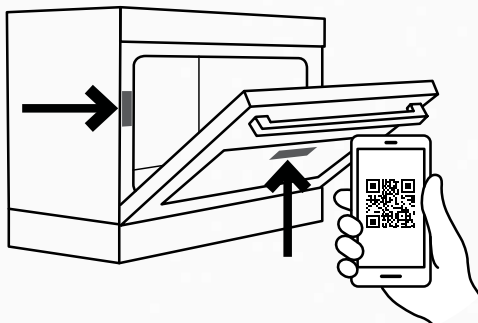


**Enjoy peace of mind.
Register your appliance today.**

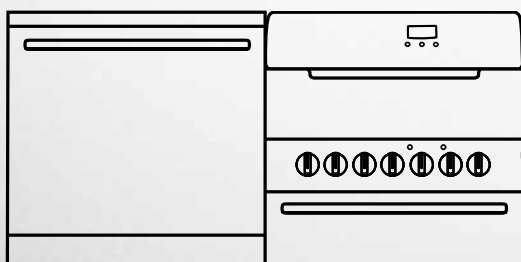
Stay updated on better living services, safety notices and shop for accessories.

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

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

**2. Tap the notification or link to open the registration form****3. Complete your details and enjoy peace of mind**

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

**ELEVATED COOKING
APPLIANCES**

WDE143WC, WDE132WC,
WDG112WC, WDG110WC



CONGRATULATIONS

Dear customer,

Congratulations and thank you for choosing our elevated cooker.

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

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

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

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

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

Conditions of use

- This appliance is intended to be used in household and similar applications such as:
- Staff kitchen areas in shops, offices and other working environments
 - Farm houses
 - By clients in hotels, motels and other residential type environments
 - Bed and breakfast type environments

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

Record model and serial number here:

Model number:.....

Serial number:.....

PNC:.....

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

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

 **WARNING**

This symbol indicates information concerning your personal safety.

 **CAUTION**

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

 **IMPORTANT**

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

 **ENVIRONMENT**

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

IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER’S WARRANTY

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

IMPORTANT SAFETY INSTRUCTIONS

 **IMPORTANT**

Check for any damage or marks

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

 **ENVIRONMENT**

Information on disposal for users

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

Before making a service call

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

 **WARNING**

- To avoid an electric shock or fire
- This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capability, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - WARNING – Accessible parts may become hot during use. To avoid burns, young children should be kept away.
 - The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
 - Young children should be supervised to ensure they DO NOT play with this appliance.
 - DO NOT operate the hotplates with external timers or a separate remote control system.
 - During use this appliance becomes hot. Care should be taken to avoid touching hot external, internal surfaces and hot elements when in use. Use oven gloves.
 - This appliance must NOT be used as a space heater.
 - DO NOT install an aftermarket lid or cover over this appliance.
 - DO NOT spray aerosols in the vicinity of this appliance while it is in operation.
 - DO NOT store flammable materials in the appliance or near this appliance.
 - Ensure all specified vents, openings and airspaces are NOT blocked.
 - Install cooker, shelving and fittings in accordance with the Guide and Installation Instructions, to avoid accidents.
 - DO NOT operate the gas appliance if the smell of gas persists.
 - DO NOT MODIFY THIS APPLIANCE.



IMPORTANT SAFETY INSTRUCTIONS

 WARNING

Grill warnings

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

 WARNING

Oven warnings

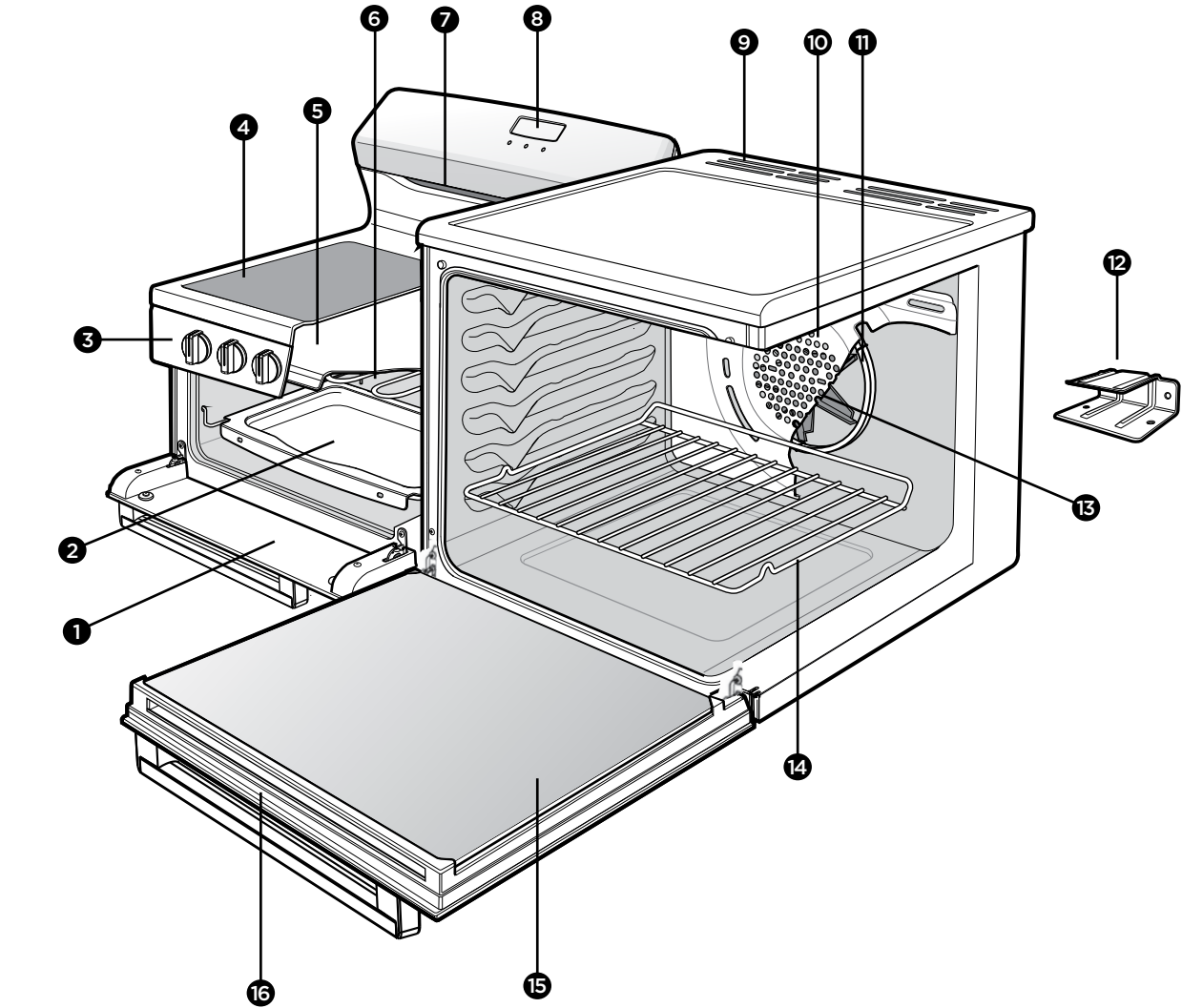
- DO NOT use the oven door as a shelf.
- DO NOT push down on an open oven door.
- If the gas oven does not light in 8 seconds, allow 1 minute for gas to clear before trying again.
- DO NOT line oven with foil or place anything on the bottom of the oven while baking, as trapped heat will crack or craze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

