

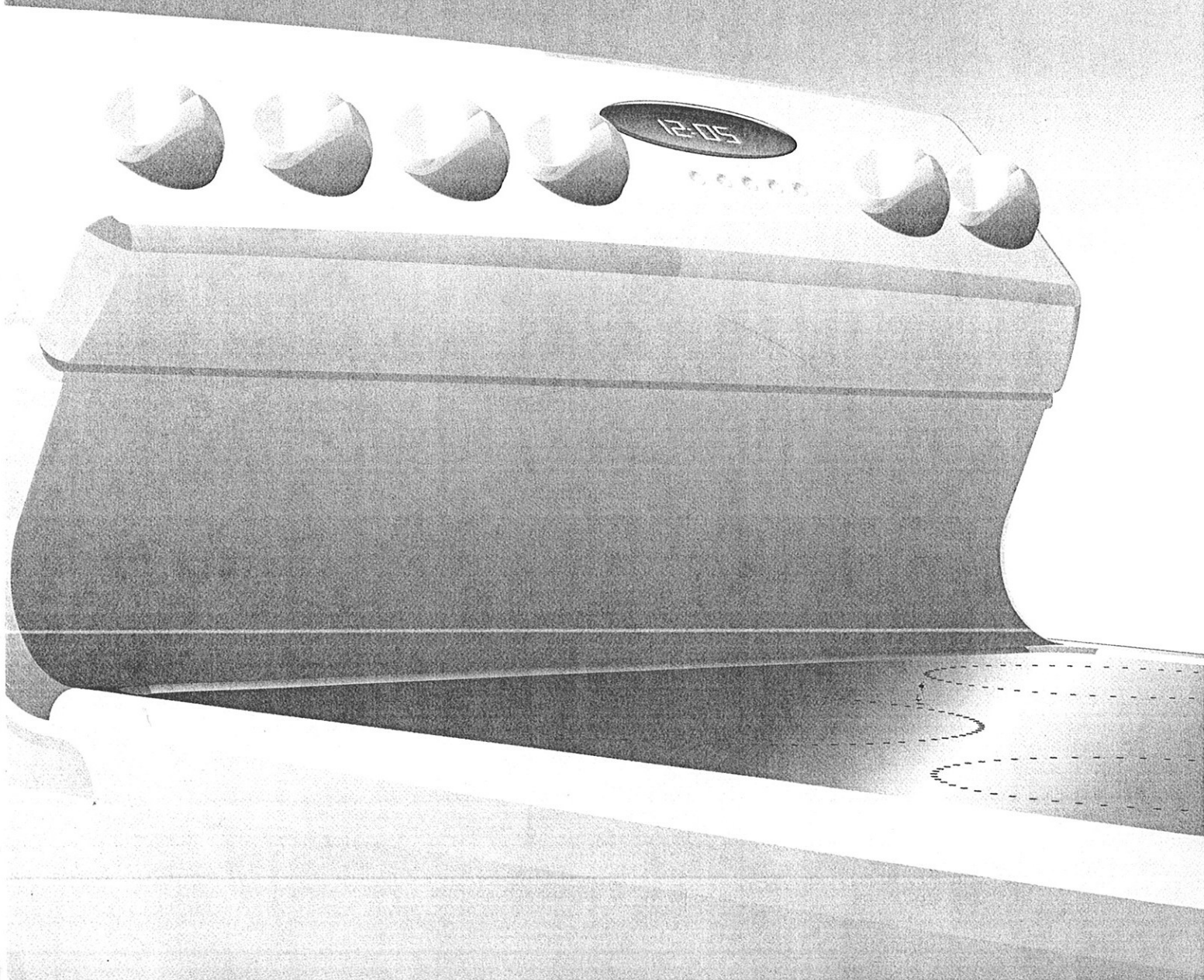
\* ORIGINAL \*

3/05

## **ELECTRIC COOKERS - REAR CONTROL**

User Guide and Installation Instructions.

"PAJ"



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CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS... CONGRATULATIONS...

You have made a wise decision. You are now the proud owner of one of Australia's finest domestic appliances. This book will help you get the best possible results from your new cooker - please take some time to read it. This could save you an unnecessary service call. We recommend you keep these instructions in a safe place.



## REAR CONTROL ELECTRIC COOKERS

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

### **General Warnings**

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

### **Grill**

- Always turn the grill off immediately after use as fat left there may catch fire.
- Do not cover the insert with foil, as fat left there may catch fire.
- Always keep the grill dish clean as any fat left may catch fire.
- The grill door must be left open when grilling.
- Do not leave the grill on unattended.
- To avoid a fire, ensure that grill trays and fittings are always inserted into the appliance in accordance with the instructions.
- Do not place thick portions of food under the grill. Foods may curl, catch and ignite.
- Do not store flammable materials in the grill.

### **Oven**

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

### **Hotplates (Generally)**

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

### **Ceramic Glass**

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

### **Installation, Cleaning and Servicing**

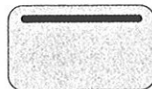
- An authorised person must install this appliance. (Certificate of Compliance to be retained)
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the enclosed installation instructions must be followed.
- Ensure that all specified vents, openings and airspaces are not blocked.
- **In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt bracket must be installed.**
- Where the appliance is built into a cabinet, the cabinet material must be capable of withstanding 85 deg C.
- Only authorised personnel should carry out servicing. (Certificate of Compliance to be retained)
- Always ensure the appliance is switched off before cleaning or replacing parts.
- This appliance contains aluminium fittings. Do not use caustic based cleaners.
- Do not use steam cleaners, as this may cause moisture build up.
- Always clean the appliance immediately after any food spillage.
- To maintain safe operation, it is recommended that the product be inspected every five years by an authorised serviceperson.
- **This appliance must be earthed.**

# CONTROLS

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



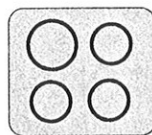
**Baking**



**Grilling**



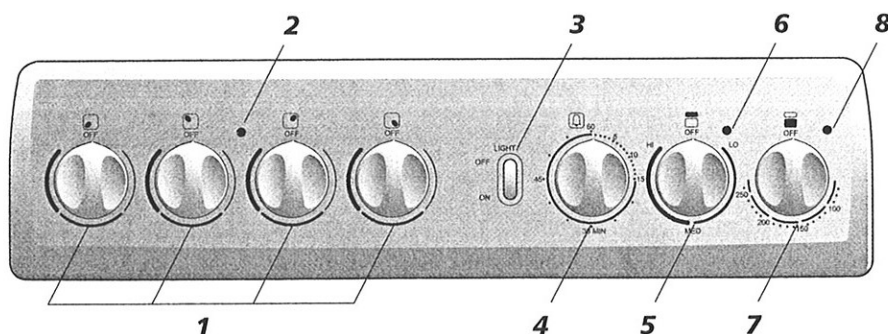
**Fan Baking**



**Cooktop**

**WARNING:** This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with this appliance.

## 60 Minute timer models



### 1. Hotplate Control Knob

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

### 2. Hotplate Indicator Lamp

- Comes on when a hotplate is turned on.

### 3. Oven light switch (where fitted)

- Turns oven light on/off.

### 4. 60 Minute Ringer Timer

- Sets reminder time.  
(See page 11 for more information).

