

# USER MANUAL

POP663, POPS663, POP667, POP668,  
POPS668, POP783, POP883, PPP776, PGP657,  
PGP659, PXP688, PXP698, PDP790, PDP794



BUILT-IN COOKING APPLIANCES



Westinghouse

# CONTENTS

## CONGRATULATIONS

Dear customer,  
Congratulations on the purchase of your new oven.  
Follow the instructions below to ensure that you install your oven safely and that it runs efficiently.  
To avoid the risks that are always present when you use an electric appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.  
We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.  
After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

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Record model and serial number here:

Model:.....

Serial No:.....

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## IMPORTANT SAFETY INSTRUCTIONS

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

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



### WARNING

This symbol indicates information concerning your personal safety



### CAUTION

This symbol indicates information on how to avoid damaging the appliance



### TIPS & INFORMATION

This symbol indicates tips and information about use of the appliance



### ENVIRONMENTAL TIPS

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



This symbol indicates never to do this



This symbol indicates always do this



### TIPS & INFORMATION

#### IMPORTANT – CHECK FOR ANY DAMAGES OR MARKS

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



### ENVIRONMENTAL TIPS

#### INFORMATION ON DISPOSAL FOR USERS

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



### WARNING

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with 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. It will damage the enamel.



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## WARNING

### 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.
- ⊗ Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



## WARNING

### 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.

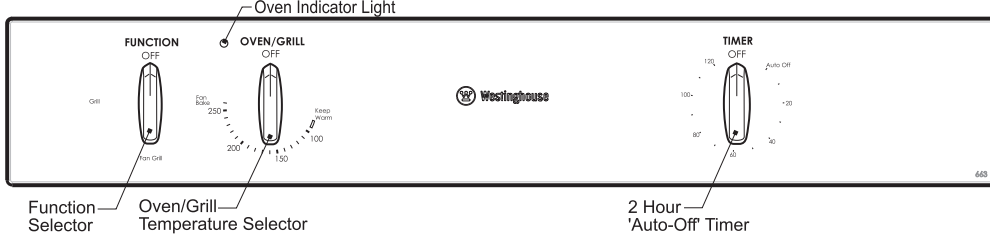
### INSTALLATION, CLEANING AND SERVICING

- ✓ 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.

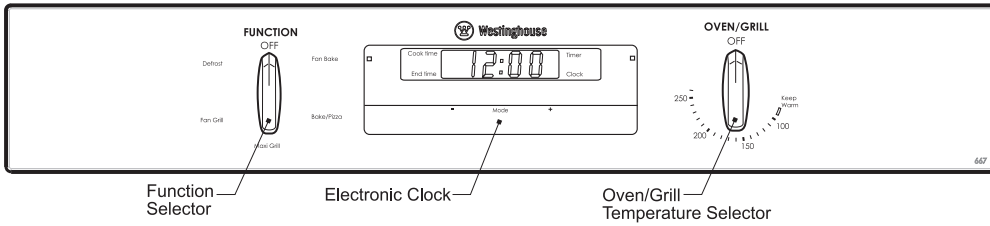
**This appliance must be earthed.**

## DESCRIPTION OF YOUR APPLIANCE

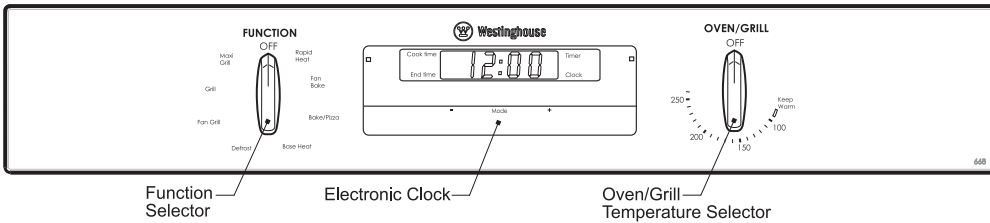
### Model POP663 & POPS663



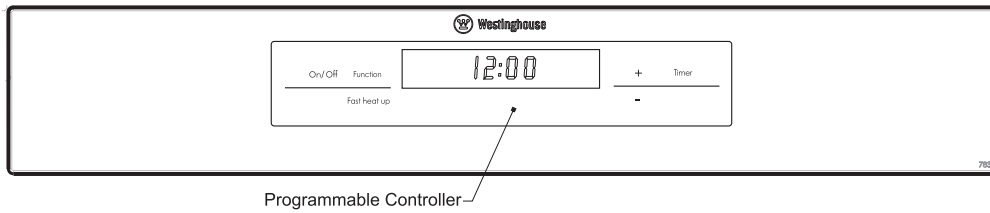
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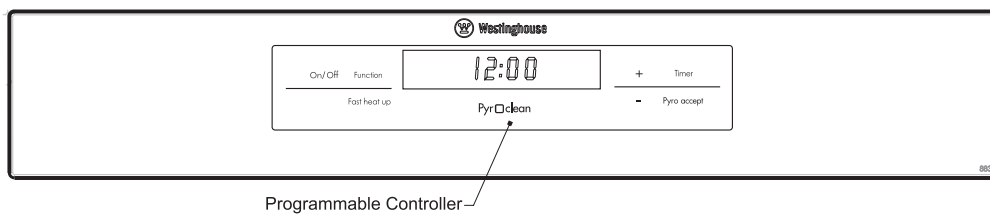
### Model POP668 & POPS668