 WARNING

Hotplate and burner warnings

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

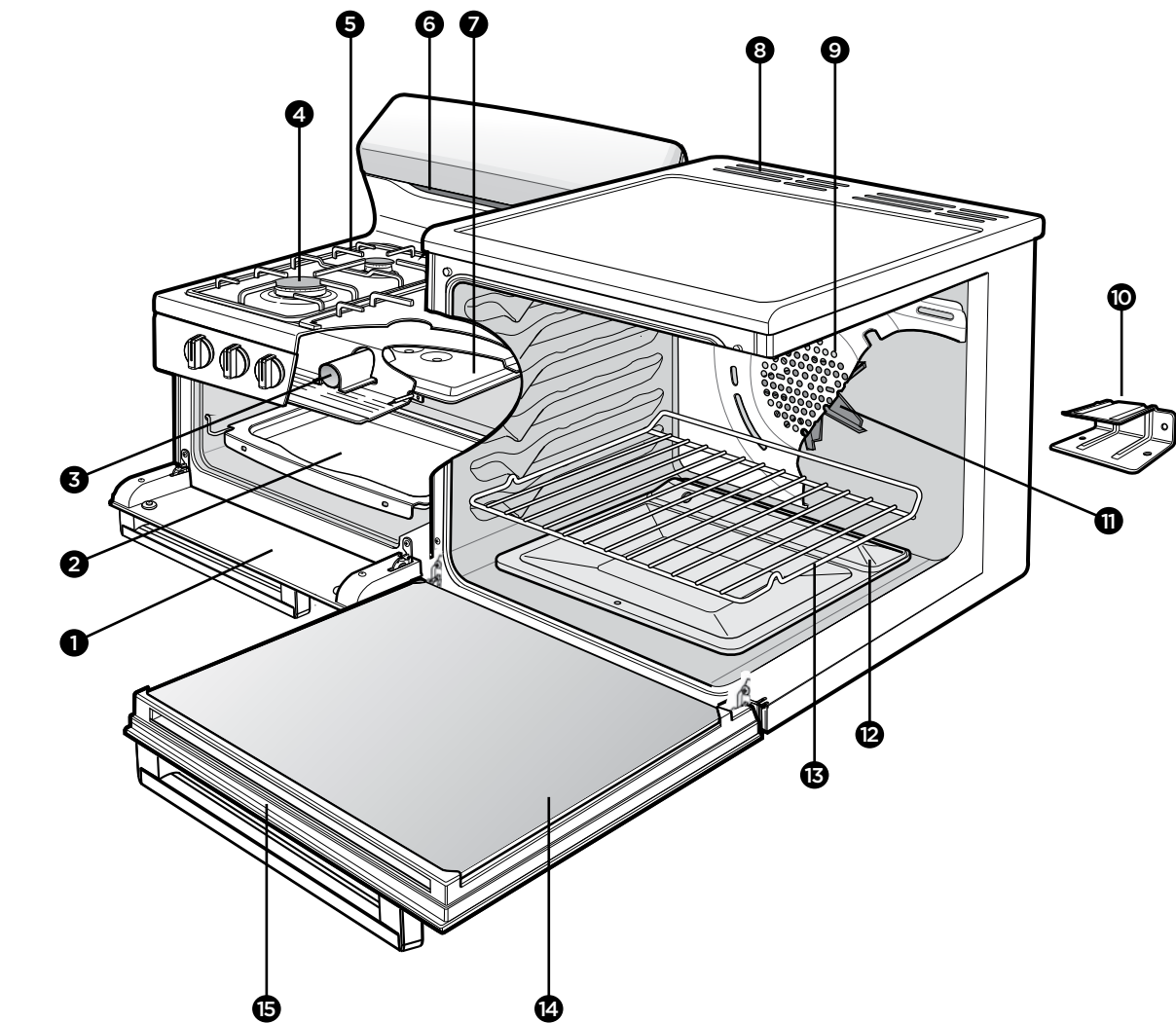
GENERAL APPLIANCE DESCRIPTION - ELECTRIC ELEVATED (R.H VARIANT SHOWN)



- | | |
|-------------------------------|--------------------------|
| 1 Grill Door | 9 Oven Vent |
| 2 Removable Grill Dish | 10 Fan and Element Cover |
| 3 Control Panel | 11 Oven Element |
| 4 Hotplate | 12 Anti-tilt Plate |
| 5 Grill Reflector | 13 Oven Fan |
| 6 Grill Element | 14 Removable Shelf |
| 7 Grill Vent | 15 Removable Inner Glass |
| 8 3 Button Programmable Clock | 16 Oven Door |



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



- 1

Grill Door
- 2

Removable Grill Dish
- 3

Grill Burner Reflector
- 4

Removable Hotplate Burner
- 5

Removable Trivet
- 6

Grill Vent
- 7

Grill Burner
- 8

Oven Vent
- 9

Fan Cover
- 10

Anti-tilt Plate
- 11

Oven Fan
- 12

Oven Burner Cover
- 13

Removable Shelf
- 14

Removable Inner Glass
- 15

Oven Door

INSTALLING THE ELECTRIC ELEVATED COOKER

Safety Warnings about installation



- The cooker MUST be installed and serviced by a qualified technician.