### 5. Grill Temperature Control Knob

- Sets grilling temperature for separate grill.  
Can be rotated in either direction  
(See page 9 for more information).

### 6. Grill Indicator Lamp

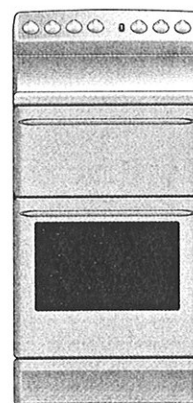
- Comes on when grilling.

### 7. Oven Temperature Control Knob

- Sets temperature for baking.  
(See page 9 for more information)

### 8. Oven Indicator Lamp

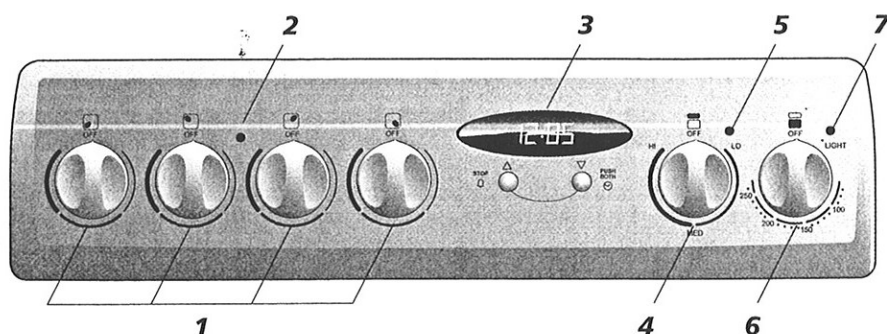
- Comes on when the oven temperature control knob is operated. Cycles on and off automatically when baking.





# CONTROLS

## Electronic Clock Models



### 1. Hotplate Control Knob

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

### 2. Hotplate Indicator Lamp

- Comes on when a hotplate is turned on.

### 3. Electronic Clock

- Shows the time of day.
- Sets baking/grilling reminder time (See page 11 for more information).

### 4. Grill Temperature Control Knob

- Sets grilling temperature for separate grill.
- Can be rotated in either direction. (See page 9 for more information).

### 5. Grill Indicator Lamp

- Comes on when grilling.

### 6. Light/Oven Temperature Control Knob

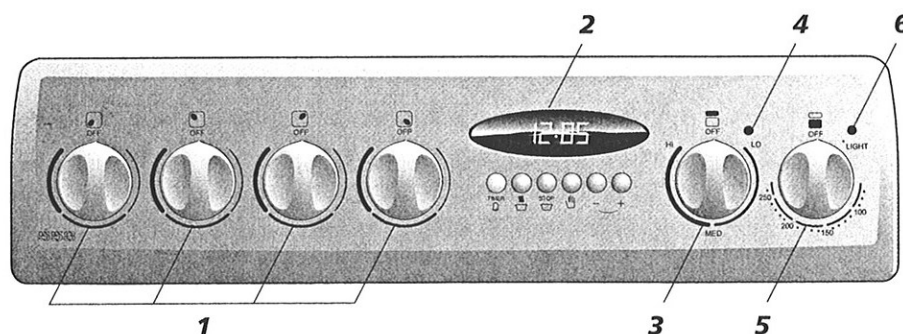
- Turns oven light on/off.
- Sets temperature for fan baking. (See page 9 for more information)

### 7. Oven Indicator Lamp

- Comes on when the oven temperature control knob is operated.
- Cycles on and off automatically when fan baking.



## Programmable Clock Models



### 1. Hotplate Control Knob

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

### 2. Programmable Clock

- Sets baking/grilling reminder times.
- Sets automatic cooking duration and stop time.
- Note:** Clock time must be set before oven can operate. (See page 12 for more information).

### 3. Grill Temperature Control Knob

- Sets grilling temperature for separate grill.
- Can be rotated in either direction. (See page 9 for more information).

### 4. Grill Indicator Lamp

- Comes on when grilling.

### 5. Light/Oven Temperature Control Knob

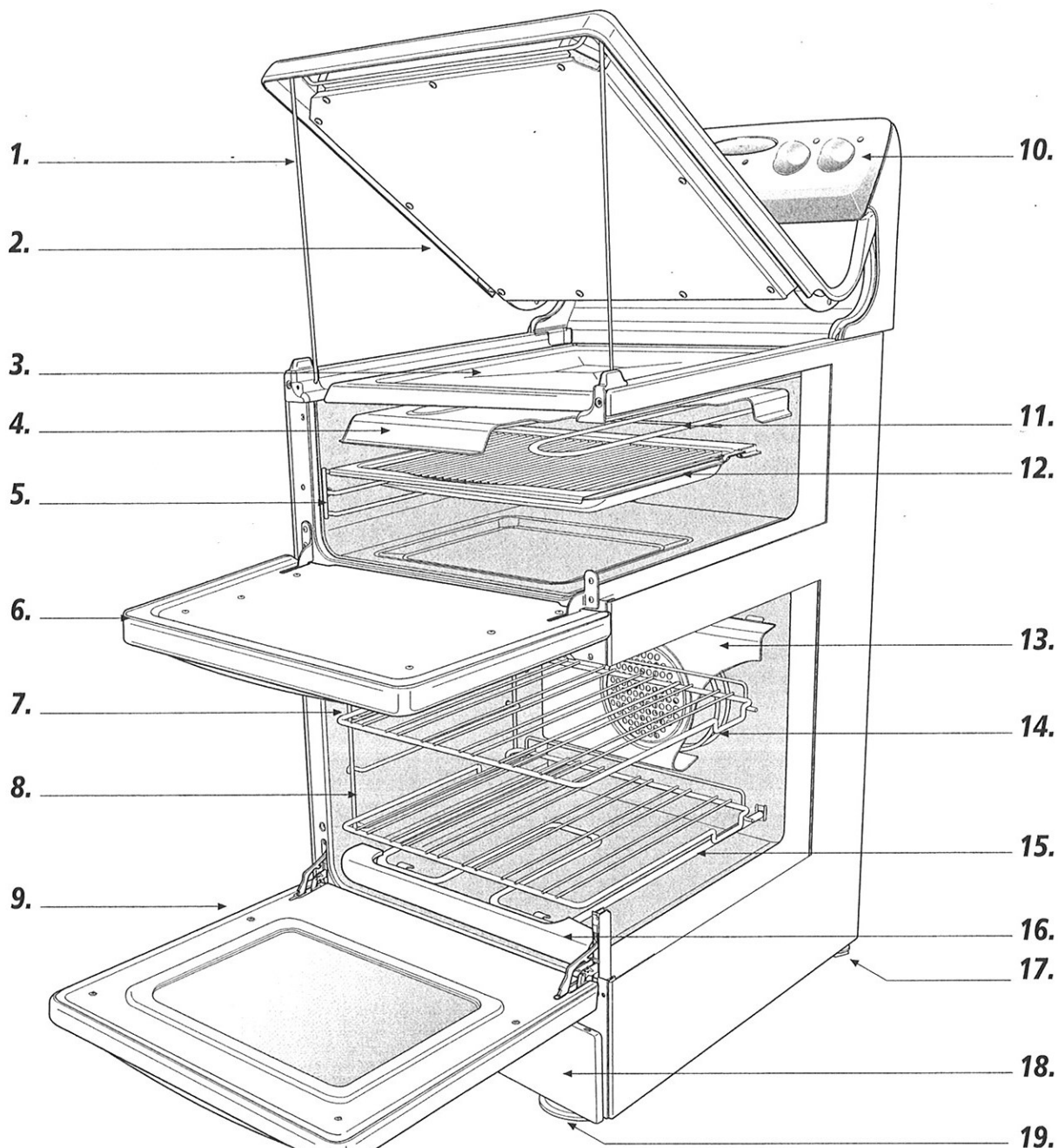
- Turns oven light on/off.
- Sets temperature for fan baking. (See page 9 for more information).