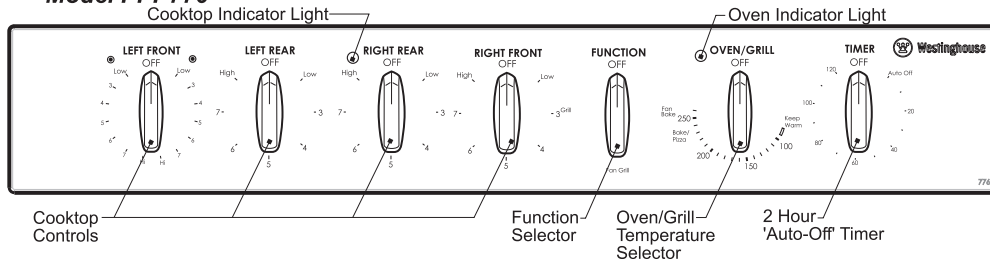
### Model POP783



### Model POP883



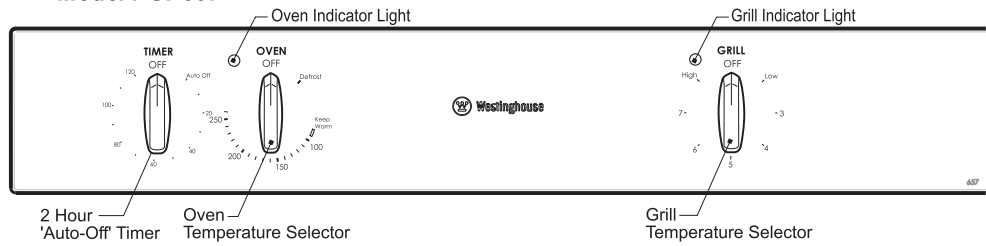
### Model PPP776



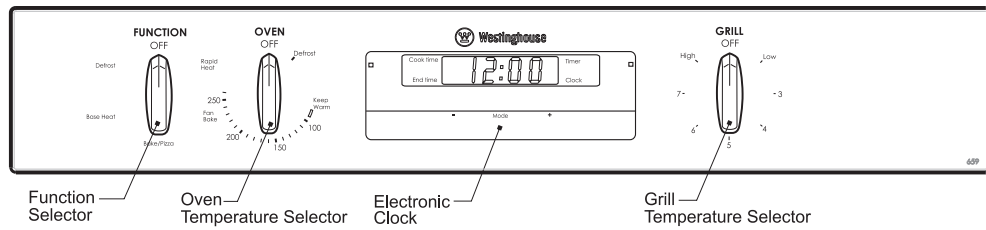
# DESCRIPTION

## DESCRIPTION OF YOUR APPLIANCE

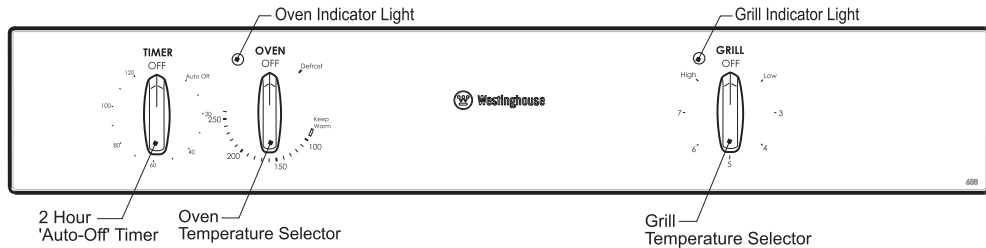
### Model PGP657



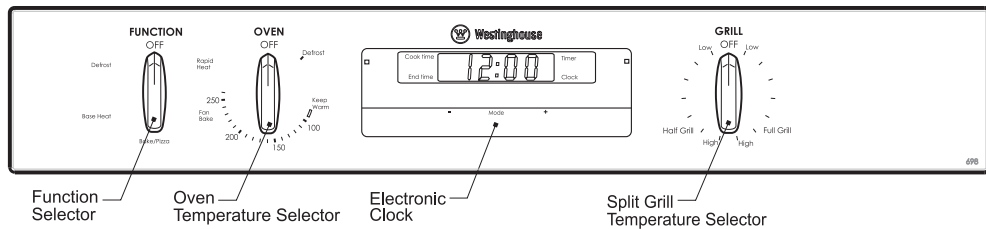
### Model PGP659



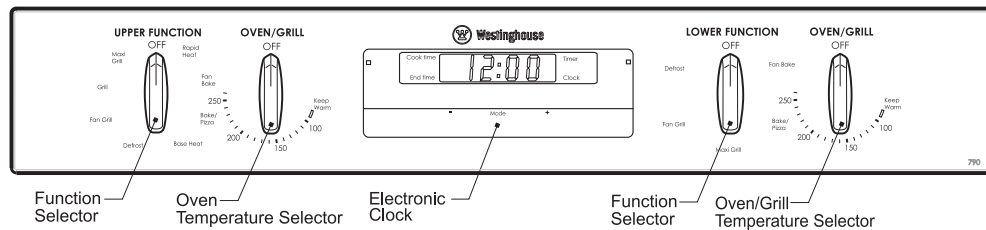
### Model PXP688



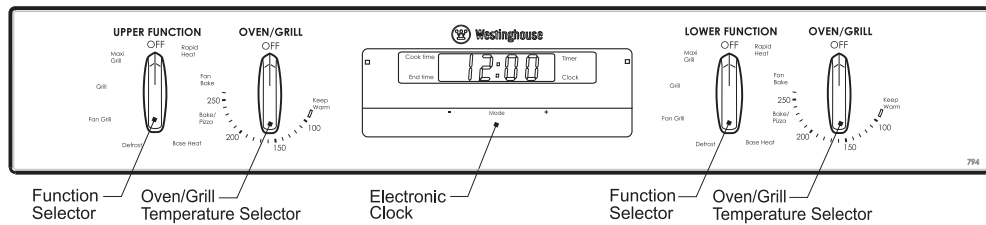
### Model PXP698



### Model PDP790



### Model PDP794



## BEFORE OPERATING YOUR APPLIANCE FOR THE FIRST TIME

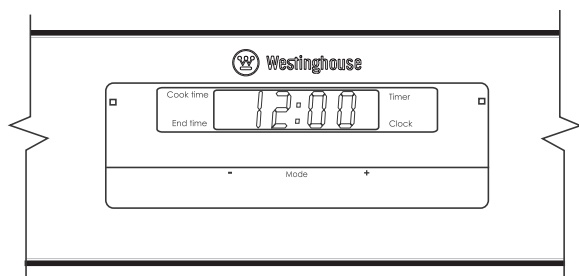
### TIPS & INFORMATION

#### 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.

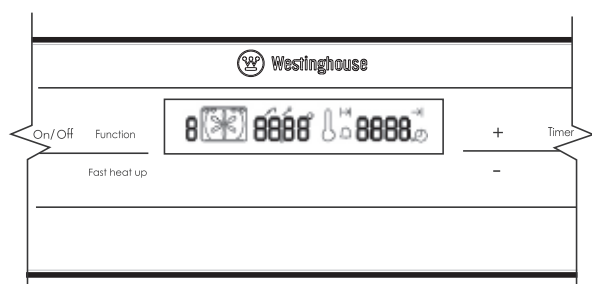
#### ELECTRONIC CLOCK

- 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 - or +. 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.*



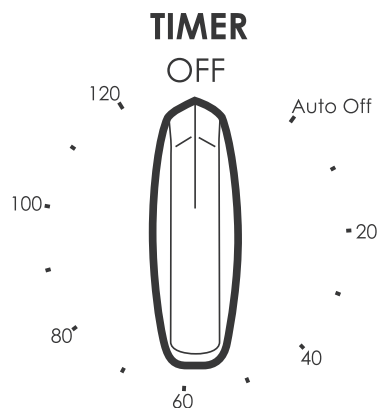
#### PROGRAMMABLE CONTROLLER

- 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 - or +. 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.



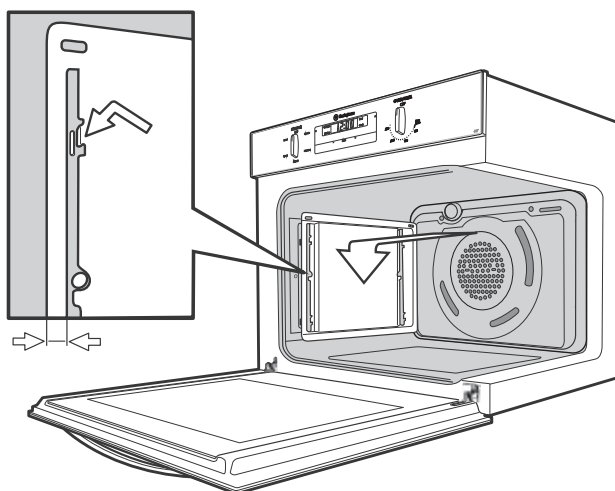
#### PREPARING YOUR APPLIANCE FOR THE FIRST TIME

- 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.
- DO NOT** line the oven with foil, it will damage the enamel.
- If your appliance is fitted with a 2-hour "Auto Off" timer, make sure it is set to the 'Off' marker for manual operation. See image.



# INSTALLATION

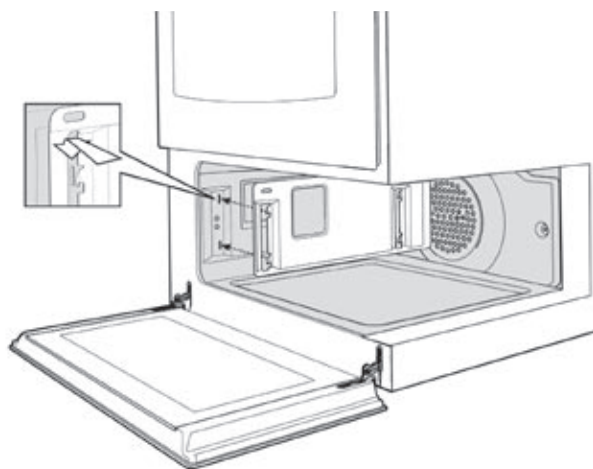
## INSTALLING YOUR OVEN ACCESSORIES



### 1. Catalytic liners (on selected models)

Catalytic liners are coated with a specially formulated enamel coating. This porous coating enables the "self cleaning" process – see page 26 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.

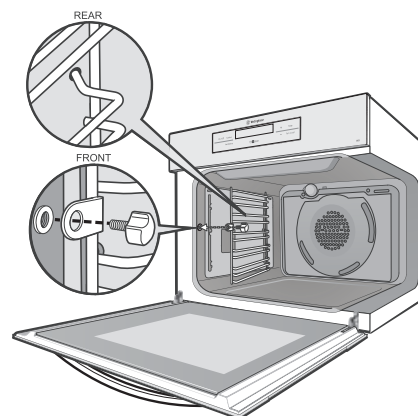
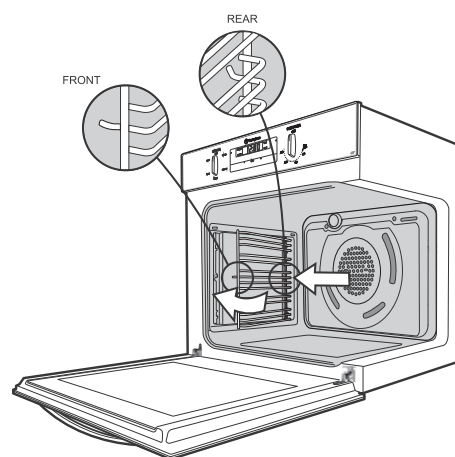
- The catalytic liners will attach to each side of your oven. There will be a left hand and right hand version. This is marked on the panel.
- Position the first liner as per the diagram. The black, shiny side of the liner should be facing the oven wall, the hooks pointing down and the word 'LH' positioned 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



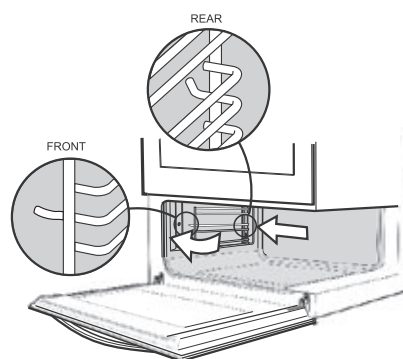
### 2. Side racks

The side racks that come with your oven are all fitted the same way except the side racks in model POP883, which are fitted with a screw at the front.