•

A Certificate of Compliance MUST be supplied to be kept by the customer.

•

The packing materials MUST be removed before you install the cooker.

•

You MUST follow the installation instructions in this booklet.

•

In order to avoid overheating, the cooker must not be installed behind a decorative door.

•

The surrounding kitchen cabinets MUST be able to withstand 85°C. Electrolux Products WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.
- In order to avoid overheating of the cooker, the cooker must not be installed behind a decorative door

•

The appliance MUST be installed using the flexible hose supplied.

•

The vents, openings and air spaces MUST NOT be blocked.

•

You MUST NOT pull the cooker by the door handles or the splashback.

•

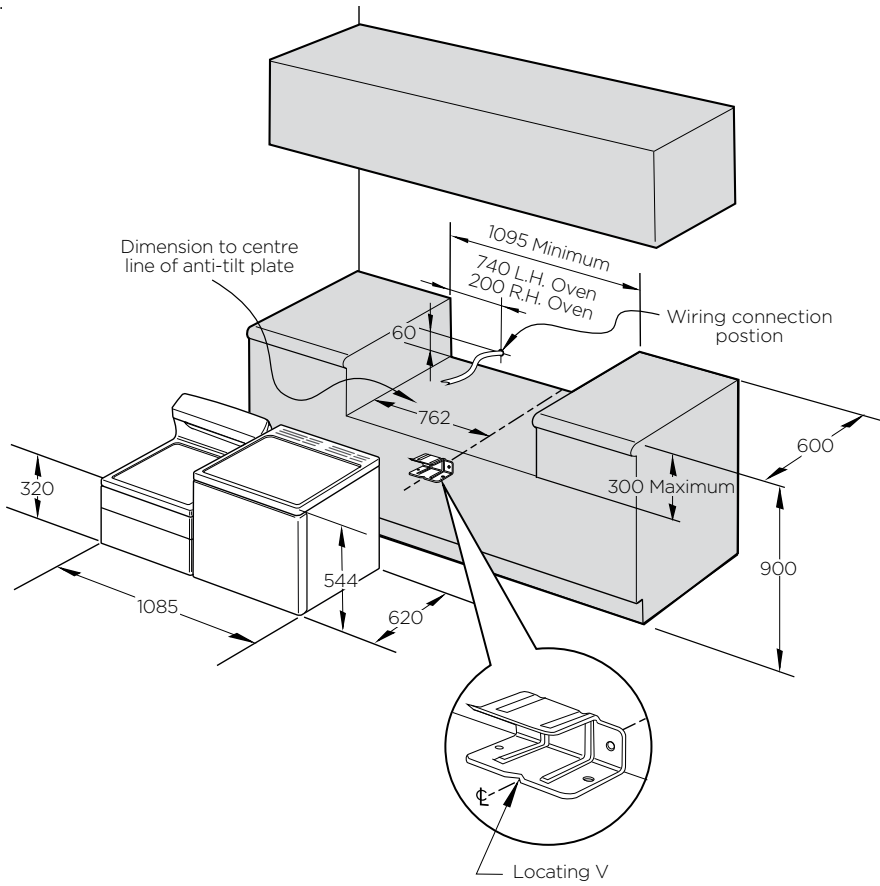
The cooker MUST be checked every five years.

•

The cooker MUST NOT be used as a space heater.

Locating the cooker

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



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

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

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

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



INSTALLING THE ELECTRIC ELEVATED COOKER

Electric wiring requirements

- The cooker MUST be installed in compliance with:
- Wiring connections in AS/NZS 3000 wiring rules.
 - Local regulations, municipal building codes and other statutory regulations.
 - Data plate – Gives information about the rating and is located behind the bottom of the oven door.

For New Zealand only: The cooking range must be connected to the supply by a supply cord fitted with the appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply this cooking range. See table below:

MODEL	CURRENT RATING (AMPS)	WIRE SECTION (MM2)	MINIMUM TEMP RATING (°C)
WDE132WC	50	6	75
WDE143WC	50	6	75

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

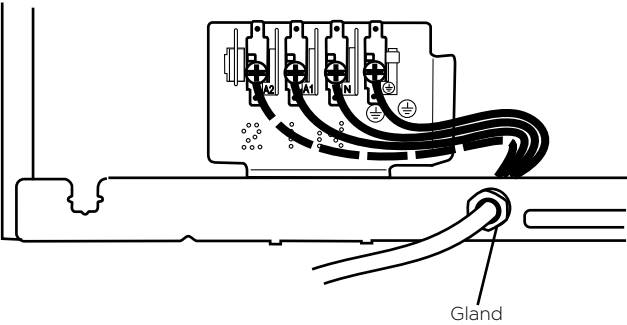
IMPORTANT: Before you cook in your new oven it is important that the protective oils used in the manufacture of the product be removed. Refer to 'Before Operating your Appliance for the First Time' in the Using The Oven section.

