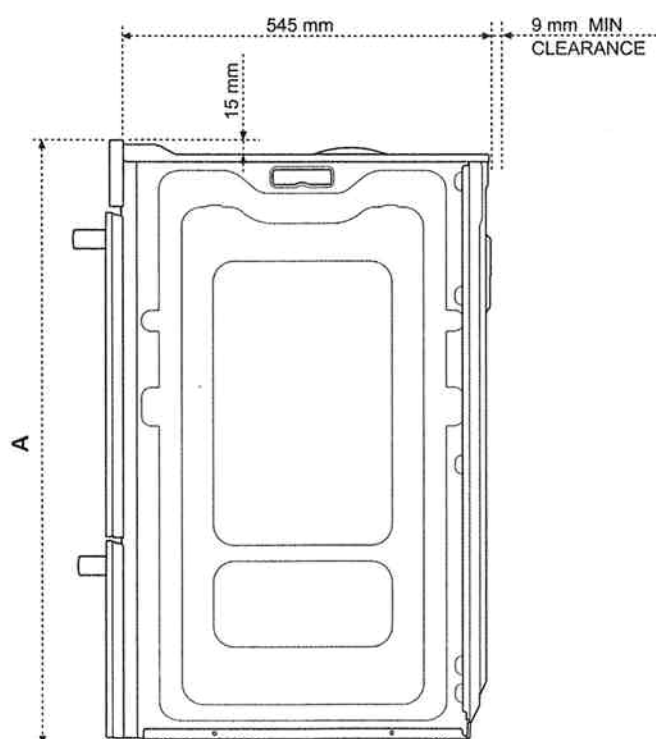


Figure B - Proud fit (top view)

Oven Dimensions

A	
UNDERBENCH OVEN	595mm
SEPARATE GRILL UNDERBENCH OVEN	725mm
SEPARATE GRILL WALLOVEN	888mm
DUO OVEN	888mm
DOUBLE OVEN	1083mm