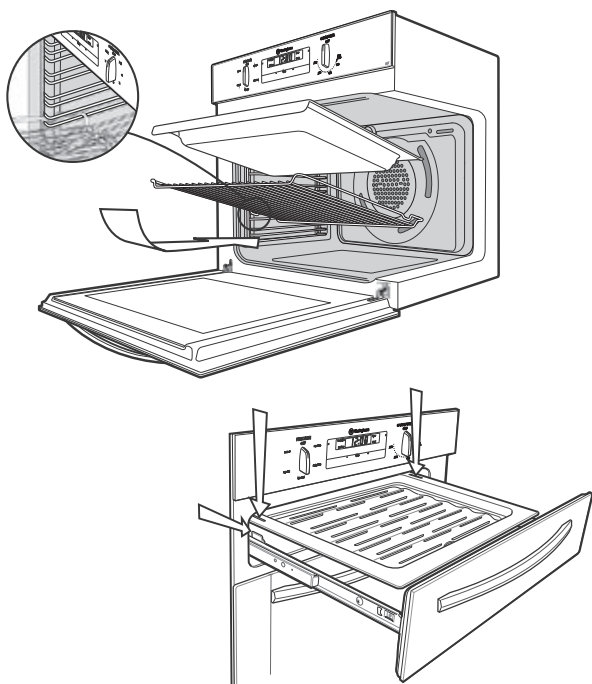
- Insert the largest peg into rear access hole provided. (refer to diagram below)
- Then locate the front peg into the front access hole and push in firmly.
- The Pyrolytic model (POP883S model only) features a screw instead of a peg to locate the front of the side rack (refer to diagram below)



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







### 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.

### 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.

- 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.
- Remove extra trays and dishes before roasting or baking.

#### To fit a tray to telescopic slides:

1. Fully extend the slides on both sides.
2. Select the tray you wish to use and position the slots on one side on the respective tabs of the slide.
3. Drop the other side down so that the tray is fully seated on both slides.

When fully inserted the shelf/tray should not interfere with the closed oven door.

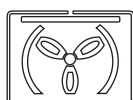


## USING YOUR OVEN

### Understanding your oven functions

Your oven will have a selection of the following functions; description and touch control symbol illustrated below. Refer to "Description of your appliance" (page 5) to confirm what functions are available to you.

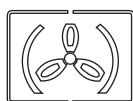
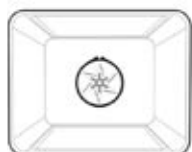
#### LARGE OVEN



Function 1

#### 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.



Function 2

#### 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.

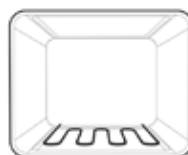


Function 3

#### 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.

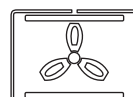
You can use the "bake" function for single trays of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



Function 4

#### Base Heat

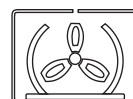
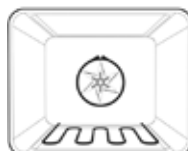
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The "base heat" function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using only one shelf. For best results, use silver or shiny trays.



Function 5

#### 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.

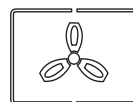
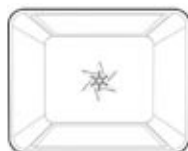


Function 6

#### 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.

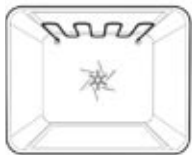
The "pizza" function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.



Function 7

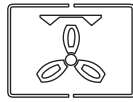
#### Defrost

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.



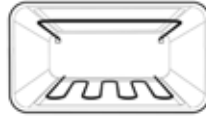
#### Fan Grill

"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.



Function 8

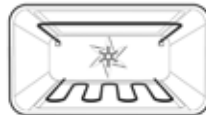
#### SMALL OVEN/GRILL



#### Bake (Duo oven only)

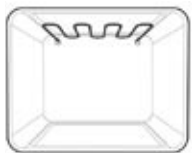
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature.

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



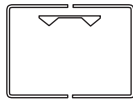
#### Fan Assist (Duo oven only)

Heat comes from the elements above and 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 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.



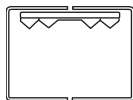
Function 9



#### 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.

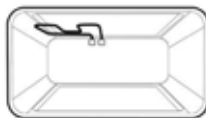


Function 10



#### 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 Wall ovens 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.



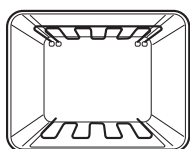
## USING YOUR OVEN



### Fast heat up POP783 and POP883 models

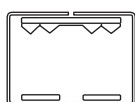
"Fast heat" can be selected in the initial heat up phase of any cooking function. During "fast heat" the heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than on standard "bake". See page 17 for more information.

FHU



### Pyrolytic cleaning

The "Pyrolytic cleaning" function is used for cleaning the main oven. It cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can be wiped out of the oven cavity.



Function 11

### Cooling/Venting fan

Your built-in appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. 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. It will switch off by itself once oven is cool.

### 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:

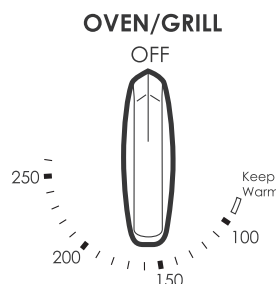
- Keeping the amount of water used whilst cooking to a minimum.
- Making sure that the oven door is firmly closed.
- Baking custard in a baking dish that is slightly smaller than the water container.
- Cooking casseroles with the lid on.

*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.*



### Pre-heating your appliance

For best results when baking it is recommended that you preheat your oven for 30 minutes. Preheat the grill for 3 minutes to obtain best results. 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.

## USING YOUR COOKTOP

### 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 for non fan modes. For fan-forced modes the temperature should be reduced by 10°C.

	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

Please refer to the cooking guide to choose the best oven setting for your recipes.

**NOTE:** DO NOT line oven with foil, it will damage the enamel. DO NOT use the base of the oven for cooking – it will damage the enamel.

### CAUTION

The ceramic cooktop is made from ceramic glass, a tough durable material that withstands heating and cooling without breaking. However, it must be remembered that 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 Customer Care Centre by phoning 1300 363 640.

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.



## USING YOUR COOKTOP

### 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.

### 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

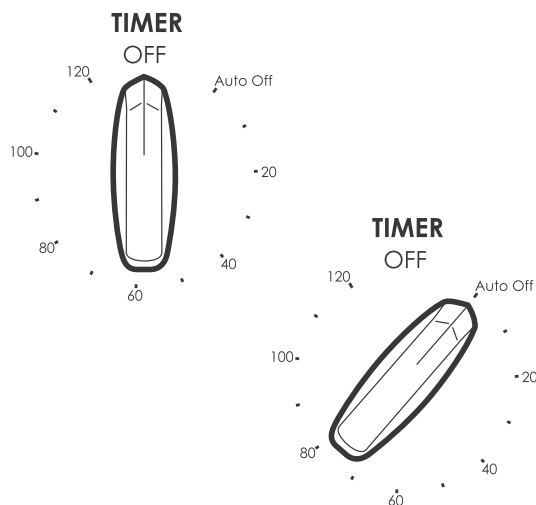
PROBLEM	POSSIBLE CAUSE	WHAT TO DO
Heating elements not working	<ol style="list-style-type: none"> <li>1 Power not switched on</li> <li>2 Controls incorrectly set</li> <li>3 Household fuse blown If the fuse continues to blow, contact the Service Centre</li> </ol>	<ul style="list-style-type: none"> <li>•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

## 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 'Off' mark.

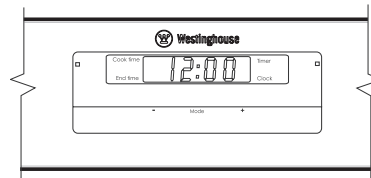
*NOTE: It is not recommended to use this timer for short durations (e.g. boiling eggs).*



## OPERATING THE ELECTRONIC CLOCK

### ELECTRONIC CLOCK

#### Touch Control (POP667 & POP668 model only)




#### General features


Your touch control clock has the following features:

- **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 touch control clock 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 – or +. 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.*


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

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

#### Setting the timer

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

#### 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 "mode" until the "cook time" indicator  begins flashing.





## OPERATING THE ELECTRONIC CLOCK

- Set the cooking duration you want by using – or +. 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

- Check the clock displays the correct time of day.
- Select the desired oven function and temperature. The oven indicator light will glow and the heating source will come on.
- Press “mode” until the “end time” indicator ■ begins flashing.
- Enter the time of day you want to finish cooking by pressing – or +. 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

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

### To check or cancel settings

- To check your settings, press “mode” 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.
- To cancel “delayed start” press “mode” until a light flashes next to “cook time”. Press and hold “–” until the clock no longer reverses (“0:00” and 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.
- To cancel “auto off” press “mode” until a light flashes next to “cook time”. Press and hold “–” until the clock no longer reverses (“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.

- Turn the function and temperature controls to the off position.
- Press “+” or “–” or “mode” to stop the timer from beeping.

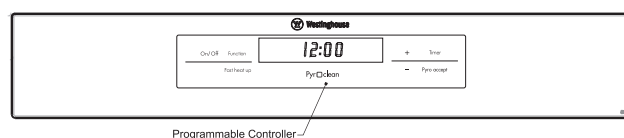
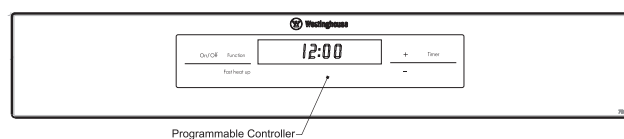
### Switching the clock display ON and OFF

- Press together “+” and “–” for 2 seconds to switch ‘off’ the display.
- Press together “+” and “–” for 2 seconds 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 POP783 & POP883 PROGRAMMABLE CONTROLLER

### Touch Control



### 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.

- To set the time of day in hours and minutes press the – or +. 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.*

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

- Switch off the appliance by pressing “On / Off”.
- Press “Timer” as many times as necessary until the “set clock” symbol ⌚ and “timer arrow” ► flash on the clock display.
- Press “+” or “–” to change the time. 5 seconds after the last change the “set clock” symbol ⌚ and “timer arrow” ► will disappear, confirming the time has been set.