Rated power input

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

Hard wiring

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



INSTALLING THE GAS ELEVATED COOKER

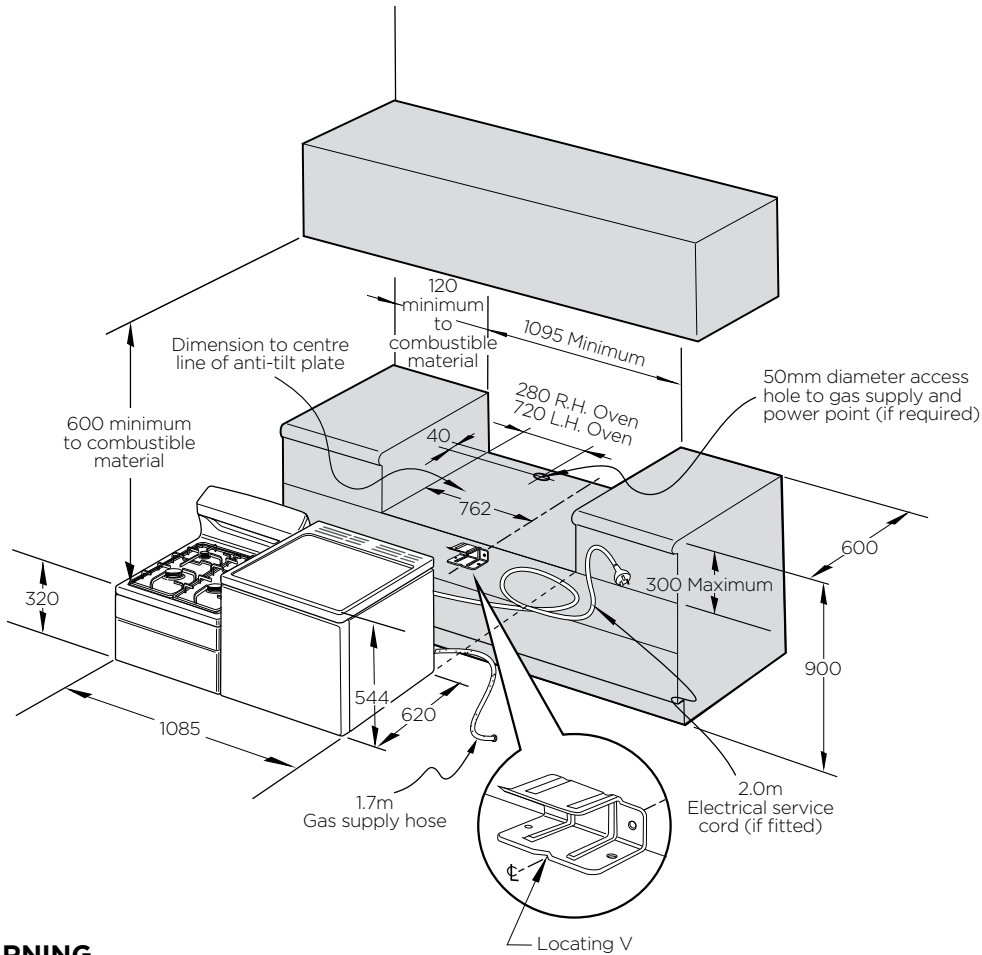
Safety Warnings about installation

- WARNING**
- The cooker MUST be installed and serviced by a qualified technician.
 - A Certificate of Compliance MUST be supplied to be kept by the customer.
 - The packing materials MUST be removed before you install the cooker.
 - You MUST follow the installation instructions in this booklet.
 - The surrounding kitchen cabinets MUST be able to withstand 85°C. Electrolux Products WILL NOT accept responsibility for damage caused by installation into kitchen cabinets which cannot withstand 85°C.

- In order to avoid overheating of the cooker, the cooker must not be installed behind a decorative door.
- The appliance MUST be installed using the flexible hose supplied.
- The vents, openings and air spaces MUST NOT be blocked.
- You MUST NOT pull the cooker by the door handles or the splashback.
- The cooker MUST be checked every five years.
- The cooker MUST NOT be used as a space heater.

Locating the cooker

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



WARNING

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

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

INSTALLING THE GAS ELEVATED COOKER

Gas requirements

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

- AS/NZS 5601.1 (particular attention to clause 6.10.1 and figure 6.3 on page 97, and clause 6.10.15 and 6.10.16
- Local gas fitting regulations, municipal building codes and other statutory regulations.

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

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

GAS TYPE	NATURAL GAS	UNIVERSAL LPG	PROPANE
Supply pressure at inlet to appliance regulator (if fitted)	1.13 (kPa) Minimum	2.75* (kPa)	2.75* (kPa)
Operate pressure at appliance test point	1.00 (kPa)	2.75 (kPa)	2.75 (kPa)

*If the regulator is placed upstream of the cooker inlet, as is normal for cookers operating on LPG, then the supply pressure and operating pressure are the same.

The following table shows the injector sizes for each burner.

INJECTOR	NATURAL GAS	UNIVERSAL LPG	PROPANE
Low heat burner	1.00 mm	0.55 mm	0.62 mm
Medium heat burner	1.35 mm	0.70 mm	0.82 mm
High heat burner	1.60 mm	0.90 mm	0.95 mm
Grill – main injector	1.50 mm	0.82 mm	0.82 mm
Oven – main injector	1.60 mm	0.82 mm	0.95 mm
Oven – bypass screw	0.73 mm	0.45 mm	0.45 mm

Checking pipe size

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

	NATURAL GAS	UNIVERSAL LPG	PROPANE
Configuration	STD Hob	STD Hob	STD Hob
Hourly gas consumption for cooker	57.2MJ	45.7MJ	56.5MJ

Also use information about the length of the run, number of elbows, tees and bends, the available service pressure and the supply requirements. AS/NZS 5601.1 will help you with this matter.

Wiring connection for gas cooker (if applicable)

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

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

INSTALLING THE GAS ELEVATED COOKER

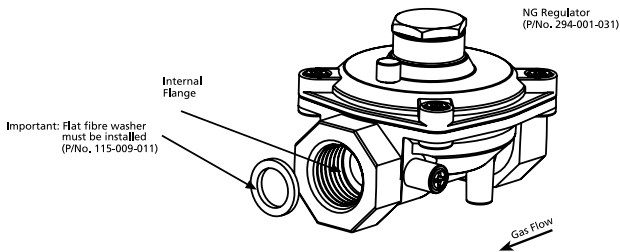
Gas connection

Read these points before connecting to the gas supply:

- An NG regulator or a LPG test point fitting is supplied.
- Ensure installation allows withdrawal of appliance.