### 6. Oven Indicator Lamp

- Comes on when the oven temperature control knob is operated.
- Cycles on and off automatically when fan baking.



## 2 UNDERSTANDING THE COOKER



1. Hob Support
2. Lift Up Hob
3. Removable Spill Tray  
(Radiant Hotplate Models Only)
4. Removable Grill Element Reflector
5. Removable Grill Dish Side Support
6. Grill Door
7. Removable Shelf
8. Removable Shelf Side Support
9. Removable Airwash Oven Door
10. Control Panel

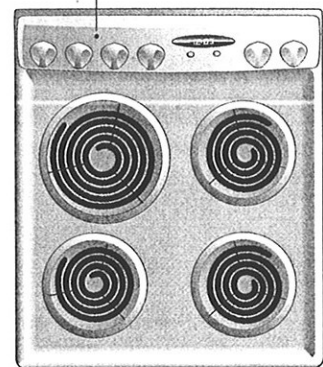
11. Grill Element
12. Removable Grill Dish & Rack
13. Removable Fan & Element Cover  
(fan forced models only)
14. Oven Element (fan forced models only)
15. Oven Element (conventional models only)
16. Removable Oven Element Support Shield  
(conventional models only)
17. Rear Adjustable Feet
18. Kick Panel
19. Front Adjustable Feet

# USING THE HOTPLATES

## Radiant Hotplates

The high-speed radiant coil hotplates heat rapidly from a cold start to give economic use of power. Radiant hotplate models have a tray under the hob for collecting spillage. The spillage tray can be removed by sliding it out through the open grill door, or by lifting up the hob. The radiant elements swivel up to aid in cleaning.

Hotplate indicator lamp

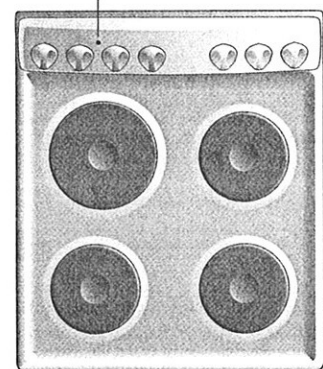


## Solid Hotplates

Strong, solid-cast hotplates give wide contact with pots and pans for fast, efficient cooking. They are sealed all round. Hence, spills cannot penetrate and no spillage tray is required.

Solid hotplates are "CERASHIELD" coated. This is an easy care, scratchproof, robust surface. It is corrosion resistant and temperature resistant up to 600°C and will not smoke and smell during initial heat-up.

Hotplate indicator lamp



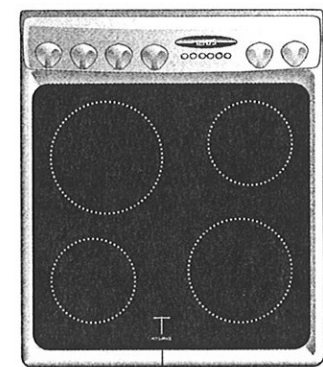
## Ceramic Hotplates

The cooktop is made from ceramic glass, a tough, durable material that withstands heating and cooling without breaking. It is strong enough to hold the heaviest utensils. However, hard blows with a sharp object could break it.

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

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

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



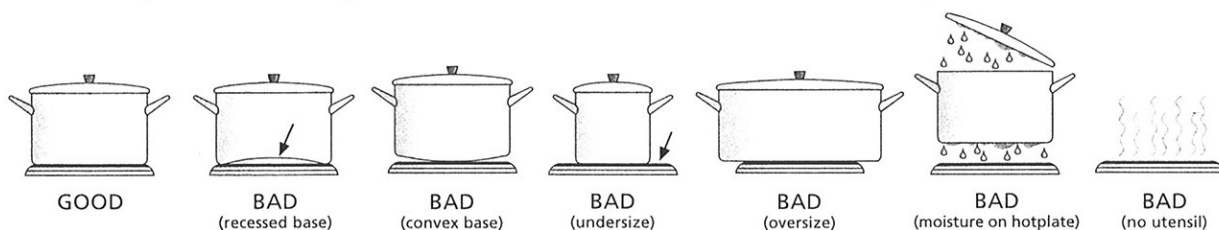
Hot surface warning light



## USING THE HOTPLATES

### Utensils

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



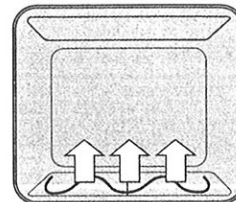
### Cooking Do's and Don'ts

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

## USING THE OVEN

### Baking (Conventional Oven Models)

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



Cook in the lower half of the oven when using only one shelf.

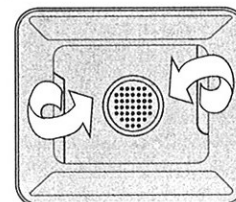
We recommend preheating the oven before cooking. To do this:

- Set the required temperature
- When the oven indicator light goes out, place food in the oven, close the door and set the timer.

**Note:** During use the appliance becomes hot. Care should be taken to avoid touching the heating element inside the oven.

### Fan Baking (Fan Forced Oven Models)

These ovens direct heat from the element surrounding the fan. The fan circulates the hot air around the oven cavity so that you can put food in different places in the oven and still cook them at the same time.



Fan forced ovens will cook at a lower temperature and be faster than conventional baking ovens. Please note that some variation in browning is normal.

We recommend preheating the oven before cooking. To do this:

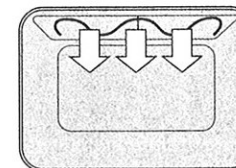
- Set the required temperature
- When the oven indicator light goes out, put your food in the oven, close the door and set the timer.

**Note:** During use, the appliance becomes hot. Care should be taken to avoid touching the heating element inside the oven.

## USING THE GRILL

### Grilling

The grill directs radiant heat from the powerful upper element onto the food. Grilling is suitable for tender cuts of meat, steak, chops, sausages and other quick cooking foods.



**The grill door must be open.** Best results are obtained after 3 minutes preheat. This will help seal in the natural juices of steak, chops etc. for a better flavour.

The full width grill dish fitted to these models can be used in any of the 3 height positions provided by the grill dish side supports.

Do not cover the chrome grill rack with foil.

**IMPORTANT:** Always turn the grill off immediately after use as fat left there may catch fire. Accessible parts may become hot when the grill is in use. Children should be kept away.