### Setting the oven function

- Switch on the appliance by pressing the “On / Off”.
- Press the “Function” 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

- Press the – or +, 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” and then press the – or + to change the temperature.*



#### Setting the cooking time

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" as often as necessary, until the "cook time" →| symbol appears.
3. Set the desired cooking time by using the – or +, 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 "+" or "-".

#### Setting the stop time

1. Select the desired oven function and cooking temperature.
2. Press the "Timer" as often as necessary, until the "end time" →| symbol appears flashing.
3. Set the desired switch-off time using the – or + 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 "+" or "-".

#### 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 "Timer" as often as necessary, until the "cook time" |→| symbol appears.
3. Set the desired cooking time by using – or +, whilst the "timer arrow" ► is flashing.
4. Press "Timer" as often as necessary, until the "end time" →| symbol appears flashing.
5. Set the desired switch-off time using the – or + 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 "+" or "-".

#### 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 "Timer" as often as necessary, until the "minute minder" symbol ⏰ appears flashing. Set the desired length of time using – or + 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 ⏰ will appear on the display.
2. To stop the signal, press "+" or "-".

#### 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". The oven lights will light.
2. Select the desired oven function by pressing "Function".
3. Set the cooking temperature by pressing the – or + 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". 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 temperature is above the preset temperature.*

#### 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".
2. Press "Function" and – 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 "Function" and – 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 symbol is pressed.

1. Ensure the oven is off by pressing "On / Off".
2. Press "Function" and + 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.

#### 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.
- Remove unnecessary trays or dishes when roasting or baking.

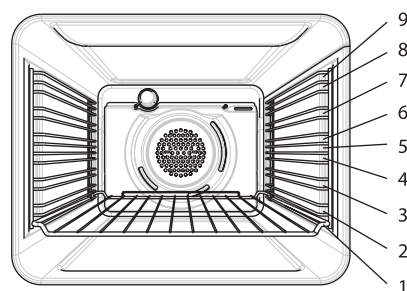
### Oven shelf location

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:

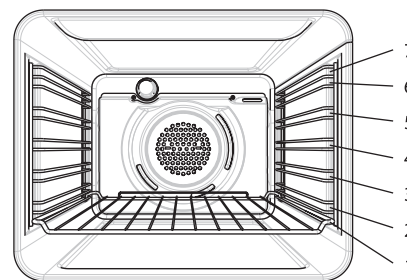
- When cooking with 1 shelf, use position 3 or 4.
- When cooking with 2 shelves, use position 3 and 5 (7 position rack) or 3 and 7 (9 position rack). Refer to cooking guide.

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

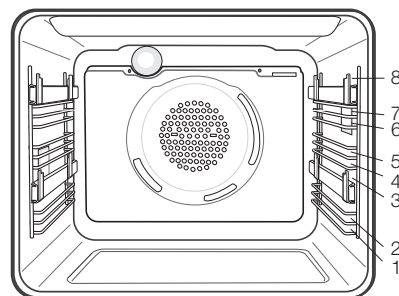
### Oven shelf location – POP783 model

Your oven has 8 positions for shelves. These are numbered from 1 (the lowest shelf position) to 8 (the highest shelf position).

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

- When cooking with 1 shelf, position at 3, 4, 5 or 6.
- When cooking with 2 shelves, position them at 3 and 7.

Refer to cooking guide.



### 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. We recommend that you preheat your oven for 30 minutes.

#### Modes without Oven Fan

FOOD		TEMPERATURE °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	2	30 – 35
Meringues	Hard – individual	110	2	90
	Soft – individual	180	2	15 – 20
	Pavlova – 6 egg	110	1	75
Cakes	Patty cakes	190	3	15 – 20
	Sponge – 4 egg	180	2	20 – 30
	Shallow butter cake	180	2	30 – 40
	Rich fruit cake	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

#### Modes with Oven Fan

FOOD		TEMPERATURE °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.

## COOKING GUIDE

### Roasting Meat

1. Place the meat in the oven and set the temperature between 180°C and 200°C. (It is recommended to wrap your meats in an oven roasting bag or foil to prevent fats and oils from splattering, making it easier to clean your oven.)
2. Use the grill/oven dish and smokeless grill insert. Place the meat on the insert.
3. Do not pierce the meat, as this will allow juices to escape.
4. When the meat is cooked, take the roast out of the oven, wrap in aluminium 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 Well done	40 60
Veal	180°C	Well done	60
Pork	200°C	Well done	60

### Roasting poultry and fish

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

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

POULTRY & FISH	RECOMMENDED TEMPERATURE	MINUTES PER KILOGRAM
Chicken	180°C	45 – 50
Duck	180°C – 200°C	60 – 70
Turkey	180°C	40 – 45 (<10kg)
		35 – 40 (>10kg)
Fish	180°C	20

## GRILLING GUIDE

### Grilling hints



### TIPS & INFORMATION

*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.

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.

## Guide to better grilling

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

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. 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. Place the oven/grill dish on the bottom rack.
2. Place meat/poultry on an oven shelf above the oven/grill dish.
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 PG.28)

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

## CLEANING YOUR APPLIANCE



### TIPS & INFORMATION

- 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!

Your stainless steel appliance is manufactured from a mark resistant stainless steel. This special stainless steel resists marks such as finger prints and water spots. To keep your stainless steel appliance looking at its best, you should clean it regularly. Wash with warm soapy water and rinse with clean water. Wipe with clean water and a soft clean cloth to remove soap residue.

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



### TIPS & INFORMATION

DO NOT use stainless steel cleaners, abrasive pads or other cleaners as they are likely to scratch the surface. Damage due to poor cleaning technique is not covered by your warranty.

#### 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

#### Oven

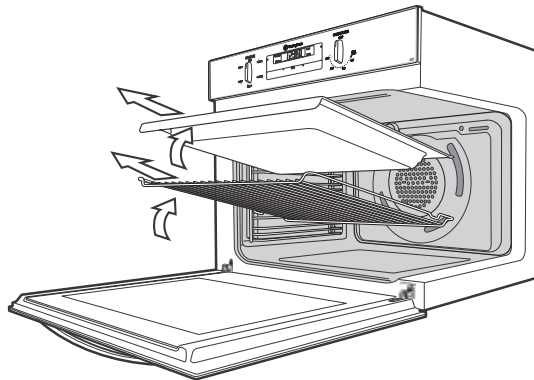
- Always keep your appliance clean. Ensure that fats and oils do not accumulate around elements, burners or fans.
- Always keep the oven dish, baking trays, grill dish and grill dish inserts clean, as any fat deposits may catch fire.

- 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

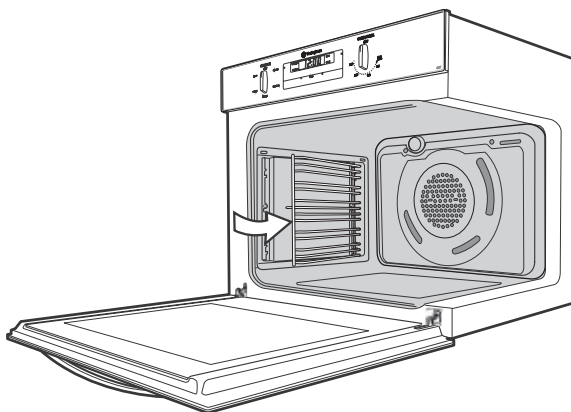
- Always keep the grill dish and grill dish insert clean, as any fat deposits may catch fire.

#### Cleaning your oven accessories



#### Removing the trays and shelves from your appliance

- Slide the dish and grill tray 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 tray and shelves in hot soapy water.
- Reverse the above steps to put the grill tray and shelves back again.
- Ensure that they are placed between the 2 support wires. See page 9 for more details.

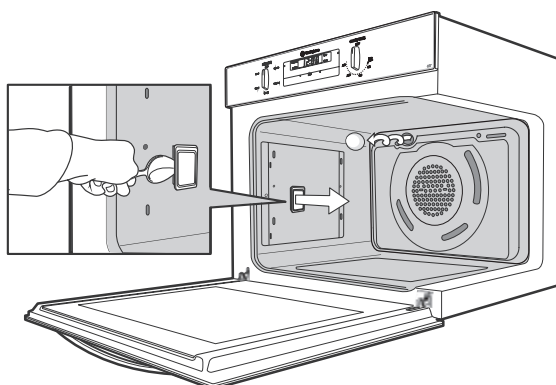


#### Removing the side racks (shelf supports)

- Grasp the shelf support at the front.
- Pull it firmly inwards.
- To install the shelf support, see page 8.