Operation on NG

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

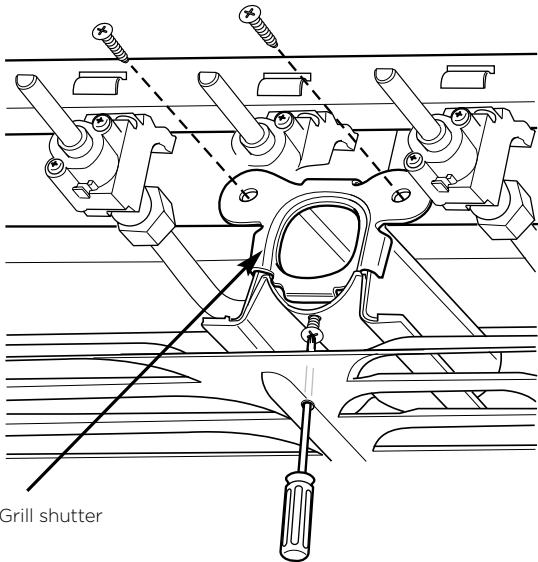


Operation on universal LPG/propane

- The appliance inlet fitting provided MUST be orientated so that the pressure nipple is accessible.
- The inlet fitting has ½” BSP internal thread at the inlet and outlet.

Operation on SNG

- If the cooker is to be used with SNG, then the grill burner MUST be modified by the replacement of the shutter, which fits into the throat of the grill burner.
- A conversion kit can be obtained by contacting the Customer Care Centre.



WARNING

Disconnect electric power before removing control panel.

- Remove the control panel.
- Remove the existing NG shutter securing screw (refer to diagram above) and slide upwards to disengage from grill burner.
- Slide the SNG shutter into position and secure with screws.

Testing the gas cooker

WARNING

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

You MUST have a manometer and a connecting tube.

INSTALLING THE GAS ELEVATED COOKER

Checking the gas supply

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

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

- 4. Check the operating pressure for the particular gas type (see 'Gas Type' table).
 - For LPG cookers: Adjust the regulator if necessary (this may be remote from the cooker).
 - For Natural Gas cookers: Regulators are supplied pre-adjusted and configured by the component maker for use with Natural Gas. The appliance installer is not required to make an adjustment to obtain the correct outlet pressure setting. An arrow on the base of the regulator indicates the direction of the gas flow when the inlet and outlet of the regulator are orientated correctly.
- 5. When the regulator has been fitted check for leaks from the connections with soapy water.

Checking regulator function

With the appliance operating, check the outlet pressure:

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

Under both these conditions the outlet pressure should not vary from nominal operating pressure of 1.0kPa by more than ± 20% (ie ±0.20kPa for Natural Gas).

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

- 1. If the outlet pressure is consistently too low then
 - the inlet pressure may be too low and adjustment of an upstream regulator may be needed, or
 - an upstream regulator or valve with insufficient flow capacity may be present in the gas supply line. It may be necessary to repeat the checks whilst measuring both the inlet and outlet pressure to determine if the inlet pressure is in the range 1.13-5kPa.
- 2. Check that the regulator has been fitted to the gas supply line in the correct orientation.
- 3. Replace the regulator if it fails to perform after the checks.

Testing Burner Performance

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



Disconnect electric power.

- 1. Remove the control panel and adjust the bypass screw when valve is set to maximum. The screw is mounted on the body of each hotplate control valve.
- 2. Check the ignition on all burners both separately and in combination.
- 3. Check the operation of the electrical components, if applicable.
- 4. When operating correctly, show customer how to use the cooker.
- 5. If not operating correctly, advise the customer to ring Electrolux Customer Service Centre. Place a warning sign on cooker or if dangerous, disconnect cooker.

OPERATING FOR THE FIRST TIME

Installation and Service Warning



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



Surrounding kitchen cabinets MUST WITHSTAND 85°C.



Setting the time

- 1. If you have purchased a model fitted with a 3 button programmable timer, you must set the time of day before you can operate your appliance.
 - After the appliance has been electrically connected '12.00' will be displayed and the 'clock indicator' will flash.
 - To set the time of day, press the – or + buttons. 5 seconds after the last change, the 'clock' indicator will disappear, confirming the time has been set.

NOTE: The clock has a 24-hour display.