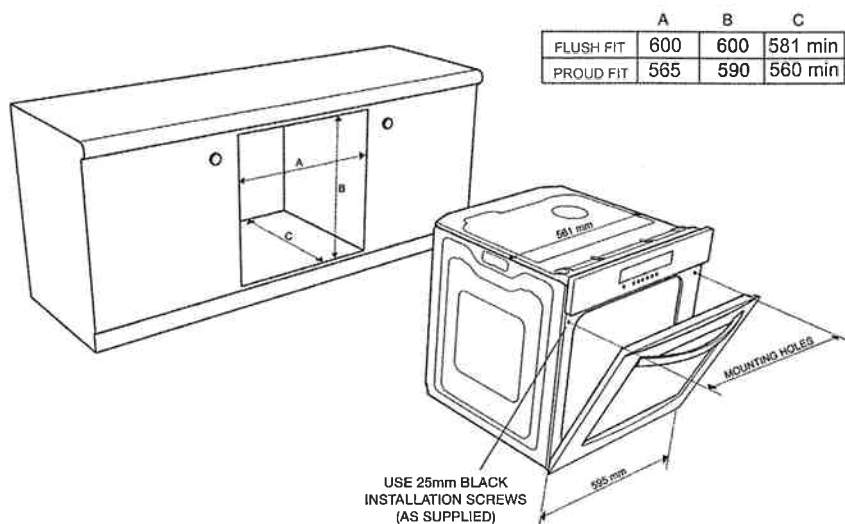
All built-in ovens are 595mm wide



INSTALLATION

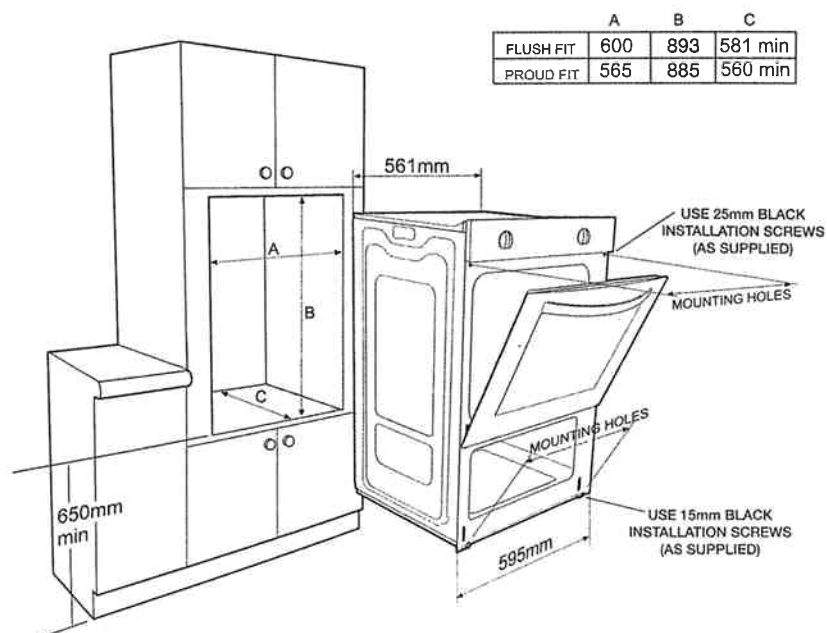
Underbench Ovens

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



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

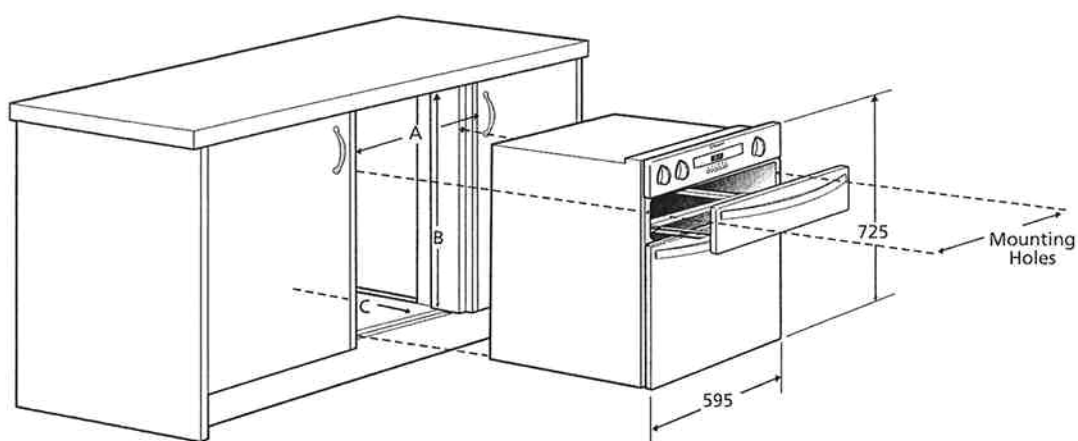
Separate Grill Wallowen & Duo Oven



INSTALLATION

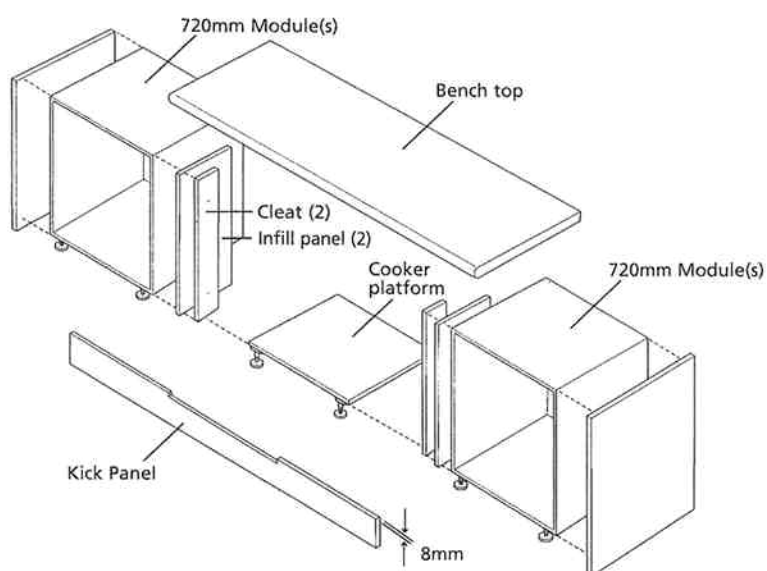
Separate Grill Underbench Ovens

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