# CLEANING



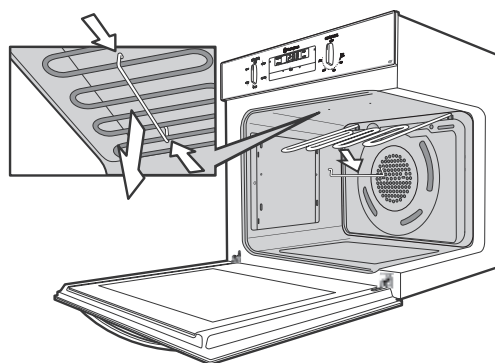
## Removing and replacing the oven light and side light (where fitted)

- 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 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.



## WARNING

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

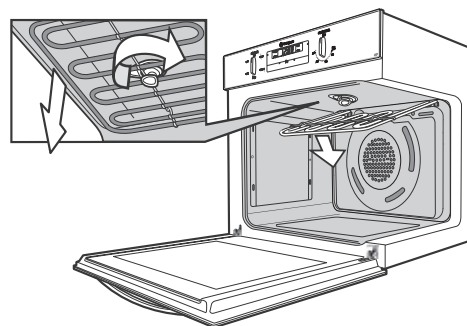


## Releasing the grill element

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

## Retaining wire models

- Lift element up carefully.
- Pull hanger clip to the left or right to unhook it. The element will drop down freely.



## Rotating latch models

- Rotate latch 180°. The element will drop down freely.

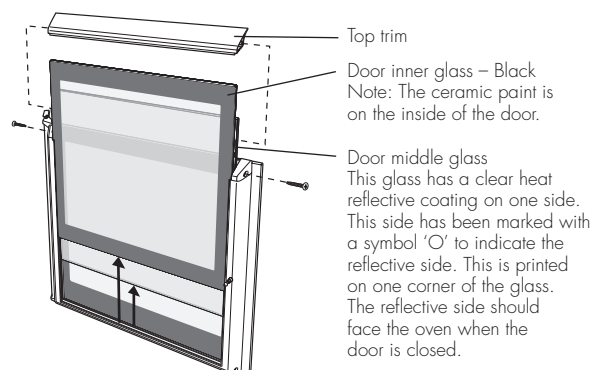
## Cleaning your oven door (side opening door)

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.



## CLEANING THE PYROLYTIC OVEN DOOR

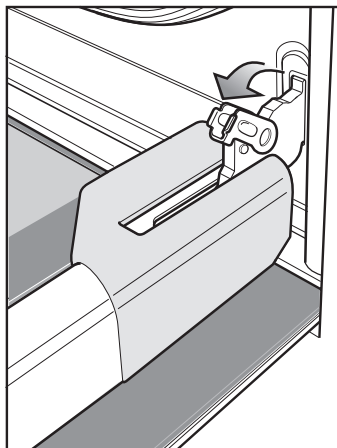
(POP883 MODEL ONLY)

Your pyrolytic oven is equipped with an oven door that can be disassembled in order to clean all the panes of glass.

### Positioning the door for dismantling

The door needs to be positioned at an angle to aid in the disassembly of the panes.

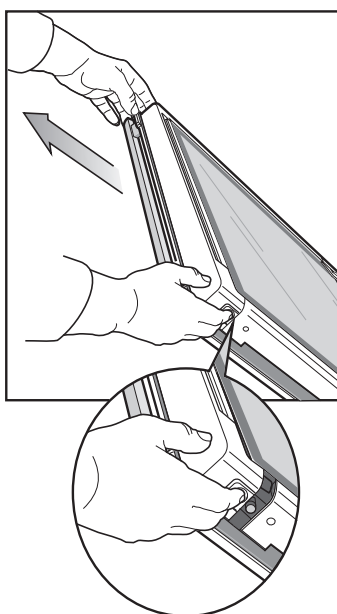
- Open the oven door fully and flip out the hinge locating tab to the open position.



- After the locating tab has been positioned, gently close the oven door until it stops on the locating tab. The door is now ready for dismantling.

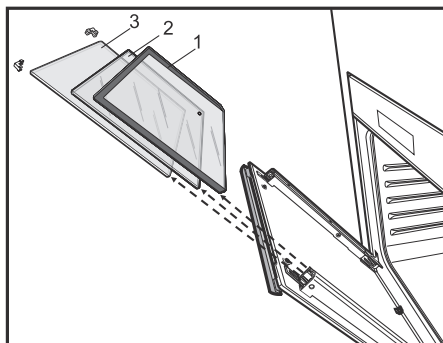
### Removing the top door trim

- Push in the 2 buttons on either side of the trim.
- Lift the trim away from the door.



### Removing the glass panes

- Remove the 3 panes of glass starting with pane 1.
- When removing pane 3 ensure that the 2 rubber supports are removed before cleaning. **Do not misplace them!**



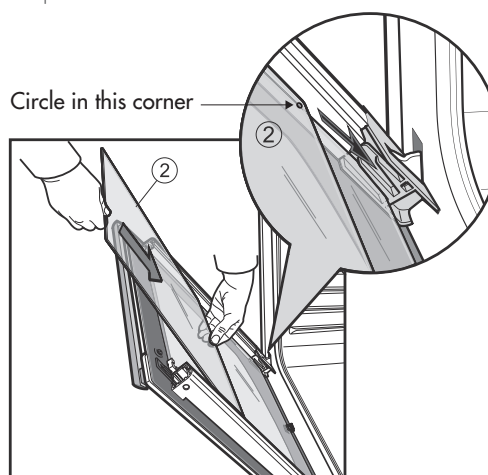
### Cleaning the glass panes

Clean with a damp cloth.

Do not use scouring agents or abrasive sponges as these could damage the reflective surface. Dry thoroughly before reassembly.

### Replacing the glass panes

- Replace the glass panes back into the door starting with pane 3.
- Ensure this pane is placed into the correct slot and that the 2 rubber supports are in place.
- Next replace pane 2. There is a reflective coating on this pane. This coating is indicated by a circle printed on its surface. Ensure this circle is in the same corner as pictured below.



- Replace pane 1 ensuring the black screening is facing inwards towards the oven.

### Replacing the top door trim

Replace the trim ensuring the clips snap into the 2 location holes. Flip the hinge locating tab back into its original position and close the door.



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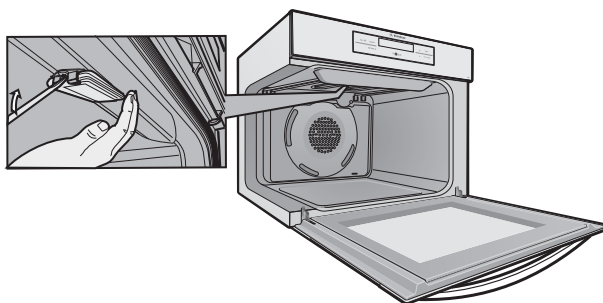
#### Replacing the oven top light (POP883 model only)



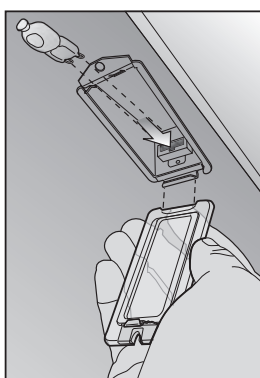
#### WARNING

Turn the appliance off at the main switch to make sure there is no power to the oven.

- The top light is positioned behind the grill deflector at the top of the oven.
- To remove the globe the shelves should first be removed from the oven.
- Insert a small screw driver into the glass cutout between the two metal clips on the left hand side, as shown in diagram.
- Gently lever the glass cover off, by pushing the screw driver in and moving it upwards, whilst holding the glass cover with the other hand. (If not supported, the glass cover can fall and break).



- Remove the faulty globe by pulling it directly out of its holder.
- Replace the old globe with a new one, ensuring not to directly touch the surface of the globe with your fingers, (A tissue or soft cloth is best for this.)



- Pick up the glass cover and place short edge into right side of housing; push up opposite end of glass cover until it snaps into position.
- Resecure the top element in place.

## CATALYTIC LINERS

(WHERE FITTED)

Some models come with Catalytic liners. 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 liners and you wish to purchase them, they are available from the Customer Care Centre.*

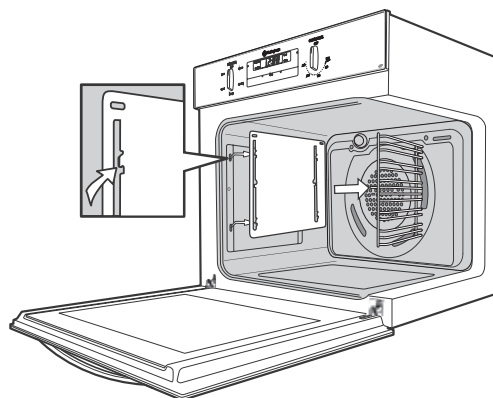
#### Operation

The catalytic liners 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 oxidation 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

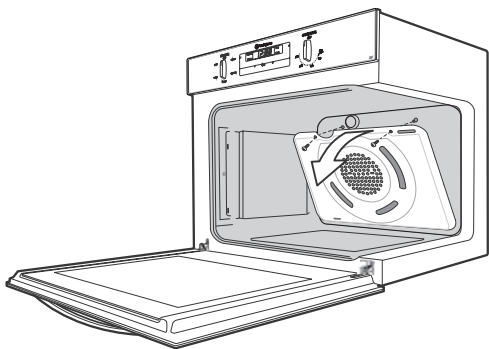
Should the panels become heavily soiled, they will need to be taken out of the oven and cleaned by hand. They should be soaked in warm, soapy water for at least 2 hours and then wiped clean with a soft cloth.