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



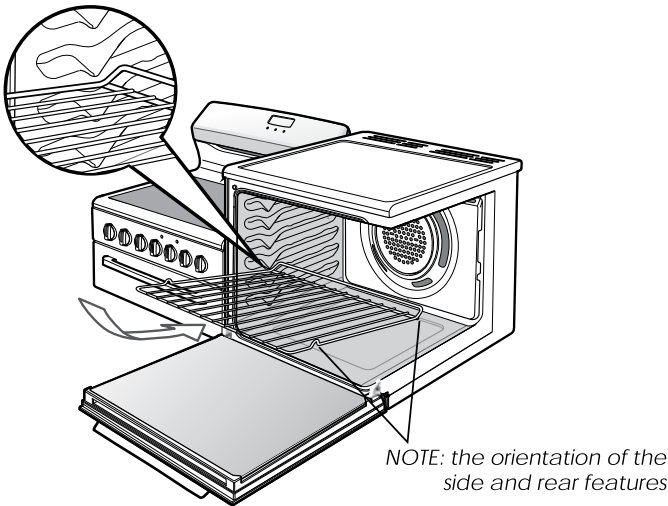
Before operating first time

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

INSTALLING YOUR OVEN ACCESSORIES

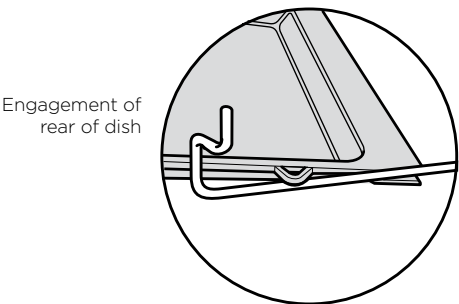
Fitting oven shelves

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



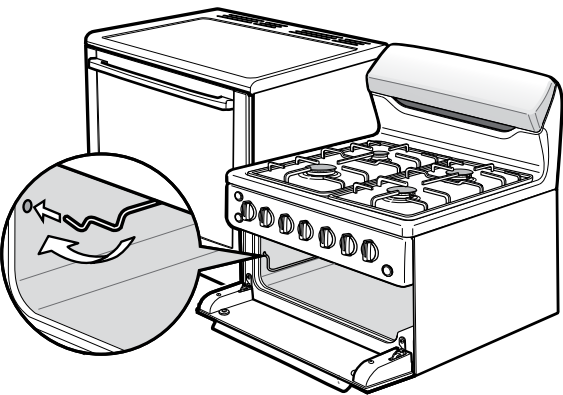
Fitting the grill dish

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



Fitting the grill dish supports

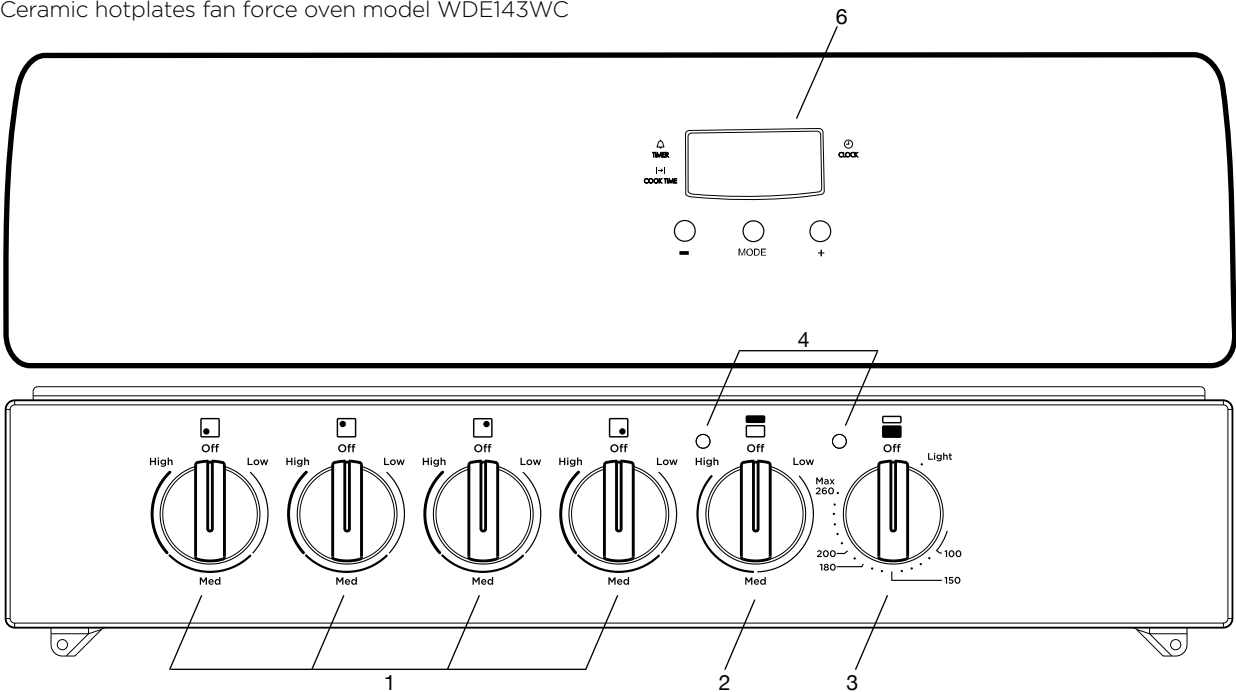
- Insert the ends of the supports into the holes and swing downwards.



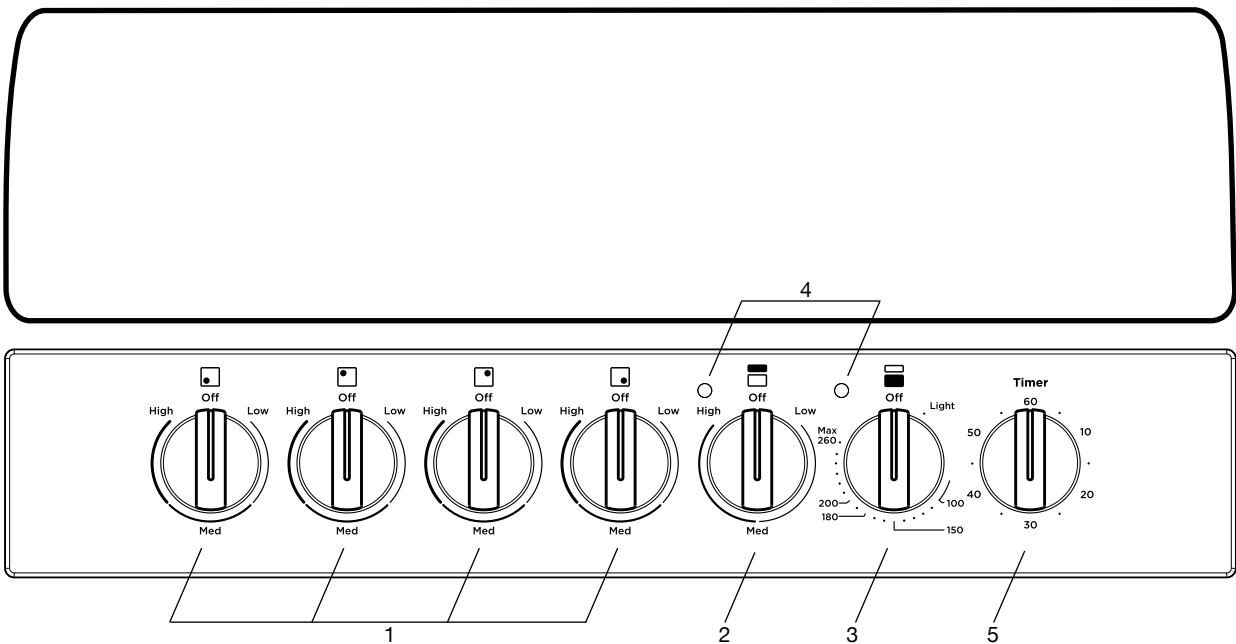
USING THE ELECTRIC ELEVATED COOKER

Electric oven features and descriptions

Ceramic hotplates fan force oven model WDE143WC



Solid hotplate fan forced oven model WDE132WC



- 1 Radiant/Solid/Ceramic Hotplate Control Knob - sets hotplate temperature.
- 2 Grill Control Knob - sets grilling temperature.
- 3 Oven Control Knob - sets oven temperature.
- 4 Grill/Oven Indicator Light - comes on when grill/oven temperature knob is operated. Oven indicator light cycles on and off when temperature is reached.