Recommended Cabinet Design

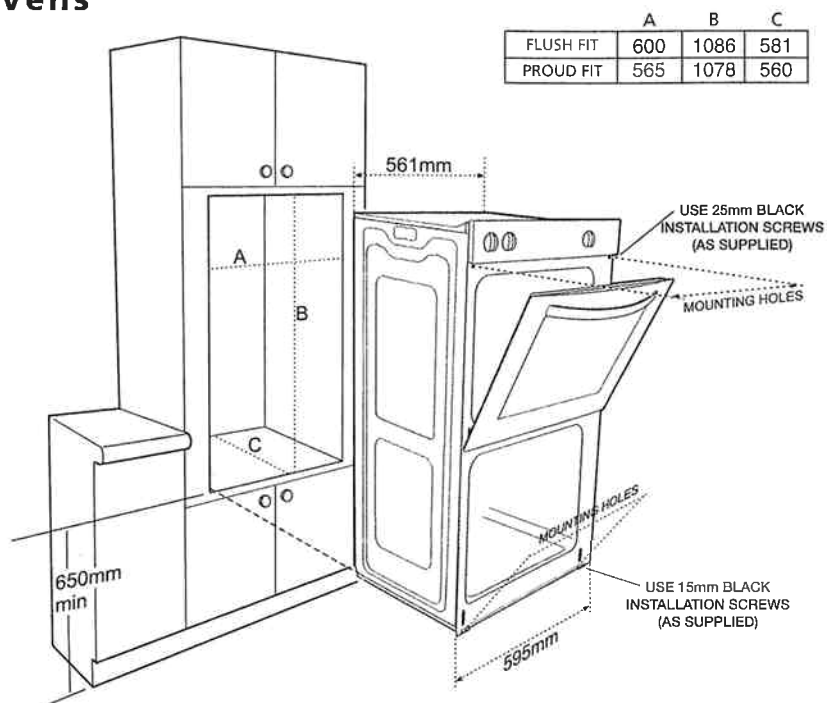
NOTE TO INSTALLER: For Separate Grill Underbench Installations where a Cooktop is installed directly above the appliance, a minimum clearance distance of 10mm must be allowed for between the bottom of the cooktop & the top of the Separate Grill Underbench Oven.



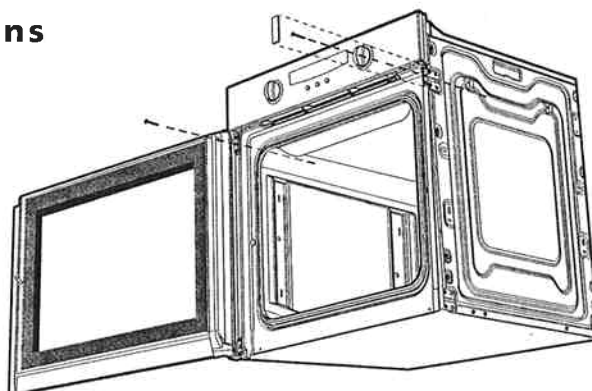
Supporting shelf 8mm below door line to give perfect alignment of cooker & cupboard (kickboard notched to suit).