*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 8 for re-installing your side liners.



#### Removing and replacing the catalytic fan baffle (where fitted)



#### CAUTION

The oven must be switched off before removing the fan baffle, and the fan baffle must be replaced in accordance with instructions.

- 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.



#### TIPS & INFORMATION

*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. The fan baffle must be flush with the back wall of the oven.

## PYROLYTIC CLEANING OF THE OVEN CAVITY

(POP883 MODEL ONLY)

#### Operation

If your oven has the Pyrolytic self-cleaning function, it cleans by burning off the spatters and accumulated dirt and grease from the oven liner, at high temperature. This process produces ash which can then be wiped out of the oven cavity.



#### CAUTION

During the pyrolytic cleaning process the oven becomes very hot (approximately 500°C).

- Please keep small children at a safe distance
- During pyrolytic cleaning the air outlet vent above the door must be kept clear of any obstruction (eg bulky tea towels).
- It is recommended you clean your oven regularly to keep the oven in its best condition.
- Do not use your oven to clean miscellaneous items (eg cookware).

#### Before carrying out the Pyro function.

All accessories must be removed from the oven. This includes shelves, trays and side racks. Clean large pieces of dirt or grease from the oven liner.

There are 2 Pyro cleaning cycles you can use.

SOILING	DURATION
Light clean	2hrs 00min
Normal clean	2hrs 30min

Duration includes heat-up time and cool-down time for the oven.

- **Light clean**  
This is an energy saving cycle that can be used on a regular basis if your oven is lightly soiled. Possibly after every 2nd or 3rd time you roast meat.
- **Normal clean**  
Use this as your regular cycle about once every 2-3 months to clean your oven.

#### Starting the Pyro clean function

1. Switch on the appliance by pressing "On/Off".
2. Press "Function" as many times as necessary until the word "P1" is displayed.
3. Press "+" or "-" to choose 2hrs 00min or 2hrs 30min for the appropriate level of cleaning.
4. Press Pyro Accept to commence the cleaning process.



#### TIPS & INFORMATION

During Pyro cleaning the door will automatically lock when the temperature in the oven approaches 300°C. (A key symbol will appear on the display.) The door will only unlock when the oven has cooled to a safe temperature. Turning the function off will not unlock the door. This will only happen when safe temperatures are reached.

*Note: The cooling fan will operate at an increased speed for Pyro cleaning and will continue to run until the oven has cooled down. This is normal.*

#### After Pyro cleaning

After cool-down you can wipe the ash out of the oven with a soft damp cloth and warm water. To restore the enamel shine to more difficult areas, use a damp cloth with white vinegar and detergent.



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# SOLVING PROBLEMS

## SOLVING PROBLEMS

### Faults

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

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

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

### Data Plate

When you need information, service or replacement parts please:

- Tell us the 1. Model, 2. Model Number & 3. Serial Number shown on the data plate. The data plate is visible when the oven or grill door is open.

If you need more information, please contact the Customer Care Centre on: 13 13 49 (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"><li>• Time of day not set.</li><li>• Power not turned on.</li><li>• Controls are incorrectly set.</li><li>• Household fuse has blown or power supply is off.</li><li>• Child-proof oven lock activated. (Refer to operating instructions).</li></ul> <i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i>
Oven light not working:	<ul style="list-style-type: none"><li>• Lamp blown or loose in socket.</li><li>• Household fuse has blown.</li></ul> <i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i>
Oven not heating enough:	<ul style="list-style-type: none"><li>• Foil or trays on bottom of oven.</li></ul>
Oven not working:	<ul style="list-style-type: none"><li>• Timer is in "AUTO" mode. (Refer to timer operating instructions)</li><li>• Household fuse has blown.</li></ul> <i>NOTE: If the household fuse continues to blow, call the Customer Care Centre.</i>
Timer flashing on display:	<ul style="list-style-type: none"><li>• Power failure or interruption.</li></ul> <i>NOTE: Reset time of day and any cooking functions you were using. (Refer to TIMER operating instructions).</i>
Unit smoking when first used:	<ul style="list-style-type: none"><li>• Protective oils being removed.</li></ul>
Condensation building up:	<ul style="list-style-type: none"><li>• Reduce amount of water used in cooking. (Some condensation is normal)</li></ul>
Door cannot be replaced after removal	<ul style="list-style-type: none"><li>• Stirrup not engaged properly.</li></ul>
Pyrolytic cycle not working	<ul style="list-style-type: none"><li>• All accessories must be removed from the oven</li></ul>

*NOTE: Only authorised personnel should carry out servicing.*

## INSTALLATION



### WARNING

#### 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 4.7.1
- 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.

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



### WARNING

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 flexible supply 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.*

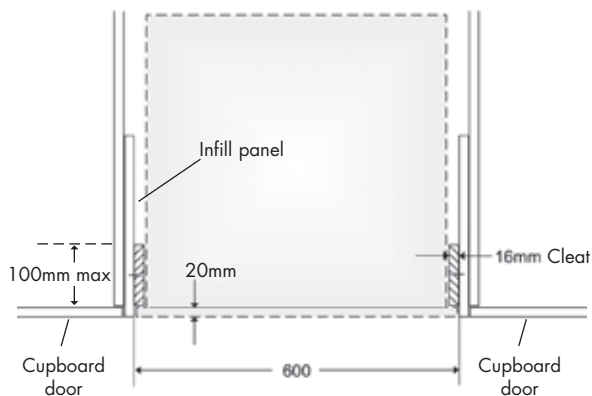


Figure A – Flush fit (top view)

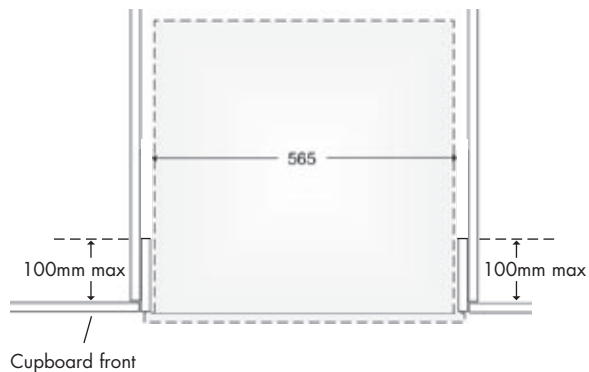
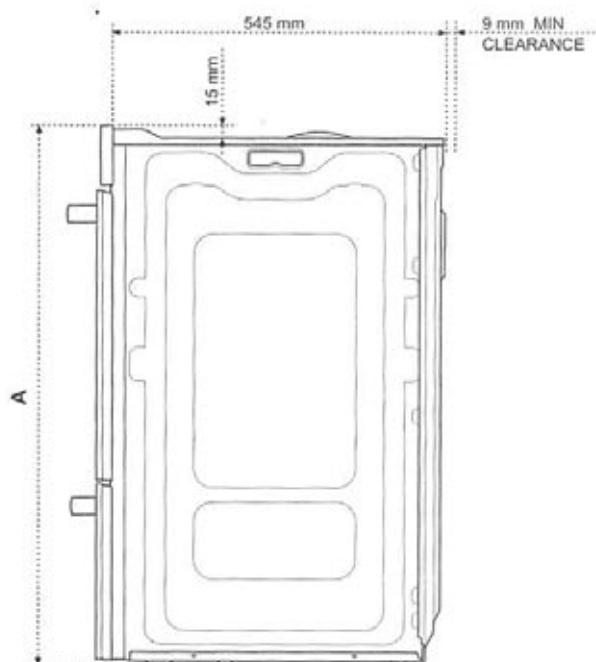


Figure B – Proud fit (top view)

### Oven Dimensions

	A
Underbench Oven	595mm
Separate Grill Underbench Oven	725mm
Separate Grill Wall Oven	888mm
Duo Oven	888mm
Double Oven	1083mm