## HANDLING BAKING & GRILLING PROBLEMS

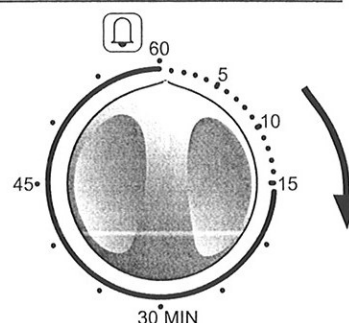
PROBLEM	CAUSES	REMEDIES
Uneven cooking	<ul style="list-style-type: none"> <li>• Incorrect shelf position.</li> <li>• Oven tray too large.</li> <li>• Trays not centralised .</li> <li>• Air flow in oven uneven.</li> </ul>	<ul style="list-style-type: none"> <li>- Select shelf that puts food in the centre of the oven.</li> <li>- Experiment with other trays or dishes.</li> <li>- Centre trays.</li> <li>- Rotate food during cooking.</li> </ul>
Baked products too brown on top:	<ul style="list-style-type: none"> <li>• Oven not preheated.</li> <li>• Aluminium foil in oven.</li> <li>• Baking tins too large for the recipe.</li> <li>• Baking tins not evenly spaced.</li> <li>• Products not evenly sized or spaced on trays.</li> <li>• Food placed too close to top of oven</li> </ul>	<ul style="list-style-type: none"> <li>- Preheat until the oven indicator lamp goes off.</li> <li>- Remove foil.</li> <li>- Use correct size tins.</li> <li>- Stagger baking tins at least 3cm between tins and the oven walls.</li> <li>- Make into same size and shape, and spread evenly over trays.</li> </ul> <p>Place food in middle or lower shelf position.</p>
Baked products too brown on bottom:	<ul style="list-style-type: none"> <li>• Baking temperature too high.</li> <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> </ul>	<ul style="list-style-type: none"> <li>- Lower the temperature.</li> <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> </ul>
Baked products 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>• Incorrect ingredients.</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>- Vary ingredients to suit personal tastes.</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>
Baked products have 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 and potatoes not browning in fan oven:	<ul style="list-style-type: none"> <li>• Poor air circulation.</li> </ul>	<ul style="list-style-type: none"> <li>- Elevate food onto rack to allow air circulation.</li> </ul>
Juices running out of meat:		<ul style="list-style-type: none"> <li>- Do not pierce meat with fork, turn with tongs</li> </ul>
Grilled meats overcooked on outside and raw in the centre:	Meat too close to grill	Grill at lower shelf position
Grilled steaks and chops buckling:		Cut fat with knife towards meat
Excess grill smoke:	Build up of fats in grill	Clean grill tray and compartment.
Condensation – Oven door or grill compartment	Normal	See Page 18.



## OPERATING THE 60 MINUTE RINGER TIMER

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

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




## OPERATING THE ELECTRONIC CLOCK

### Setting the time of day

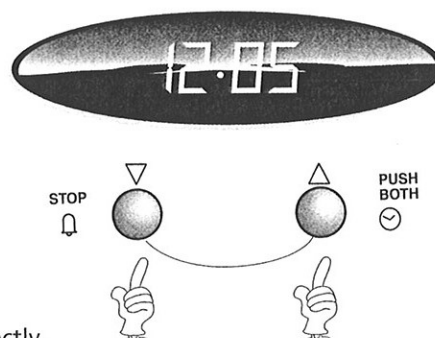
The clock has a 24 hour display.  
After you have turned on your oven, you will see "0.00" on your display.

#### To set

- Press  $\Delta$  and  $\nabla$  at the same time, release and then press  $\Delta$  or  $\nabla$  until the correct time is displayed. Wait 4 seconds.

Is the  symbol displayed

- No. You have set the time correctly.
- Yes. This is incorrect. You have accidentally set the countdown timer. Go to 'To reset the timer' and then start again at 'To Set'



### Setting the timer

#### To set

- Press the  $\Delta$  or  $\nabla$  buttons to start the minute timer.

**Note:** The timer symbol  will show on the screen.

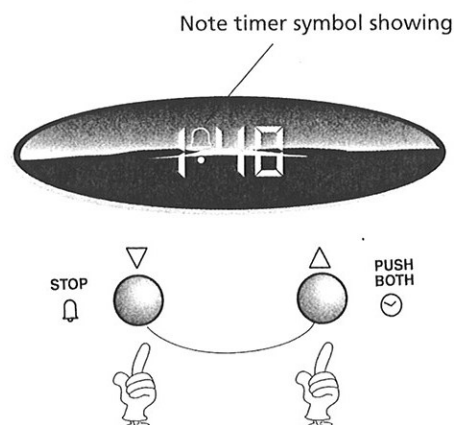
- Press the  $\Delta$  button to increase the time.
- After setting the timer, wait 4 seconds and the time of day will be displayed again.
- To view the remaining time press the  $\Delta$  or  $\nabla$  button.

The timer will now count to zero (0) and a buzzer will sound for 2 mins.

- Press the  $\Delta$  or  $\nabla$  button to stop the buzzer.
- Wait 4 seconds. The time will reappear.

**To reset the timer** (and display time).

- Press the  $\nabla$  button until you see zero on the display.
- Wait 4 seconds. The time will reappear.



# OPERATING THE PROGRAMMABLE CLOCK

## Setting the Time of Day

**Important:** When the cooker is turned on for the first time, the time of **day must be set** before operation of the oven can commence.

**Note:** The clock has a 24 hour display. After you have turned on your oven or after a power failure the clock will reset, **"0.00"** and **"AUTO"** will blink alternately on the display.



- All program settings will be lost in the event of a power failure.

**To set**

- Press  and  buttons briefly at the same time.

**Note:** You have four seconds to start setting the clock time before **"0.00"** flashes and you have to start again.

- Set the correct time using + or - button.

If a mistake is made, press  and  buttons and start again.

**Note:** The display will dim between the hours of 22:00 and 06:00.





## Setting the Timer

Sets a countdown time which will beep when the time is finished.

**To set**

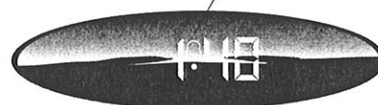
- Press the  button briefly.

- Set the time required by using the + or - button. The time of day and the timer symbol  will show on the display screen.

- Press the  button briefly to check time remaining. The set time will be shown for 4 seconds before the time of day is displayed again.

- To stop the beeper, press any button.

Note timer symbol showing



## Using Automatic Cooking

Whilst cooking, you can set a cooking completion time by either setting the cooking **"DURATION TIME"** or setting the **"STOP TIME"**.

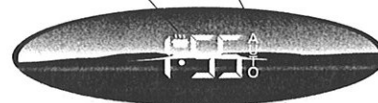
**To set the cooking duration.**

- Check that the clock shows the correct time of day.
- Select the required oven temperature by turning the Oven Temperature Control Knob. The oven indicator light will shine and the element will come on.
- Decide how long your food will take to cook adding preheating time if necessary.

- Press  button, then select cooking duration time by using the + or - button.

Note cook symbol showing


Note auto symbol showing



## OPERATING THE PROGRAMMABLE CLOCK

### Using Automatic cooking (continued)

#### To set stop time

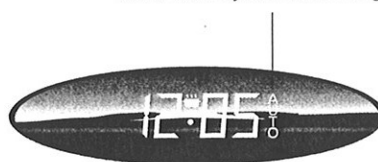
- Press  button.
- Use the + or - button to enter the time of day cooking is to finish.
- The oven is now programmed.