INSTALLATION

Double Ovens

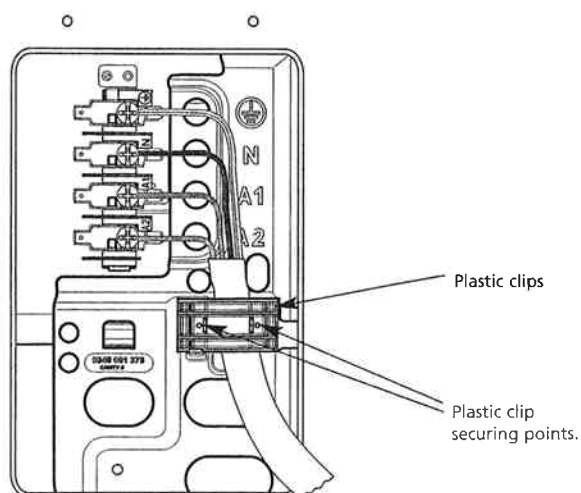


Side opening door ovens



Hard Wiring Detail

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

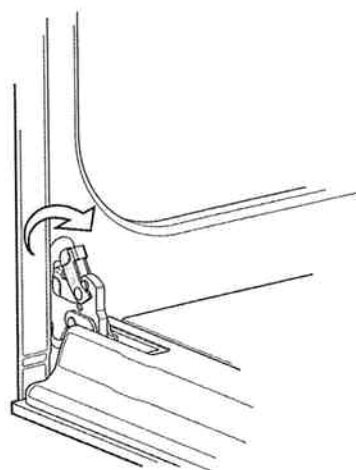


INSTALLATION

Door Removal for Dual Cavity Installation

Removing the door from your appliance

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

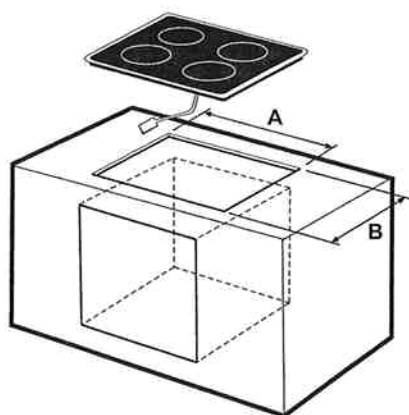


Replacing the door to your appliance

- Relocate both hinge arms at the same time into the front housing.
 - Ensure that the location notches on the bottom of the hinge arms are positioned onto the lower cutout lip.
 - Close the door partially to ensure that the location notch drops into place.
 - When the hinges are located, open the door fully and ensure the stirrups are disengaged.
- NOTE:** Never use force and always ensure that the location notch is correctly engaged before you operate the door.

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

Cooktops



COOKTOP DIMENSIONS

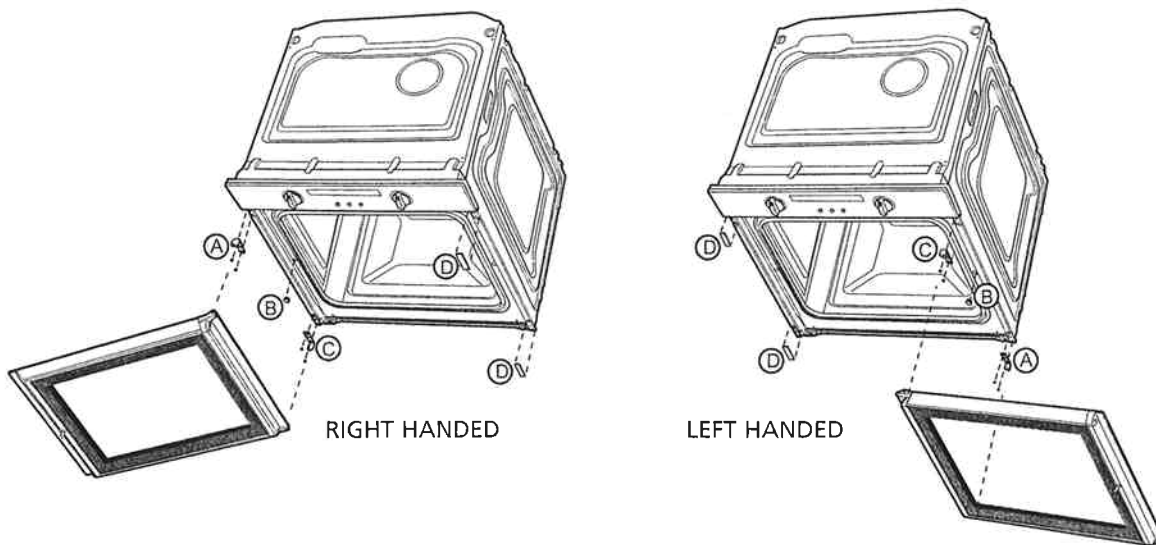
Overall Cooktop Dimensions	
Width	605mm
Depth	505mm
Depth of Base	45mm