All builtin ovens are 595mm wide

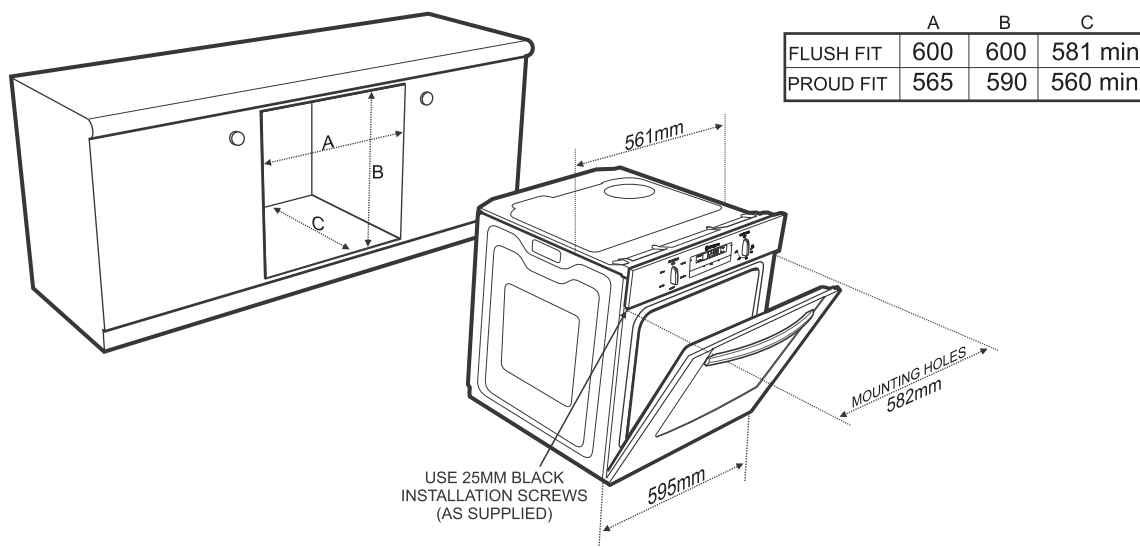


# INSTALLATION

## INSTALLATION

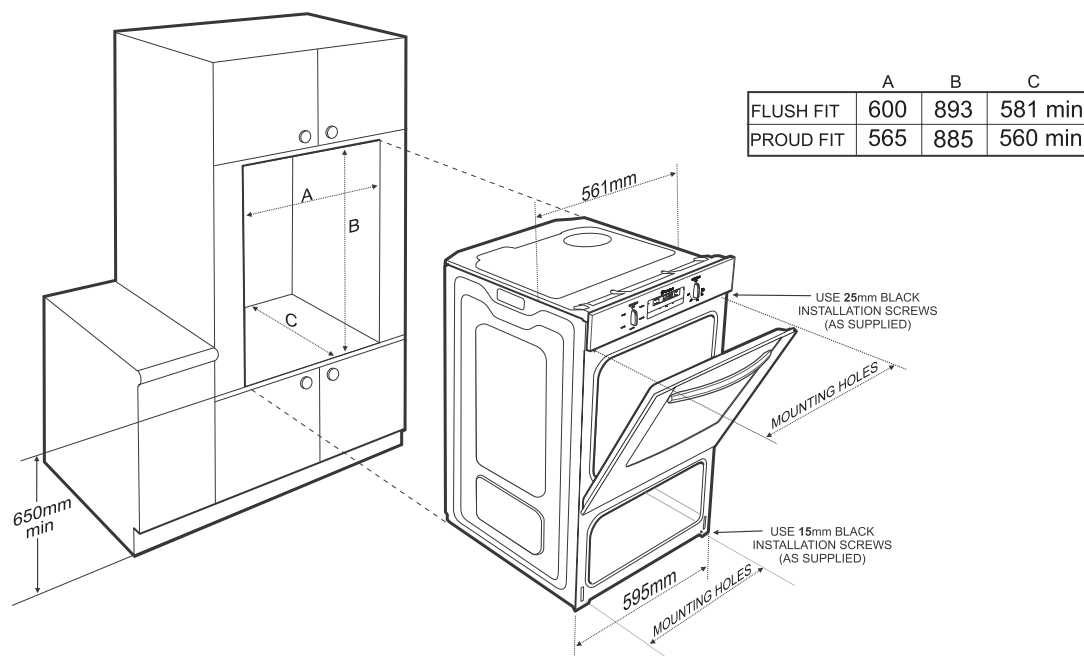
### Underbench Ovens and Side Opening Door Ovens

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.



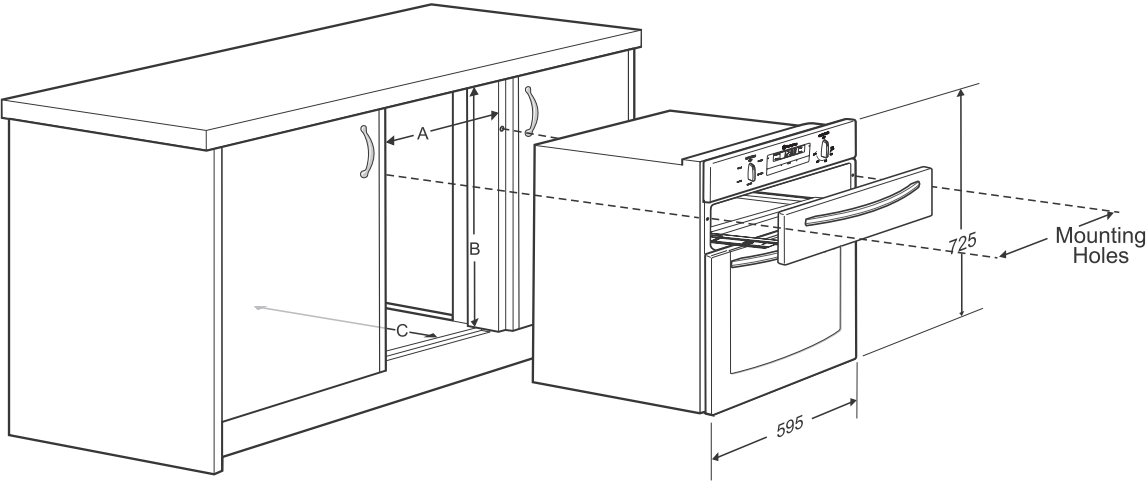
*NOTE: If a powerpoint is fitted it must be accessible with the appliance installed.*

### Separate Grill Wall Oven & Duo Oven



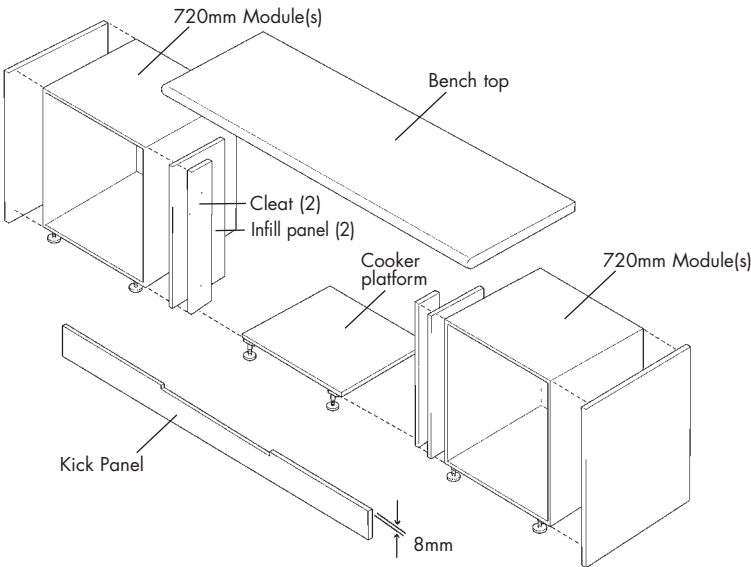
Separate Grill Underbench Ovens

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



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.

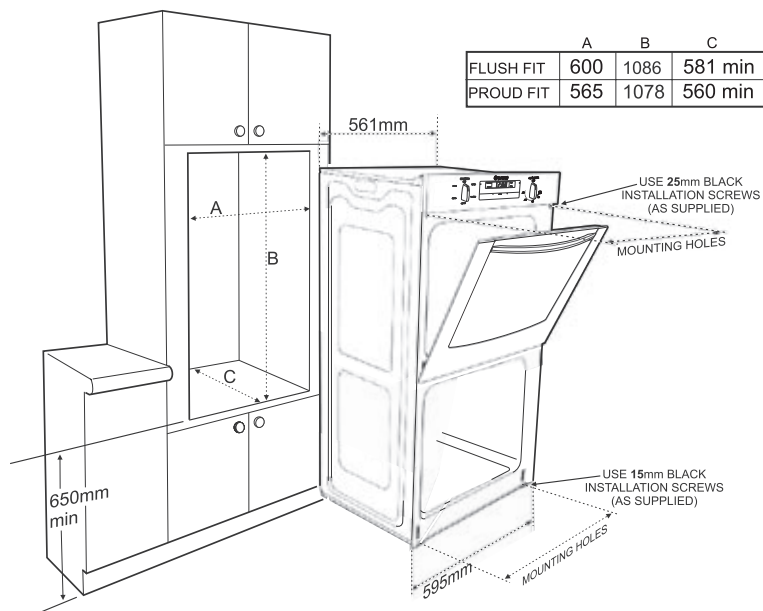


Supporting shelf 8mm below door line to give perfect alignment of cooker & cupboard (kickboard notched to suit).

# INSTALLATION

## INSTALLATION

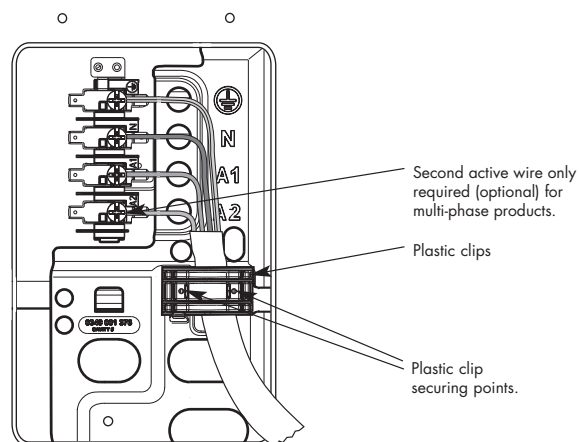
### Double Ovens



### 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.

*NOTE: Double oven (Model PDP794). This product is supplied with two optional termination points. Only one termination point is required to be connected.*

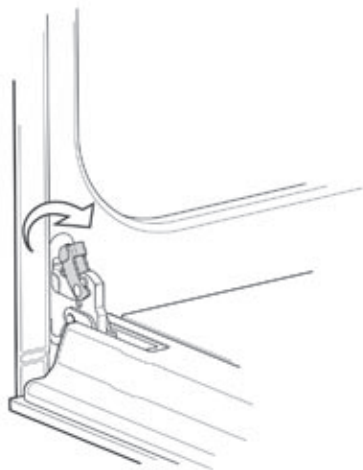




Door Removal

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.