**Note:** If there is time to wait before the cook time starts, the time of day and "AUTO" will show on the clock display.

- When cooking is complete the oven element turns off. The clock will beep, the cooking symbol will go out, and the "AUTO" symbol will flash.


- Turn Oven Temperature Control knob to OFF.
- Press manual button  to return to manual.
- Press any button to stop the beeper.

Note auto symbol showing



### Using Automatic cooking (continued)

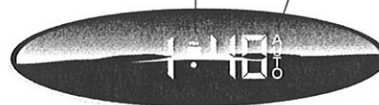
#### To check automatic cooking

- Press  button.
- Cooking duration time will show on the display.

- Press  button.
- Set stop time will show.

Note cooking symbol showing


Note auto symbol showing



### Using Automatic cooking (continued)

#### To cancel automatic cooking

Press  button.

- Press - button to "0.00". "AUTO" will flash.
- Press the  button.
- Turn oven temperature to OFF.





## OPERATING THE PROGRAMMABLE CLOCK


### Setting a delayed cooking duration

Sets a **"delayed cooking duration"** which when complete will automatically turn the oven off as well as sound the beeper.

**Note:** before setting the **"delayed cooking duration"** ensure that the appropriate function and baking temperature has been set.

#### To set


- Program the **"cooking duration"** as described in that section.
- Set a **"stop time"** as described in that section.

The oven will then automatically turn off and delay the start so that the programmed **"cooking duration"** will finish at the programmed **"stop time"**. **"Auto"** will display but the cook symbol  will not display until the oven is automatically turned on.

When the **"stop time"** has been reached the oven will turn off and the beeper will sound.

To cancel the alarm press any button.

Return the **"function"** and **"oven"** knobs to their off positions.

**Note:** Cancelling the **"delayed cooking duration"** is done by changing the **"cooking duration"** time back to **"0.00"** and then reverting the clock to manual mode by pushing the  button.

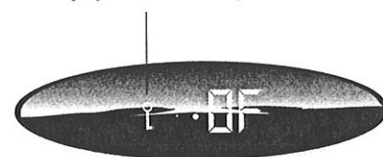
Note auto symbol showing  
Note cooking symbol showing







### Activating the child proof oven lock – 6 button clock

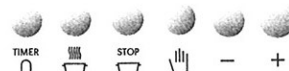
Switching on the main oven is not possible if the child proof oven lock is active. Any other operation of your cooking appliance will not be affected by the child proof oven lock.

Note key symbol showing






#### To activate the child proof oven lock

- Press the  and  buttons together and hold down for approximately 8 seconds until **"On"** appears. This indicates that the oven can still be turned on at present.
- While **"On"** is displayed press the + button. **"OF"** and the **"Key"** symbol  will then be displayed. This indicates that the oven power has been turned off. After approximately 5 seconds the current time of day will reappear next to the key symbol  and the child proof oven lock is **activated**.



**Note:** While the child proof oven lock is activated, the timer can be set and the clock will function as normal, however the oven will not heat up.

#### To deactivate the child proof oven lock

- Press the  and  buttons together and hold down for approximately 8 seconds until **"OF"** appears.
- While **"OF"** is displayed press the + button. The display will show **"On"** and the key symbol  will disappear. This indicates that the oven can now be turned on if you wish to use it. After approximately 5 seconds, the current time of day will reappear and the child proof oven lock is **deactivated**.

## CLEANING & CARING FOR THE COOKER

**IMPORTANT:** Always make sure that the appliance is turned off before cleaning.  
Do not use steam cleaners.

### Cleaning Enamel

Keep it clean by wiping regularly with a soft cloth dipped in warm soapy water.

Rub persistent stains vigorously with a nylon scourer or creamed powder cleansers.

**Note:** Household oven enamel cleaners can also be used. Follow the manufacturer's instructions carefully. Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.

### Cleaning your Control Panel

To help with cleaning, the control knobs can be removed from the panel.

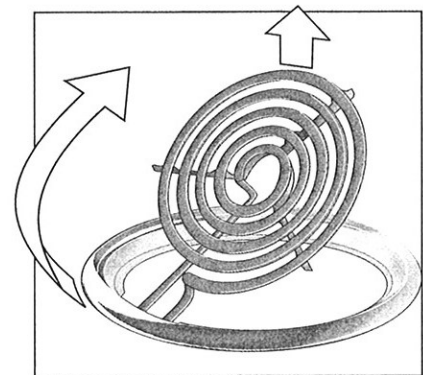
- Make sure control knobs are in the OFF position.
  - Grasp knobs firmly and pull forwards.
  - Clean control panel with a soft cloth dipped in warm soapy water.
- Do not use excess water when cleaning control panel.

### Cleaning the Hotplates

#### Radiant Hotplates

These hotplates are self-cleaning, so any boilover material will burn to ash and may be wiped away when the hotplate is cold. The elements are hinged so the trim rings can be removed for cleaning.

- Lift front of element to clear trim ring.
- Remove trim ring.
- Wash in hot soapy water.
- Dry the hotplate completely by running the element for a short time.

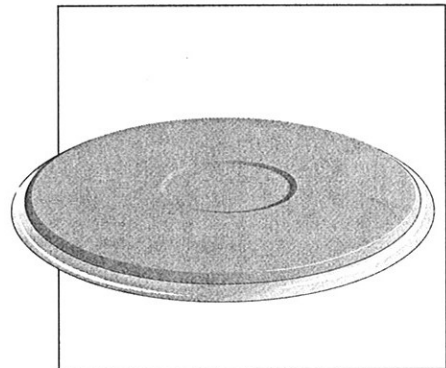


Radiant hotplate

#### Solid Hotplates

For ordinary cleaning a moist cloth will do.

Very dirty hotplates will welcome a dab of any commercially available cleanser. After cleaning, remove any cleanser residue from the hotplate and dry the hotplate by heating it for a short while.



Solid hotplate

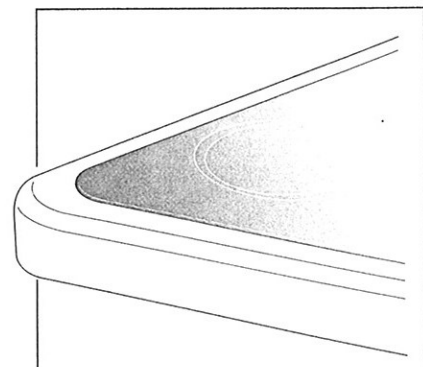
#### Ceramic Hotplates

- Remove all spilt food and fat with the supplied razor blade scraper, while the ceramic glass is still warm but not hot. Wipe clean with dishwashing detergent on a damp cloth.

If aluminium foil, plastic items or high sugar content are allowed to melt on the ceramic glass, clean immediately with the supplied razor blade scraper before the surface has cooled down, otherwise pitting of the surface can occur.

**Note:** Items with high sugar content not only include jam and fruit, but also vegetables such as peas, tomatoes and carrots. When the ceramic glass is cool, wipe clean with dishwashing detergent on a damp cloth.