- 5 Timer 60 Minute - (where fitted) sets reminder time. - When timer returns to zero, timer gives a short ring.
NOTE: For any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.
- 6 Programmable Clock - (where fitted) sets baking/grilling reminder times - sets automatic cooking duration and stop time.

NOTE: Clock time must be set before operating oven.

USING THE ELECTRIC ELEVATED COOKER

Ceramic Hotplates



WARNING

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

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

Solid hotplates

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

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

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

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

Electric oven fan forced baking

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

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

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

For best baking results preheat oven for 30 minutes.

Cookware

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

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

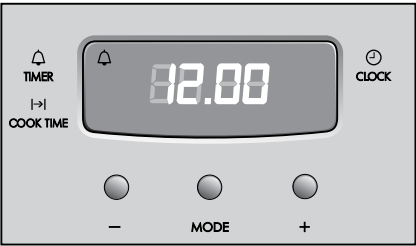
3 BUTTON PROGRAMMABLE CLOCK

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

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

Selecting the timer

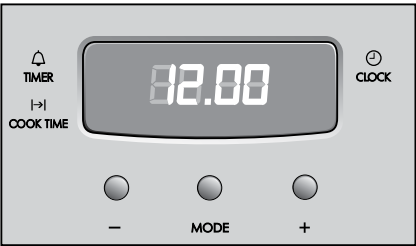
- Press the MODE button until the timer 'indicator' begins flashing.
- Set the countdown time you want by using the and buttons. 5 seconds after the last change the timer 'indicator' will stop flashing and the countdown will start in minutes.
- To stop the beeper, press any button.
- Maximum countdown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



Setting the cooking duration

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

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



To check or cancel settings

- To check your settings, press the MODE button until the indicator you want is flashing.
- To cancel 'auto shut off' press the mode button until the 'cook time' indicator flashes. Press and hold the button until the clock no longer reverses (at 0:00 you will hear a beep). If you have left the temperature and function knobs at a setting, the oven will start once the 'cook time' indicator stops flashing. Because you have cancelled 'auto off' the oven will continue to heat until you manually turn it off.

On completion of cooking

- The heat source will turn off, the timer will beep and cook time indicator will flash.
- Even though the heating element turns off the oven will still retain substantial heat. This will continue to cook the food until it is removed or the oven cools down. If you do not plan on being present when the oven turns off, you should take this extra heating time into account.
- Turn the function and temperature controls to the off position.
- Press any button to stop the timer beeping.