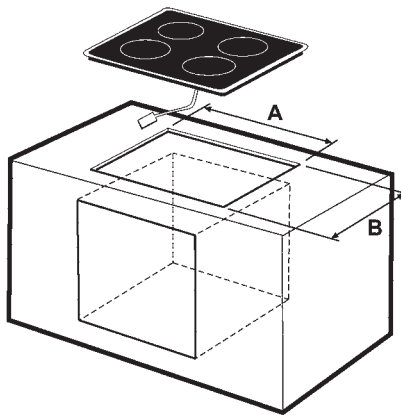
NOTE: Never use force and always ensure that the location notch is correctly engaged before you operate the door.



WARNING

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

Cooktop cut-out dimensions (combo models)



COOKTOP DIMENSIONS	
Overall Cooktop Dimensions	
Width	610mm
Depth	515mm
Depth of base	45mm

COOKTOP CUT-OUT DIMENSIONS		
	A	B
Cooktop	560mm	490mm

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.



WARNING

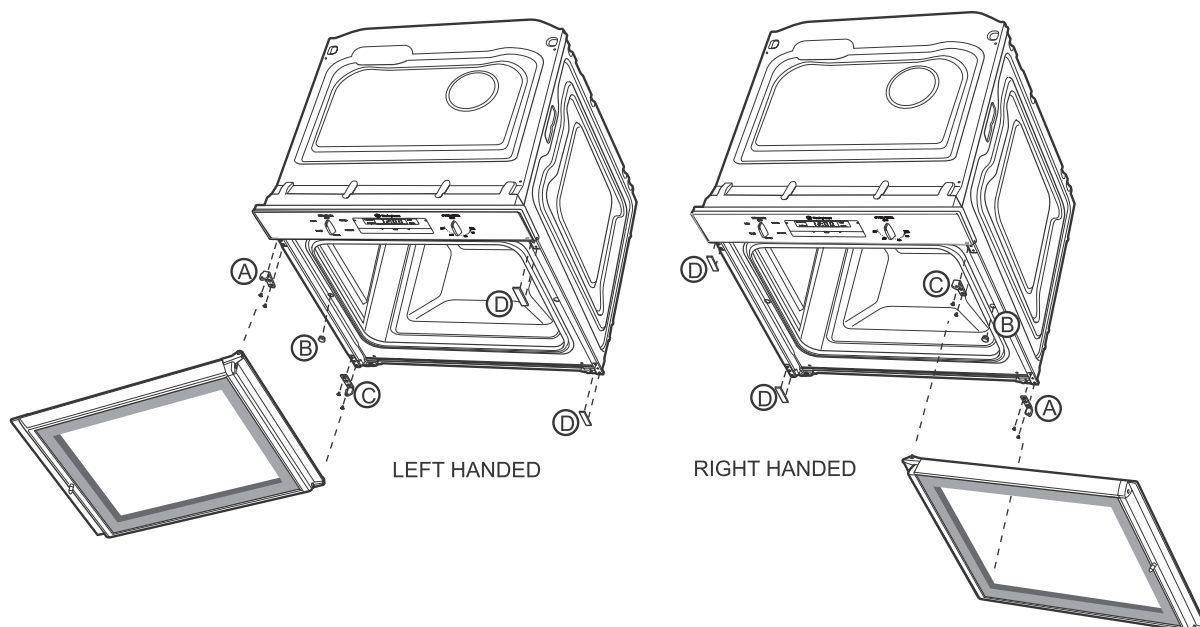
THE COOKTOP MUST BE INSTALLED ABOVE THE UNDERBENCH OVEN.



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# INSTALLATION

## Door conversion for models with side opening doors



Side opening door models can be converted from left hand opening (as delivered) to right 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".

# Electrolux Warranty

FOR SALES IN AUSTRALIA AND NEW ZEALAND  
APPLIANCE: WESTINGHOUSE PYRO OVEN.

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

## General Terms and Conditions

1. In this warranty
  - (a) 'Electrolux' means Electrolux Home Products Pty Ltd ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited in respect of Appliances purchased in New Zealand;
  - (b) 'Appliance' means any Electrolux product purchased by you accompanied by this document;
  - (c) 'Warranty Period' means
    - (i) where you use the Appliance for personal, domestic or household purposes in Australia the period of '24' months and in New Zealand the period of '24' months;
    - (ii) where you use the Appliance for commercial purposes, in Australia the period of '3' months and in New Zealand the period of '3' months, (if the period stated is 0 months you are not covered by this product warranty) following the date of original purchase of the Appliance;
  - (d) 'you' means the purchaser of the Appliance not having purchased the appliance for re-sale, and 'your' has a corresponding meaning.
2. This warranty only applies to Appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory warranties in Australia or New Zealand.
3. Electrolux warrants that, when dispatched from an Electrolux warehouse, the Appliance is free from defects in materials and workmanship for the Warranty Period.
4. During the Warranty Period Electrolux or its Authorised Service Centre will, at no extra charge if your appliance is readily accessible without special equipment, and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux or its ASC may use reconditioned parts to repair your appliance. You agree that any replaced Appliances or parts become the property of Electrolux. This warranty does not apply to light globes, batteries, filters or similar perishable parts.
5. Parts and Appliances not supplied by Electrolux are not covered by this warranty.
6. Where you are within an Electrolux service area, this warranty covers the cost of transport of the Appliance to and from Authorised Service Centres of Electrolux and travelling costs for representatives of the Authorised Service Centre to and from your home or business. If you are outside an Electrolux service area, you will bear these costs. For information about whether you are within an Electrolux service area, please phone 13 13 49 in Australia, or 0800 10 66 10 in New Zealand.
7. Proof of purchase is required before you can make a claim under this warranty.
8. You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Electrolux is not liable in the following situations (which are not exhaustive):

- (a) The Appliance is damaged by:
    - (i) accident
    - (ii) misuse or abuse, including failure to properly maintain or service
    - (iii) normal wear and tear
    - (iv) power surges, electrical storm damage or incorrect power supply
    - (v) incomplete or improper installation
    - (vi) incorrect, improper or inappropriate operation
    - (vii) insect or vermin infestation.
  - (b) The Appliance is modified without authority from Electrolux in writing.
  - (c) The Appliance's serial number or warranty seal has been removed or defaced.
  - (d) The Appliance was serviced or repaired by anyone other than Electrolux or its Authorised Service Centres.
9. This warranty, the contract to which it relates and the relationship between you and Electrolux are governed by the law applicable in the Australian State where the Appliance was purchased or the law applicable in New Zealand if the Appliance was purchased in New Zealand. Where the Appliance was purchased in New Zealand for business purposes the Consumer Guarantee Act does not apply.

## Limitation of Liability

10. To the extent permitted by law:
  - (a) Electrolux excludes all warranties other than as contained in this document;
  - (b) Electrolux shall not be liable for any loss or damage whether direct or indirect or consequential arising from your purchase, use or non-use of the Appliance.
11. Provisions of the Trade Practices Act and State consumer legislation in Australia, and the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act in New Zealand, imply warranties or conditions, or impose obligations, upon Electrolux which cannot be excluded, restricted or modified. To the extent permitted by law, the liability of Electrolux (if any) arising out of or in relation to the Appliance or any services supplied by Electrolux shall be limited (where it is fair and reasonable to do so):
  - (a) in the case of Appliances, at its option, to the replacement or repair of the Appliances or the supply of equivalent products or the payment of the cost of replacing the Appliances or having the Appliances repaired or of acquiring equivalent Appliances. Upon being replaced, parts and Appliances become the property of Electrolux; or
  - (b) in the case of services, at its option, to the supply of the services again or the payment of the cost of having the services re-supplied;and in the case of Appliances or services supplied in New Zealand, loss or damage whether direct or indirect or consequential that is reasonably foreseeable.

## Privacy

You acknowledge that in the event that you make a warranty claim it will be necessary for Electrolux and its Authorised Service Centres to exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

## Important Notice

Before Calling a Service Technician please check carefully the operating instructions, service booklet and the warranty terms and conditions.

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



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

#### **AUSTRALIA**

phone: 1300 363 640  
fax: 1800 350 067  
email: [customercare@electrolux.com.au](mailto:customercare@electrolux.com.au)  
web: [www.westinghouse.com.au](http://www.westinghouse.com.au)

#### **NEW ZEALAND**

phone: 09 573 2384  
fax: 0800 363 600  
email: [customercare@electrolux.co.nz](mailto:customercare@electrolux.co.nz)  
web: [www.westinghouse.co.nz](http://www.westinghouse.co.nz)



#### **TOP SERVICE**

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

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

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Part number: 1452723



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