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



Ceramic hotplate

## CLEANING & CARING FOR THE COOKER

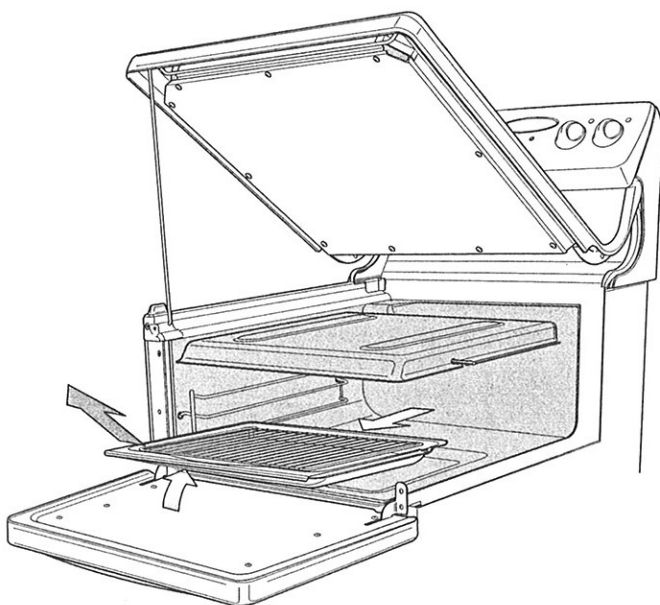
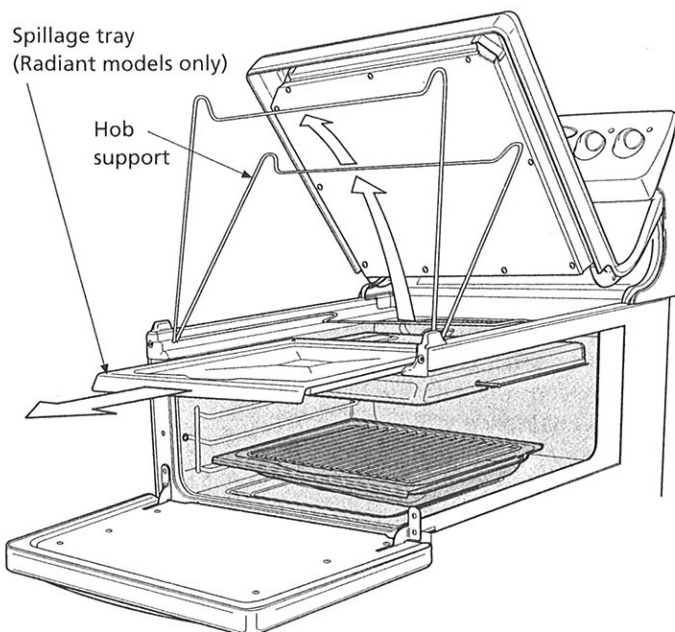
### Cleaning the Grill

To aid in the cleaning of the grill compartment these cookers have a lift up hob.

#### Lifting the Hob

- To lift the hob simply lift upwards from the front and position wire hob support under front edge. Any spillage should be removed from the hob before opening.
- The spillage tray (where provided) can now be removed for cleaning. Clean in hot soapy water.

**Note:** The spillage tray can also be slid out when the hob is in the down position.



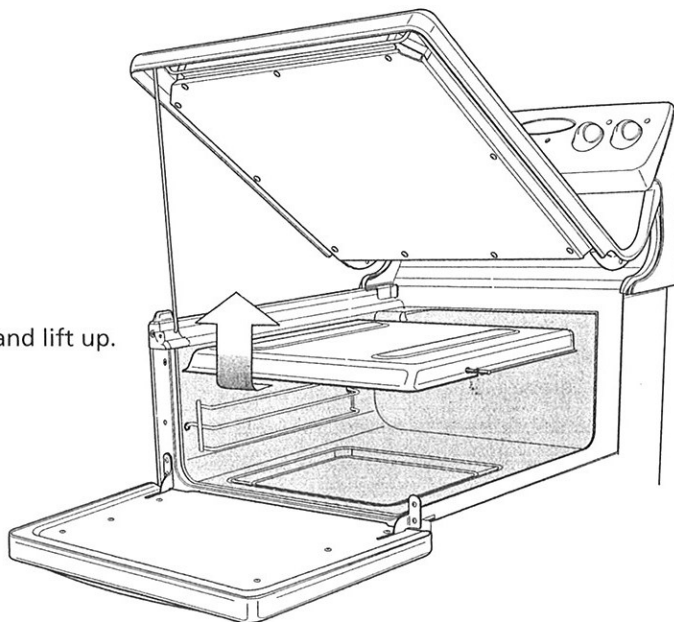
#### Removing the Grill Dish

- To remove the grill dish simply pull forwards and upwards.
- Clean both grill dish and grill rack in hot soapy water. For heavy baked on stains, soaking may be required.
- To replace grill dish ensure that rear of dish is engaged with support before sliding backwards.

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

#### Removing the Grill Reflector

- To remove the reflector simply pull forwards and lift up.
- Clean in hot soapy water.







## CLEANING & CARING FOR THE COOKER

### Removing the Grill Dish Side Supports

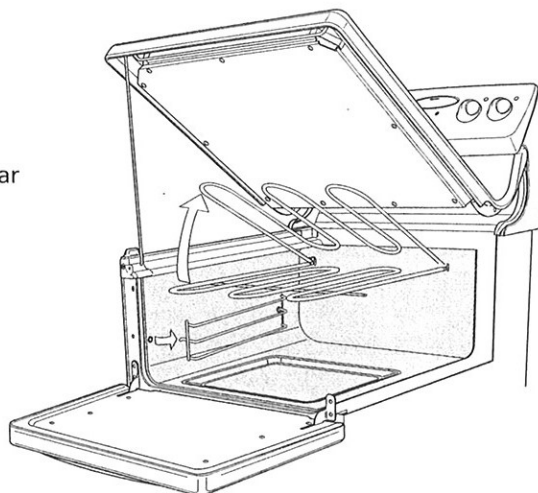
The grill dish supports can also be removed to aid in the cleaning of the Grill Compartment.

- Grasp the grill dish supports at the front.
- Pull them inwards.
- To install the grill dish side supports, first insert the rear hook into the rear hole.
- Then locate the front peg into the front hole and push in firmly.

### Cleaning the Grill Compartment

Clean the grill compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.

**Note:** The grill element can also be pivoted upwards to aid in the cleaning of the grill compartment.



## Cleaning the Oven

### Removing the Oven Door

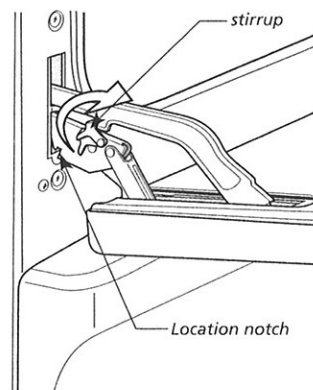
Follow these steps to better access the oven for cleaning:

- Open the door fully.
- Rotate the two stirrups forwards so that they are engaged onto the hooks on the hinge arms.
- Hold the stirrups in place and slightly close the door. The stirrups will now remain engaged.
- Close the door halfway 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.

### To replace the Door

- Relocate both hinge arms at the same time into the oven front housing.
- Ensure that the location notches on the bottom hinge arms are positioned onto the lower cutout lip.
- Close the door partially to ensure that the location notches drop into place.
- When the hinges are located, open the door fully and ensure the stirrups are disengaged.