COOKTOP CUT-OUT DIMENSIONS

	A	B
Cooktop	588mm	485mm

A minimum gap of 40mm must be maintained between the top of the underbench oven and the bottom of the cooktop to ensure adequate ventilation and space for the interconnection lead.

INSTALLATION



Door conversion for side opening ovens

Side opening door models can be converted from right hand opening (as delivered) to left hand opening. It is recommended that the installer complete the door conversion, at the time of installation. To do this, use the following instructions:

- Open the door fully so access to the top hinge bracket can be had with a Philip's head screwdriver.
- Whilst ensuring that the weight of the door is supported, unscrew the two screws at "A" on the top hinge bracket.
- Tilt the door slightly away from the appliance and the door can now be lifted off the bottom hinge bracket.
- Place the door down on a safe and stable surface and ensure that the top bracket is also placed in a safe place.
- The door has two pivot pins and washers beneath each hinge bracket. Ensure these are not lost, as they will be needed to reassemble the door.
- Remove the two screws at "C" on bottom hinge bracket.
- Remove the plastic plug on the front frame at "B" and also remove the insert from the opposite side. Then reverse these and insert them in the holes of the front frame. Note: to remove the two plugs a small flat bladed screwdriver will be needed.
- The top hinge bracket can now be screwed to the bottom hinge position on the opposite side. Using the two screws previously removed, insert and securely tighten.
- The oven door is symmetrical and is now rotated 180 degrees so the handle is on the opposite side. The door is now ready to be refitted.
- Ensure that the pivot pins and washers are in place and also place the bracket previously removed from "C" on the top hinge bracket of the oven door.
- Position the door bottom pivot pin into the bottom hinge bracket and tilt the door back towards the appliance so the top bracket is aligned with the mounting holes.
- Whilst supporting the weight of the oven door insert the two remaining screws and tighten.
- Check carefully that the oven door can be closed and opened and is operating correctly.
- Lastly, insert the square plastic trims (in the same bag as this book) into the hinge brackets at "D".

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 damages or for loss, damage or expense caused by the use of this appliance.
- 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 Aprina Ave, Glen Innes (09) 528 5555

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

WELLINGTON

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

CHRISTCHURCH

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

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

DUNEDIN

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

ELECTROLUX HOME PRODUCTS (NZ) LTD

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

(09) 573 2220

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

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

COOKING APPLIANCE WARRANTY – AUSTRALIA

Nothing in this warranty, limits any rights you may have under the Trade Practices Act or any other Commonwealth or State legislation. Such rights cannot be changed by the conditions in this warranty.

Subject to the conditions below, this appliance is warranted by Electrolux Home Products Pty Ltd, A.B.N. 51 004 762 341, (the "Company"), to be free from defects in materials and workmanship for a period of 24 months following the date of purchase (the "Warranty Period").

Conditions of the warranty:

- 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