**Note:** When removing door, ensure that stirrup is rotated fully to this position.



**Note:** Never use force and always ensure that the location notch is correctly engaged before operating the door.

### AIRWASH DOOR

The door on your cooker is designed to allow cool air to pass up through the middle and out through the vent in the top of the door. (see diagram)

This feature results in lower surface temperatures on the outside of the door.

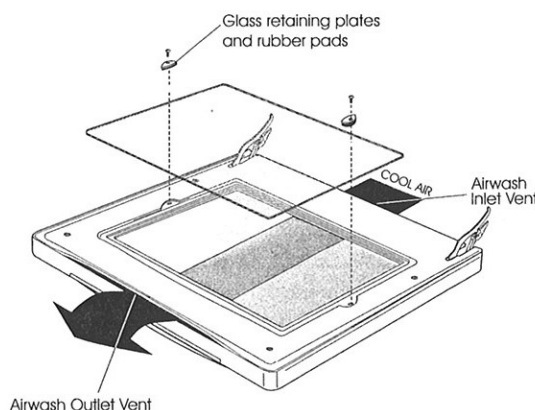
### Cleaning the door glass

To help with cleaning the door your cooker has a removable inner door glass.

1. First remove the oven door from the cooker and lie it down flat (refer to instructions above).
2. Undo the screws on either side of the door and remove the 2 glass retaining plates and rubber pads.
3. Remove the inner glass and clean in hot soapy water.
4. The inside of the outer glass can also be wiped clean.
5. When reassembling do not overtighten the retaining plate screw.

### WARNING:

1. Do not attempt to remove the inner door glass while the door is still on the cooker.
2. The oven must not be used without the inner door glass correctly fitted. To do so will result in damage to the cooker.

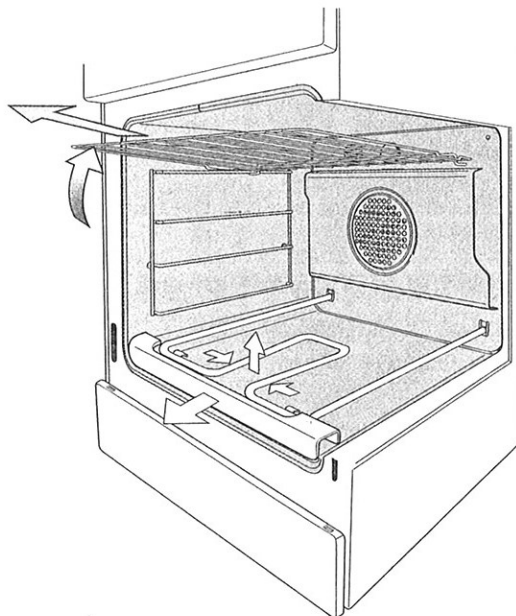


## CLEANING & CARING FOR THE COOKER

### Cleaning the Oven (continued)

#### Removing the Oven Shelves

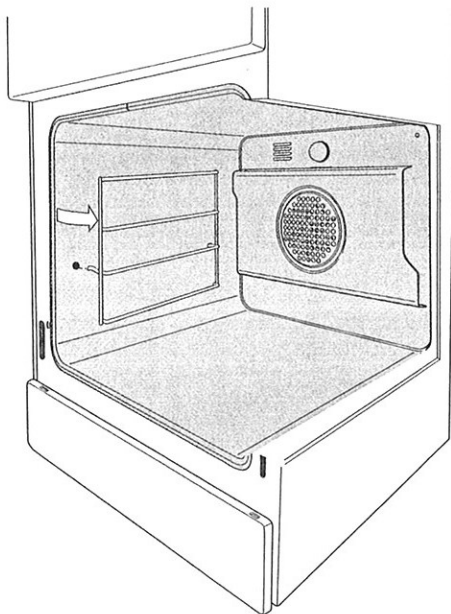
- Slide the oven shelves forward until they reach the front stop.
- Tilt them up at the front to clear the side supports and lift them clear.
- Wash the shelves in hot soapy water. For heavy baked on stains soaking of the shelves may be required.



#### Removing the Element Support

(Conventional Models Only)

- Ensure element is safe to touch.
- Squeeze element inwards and then lift upwards.
- Remove element support.
- Wash element support in hot soapy water.
- To install squeeze element inwards and position onto element support.



#### Removing the Shelf Supports.

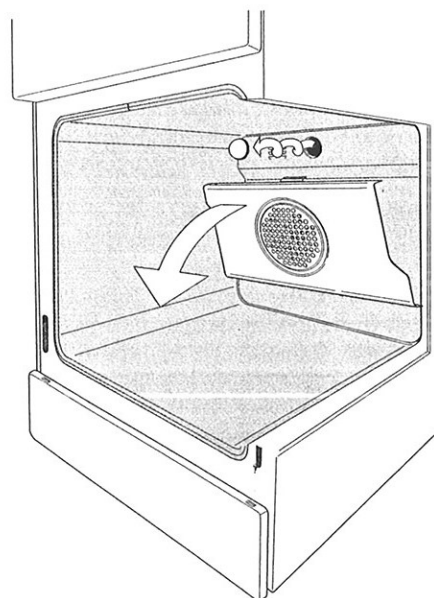
- Grasp the shelf supports at the front.
- Pull them inwards.
- To install the shelf supports, first insert the rear hook into the rear hole.
- Then locate the front peg into the front hole and push in firmly.

#### Removing the Fan Cover (Fan Forced Models Only)

- Switch the appliance off before removing the fan cover.
- Hold fan cover by the two sides and pull forwards.
- To install the Fan Cover insert the two tabs at the bottom of the fan cover into their corresponding holes. Push the top home.

#### Removing the Oven Light Glass

- Switch the appliance off before removing the Oven Light Glass.
- Turn Oven Light Glass anticlockwise to remove for globe replacement.



#### Cleaning the Oven Compartment

- Clean the oven compartment with hot soapy water. If stronger action is needed use a non-abrasive oven cleaner applied with a nylon scourer.
- You can also use household oven enamel cleaners - follow the manufacturers' instructions carefully.
- Do not use harsh abrasive cleaners, powder cleaners, steel wool or wax polishes.



## SOLVING PROBLEMS

### Faults

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

Check the points listed on this page before calling for service. It may be possible to avoid a call by fixing the problem yourself - and so continue cooking.

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

### Data Plate

When you need information, service or replacement parts please:

Tell us the Model number and Serial number shown on the data plate.

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

If you need more information, please contact the **Customer Care Centre** on **1300 363 640** (Australia)

Open from 8.00am till 5.00pm Monday to Friday (Eastern Standard Time)

Or **+649 573 2384** (New Zealand) Open from 8.00am till 5.00pm Monday to Friday.

For a warranty or spare parts enquiry, call the number listed on the back page.

PROBLEM	POSSIBLE CAUSES
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></ul> <p><b>Note:</b> If the household fuse continues to blow, call the Service Centre.</p>
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> <p><b>Note:</b> If the household fuse continues to blow, call the Service Centre.</p>
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>• Clock is in <b>"Auto"</b> mode. (Refer to operating instructions)</li><li>• Household fuse has blown.</li><li>• Child proof oven lock activated. (Refer to operating instructions)</li></ul> <p><b>Note:</b> If the household fuse continues to blow, call the Service Centre.</p>
Timer flashing on display:	<ul style="list-style-type: none"><li>• Power failure or interruption.</li></ul> <p><b>Note:</b> Reset time of day and any cooking functions you were using. (Refer to operating instructions).</p>
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.</li><li>• Leave oven door open after cooking if food is to be left in oven for a long time.</li><li>• Conditioning of the oven insulation for the first 1-2 hours.</li></ul>

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

## INSTALLATION

### Cooker Stability

**Note:** To ensure cooker stability, both the anti-tilt plate and stability bolt must be installed.

### Installation Sequence

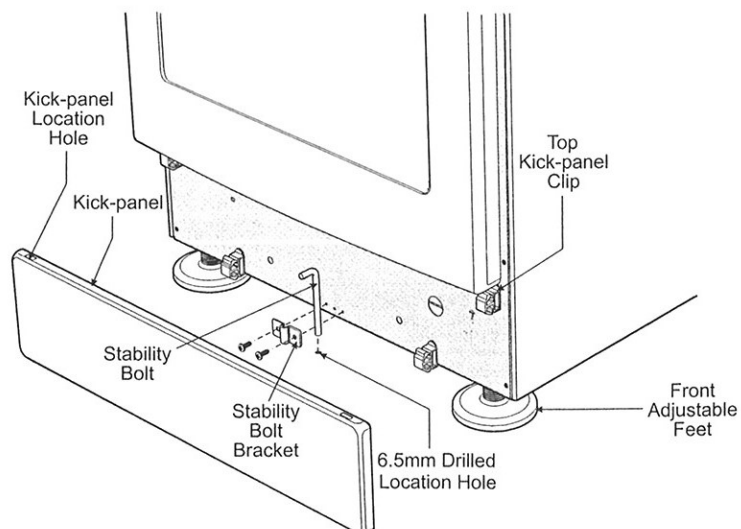
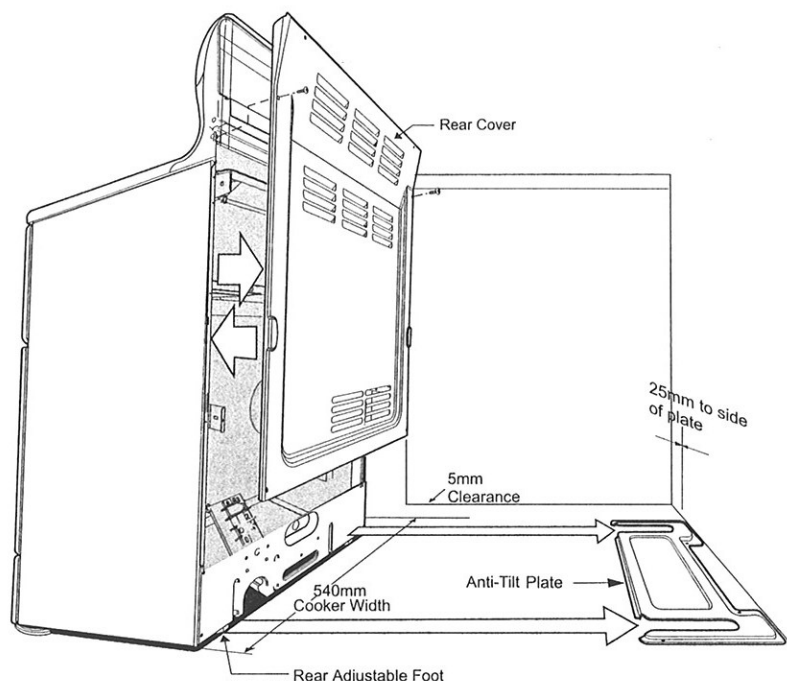
1. Locate the anti-tilt plate against the rear wall. If locating between 2 cupboards, then fit the plate in the centre of the space. If locating the cooker at the end of a cupboard, then position the side of the plate 25mm from the cupboard.
- Note:** If cooker cannot be located against rear wall, move anti-tilt plate forward to suit.
2. Securely fix the anti-tilt plate to the floor with appropriate fasteners.
3. Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the levelling feet as required.
4. Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
5. Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
6. Pull the cooker back out and drill the bolt location hole. Use a 6.5mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
7. Connect gas and electricity supply.
8. Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 6.5mm drilled hole. Then slide the bolt through the bracket and into the hole.
9. Fit the kick panel onto the cooker by aligning the 2 location holes on the kick panel with the top kick panel clips. Then push the bottom of the kick panel inwards until it clips home.

### Removing the Kick Panel

To remove the kick panel, firstly position one hand underneath and to one side of the kick panel.

Then pull the kick panel upwards and outwards to disengage the top of the kick panel from the top clip.

Then do the same on the other side of the kick panel to fully disengage it.





# COOKING APPLIANCE WARRANTY- AUSTRALIA

## WARRANTY ON COOKING APPLIANCES

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

### Conditions of the warranty:

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

Please complete data below for your future reference.

Model: \_\_\_\_\_ Serial No.: \_\_\_\_\_

Purchased from: \_\_\_\_\_ Purchase Date: \_\_\_\_\_

**Service**  
**ELECTROLUX HOME PRODUCTS PTY LTD.**

ABN 51 004 762 341

• Contact the people who know your oven best if you need service - during or after warranty.

• We are the national service organisation authorised by the manufacturer to service their products.

• Our technicians are factory trained.

• We offer guaranteed approved replacement parts and a full labour warranty as part of our service.

Please phone

**131349**

For the cost of a local call (Australia only)

### Spare Parts

**ELECTROLUX HOME PRODUCTS PTY LTD.**

ABN 51 004 762 341

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

Please phone

**131350**

For the cost of a local call (Australia only)

**From the Electrolux Group. The world's No. 1 choice.**  
KITCHEN, CLEANING AND OUTDOOR APPLIANCES

# COOKING APPLIANCE WARRANTY - NEW ZEALAND

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

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

### IMPORTANT NOTICE

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

### SERVICE CENTRES

### SERVICE - NEW ZEALAND

### SPARE PARTS CENTRES

**PLEASE PHONE**  
**0800 106 610**  
**FREE CALL**  
(New Zealand only)

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

### AUCKLAND

Electrolux Home Products (NZ) Ltd, 3-5 Niall Burgess Road, Mt Wellington (09) 573 2220  
Appliance Parts World Limited, 154 Apiana Ave Glen Innes (09) 528 5555  
Prime Distributors Limited, 5331 Great South Road, Manukau (09) 277 7399

### WELLINGTON

Science, 144 Queens Rd Lower Hut, Wellington (04) 569 8142

### CHRISTCHURCH

R Redpans, 55 Ferry Road, Christchurch (03) 379 0446  
Prime Distributors Ltd, Unit One, 15 Talford Place, Christchurch (03) 377 1009

### DUNEDIN

South City, Chapman, 500 Hillside Road, Dunedin (03) 455 5443

## ELECTROLUX HOME PRODUCTS (NZ) LTD

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

Product: \_\_\_\_\_ Date of Purchase: \_\_\_\_\_  
Model: \_\_\_\_\_ Serial Number: \_\_\_\_\_  
Purchaser's Name: \_\_\_\_\_  
Full Postal address: \_\_\_\_\_  
Retailer/Shop: \_\_\_\_\_  
Address: \_\_\_\_\_

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