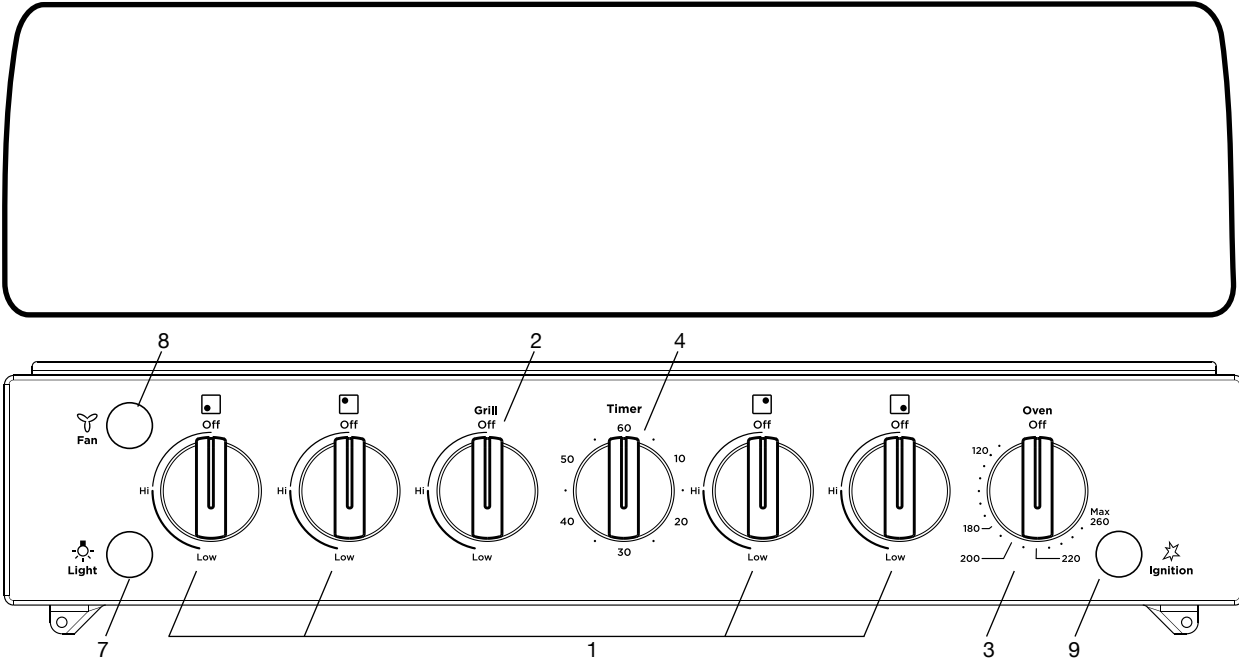
Adjusting the clock

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

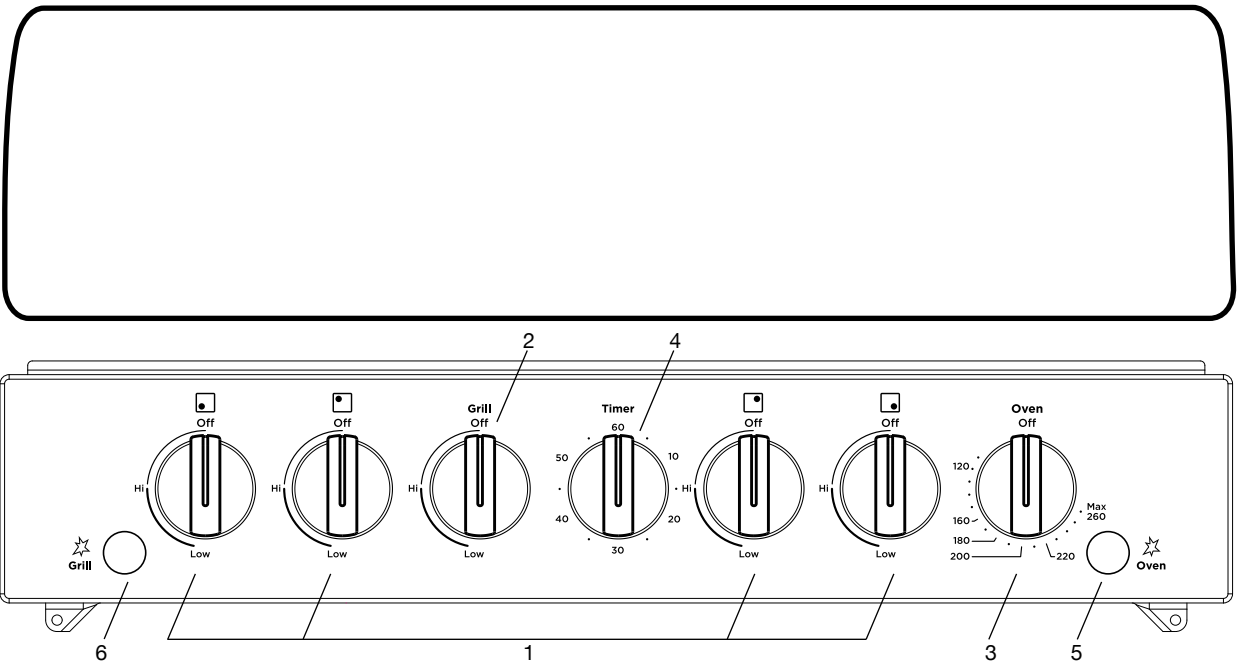
USING THE GAS ELEVATED COOKER

Gas oven features and Descriptions

Fan Forced Oven Model WDG112WC



Conventional oven model WDG110WC



- 1 Burner Control Knob – sets burner temperature.

2 Grill Control Knob – sets grilling temperature.

3 Oven Control Knob – sets oven temperature.

4 Timer 60 Minute – sets reminder time. When timer returns to zero, timer gives a short ring.
- 5 Oven Piezo Ignitor – ignites oven burner when appropriate control knobs are set.

6 Grill Piezo Ignitor – ignites grill burner.

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

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

9 Electronic Ignition Switch – ignites hotplate burners, grill burner and oven burner.
- NOTE: for any time below 15 minutes, turn knob past 15 minutes, then back to required time setting.

USING THE GAS ELEVATED COOKER

Gas oven conventional baking

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

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

For best baking results preheat oven for 30 minutes.

Gas oven fan forced baking

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

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

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

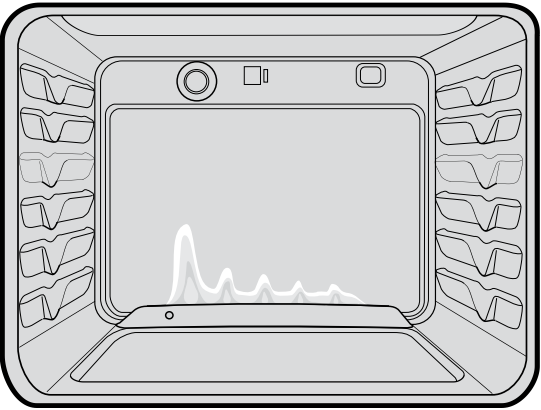
For best baking results preheat oven for 30 minutes.

Cookware

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

Gas oven burner flame

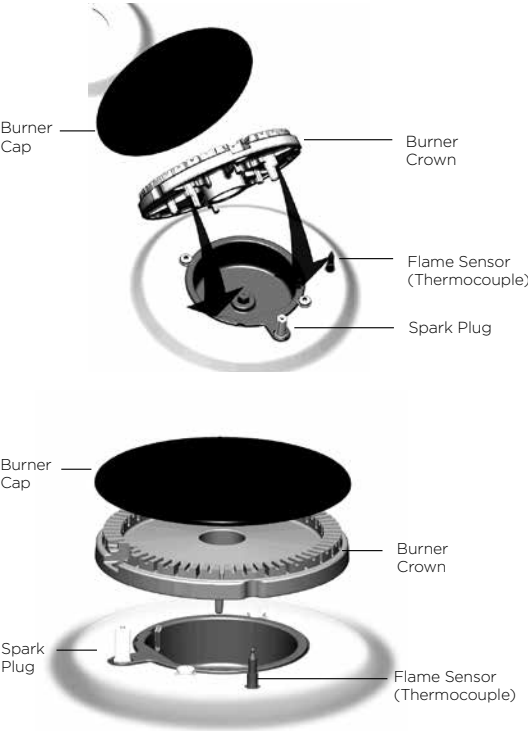
From a cold start the oven burner flame will be higher on the left hand-side. After reaching the set temperature, the flame will become even. This does not affect cooking results.



Gas hotplate

Ensure burner caps, crowns and trivets are properly assembled.

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



LIGHTING GAS HOTPLATE, GRILL AND OVEN

Electronic ignition with flame safeguard

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

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

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

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

Hotplate Ignition – (Manual)

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

USING THE GAS ELEVATED COOKER

Grill Ignition – Electronic

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

Grill Ignition – Piezo

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

Oven Ignition – Electronic

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

Oven Ignition – Piezo

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

 WARNING

- Keep hands clear of burners when lighting.
- If burner does not light within 5 seconds, turn knob to ‘Off’ position, allow gas to disperse, then try lighting again.
- Burners MUST be operated between ‘HIGH’ and ‘LOW’ settings only.

GENERAL HINTS AND TIPS

 CAUTION

Using the Grill

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

General Hints

For best baking results preheat oven for 30 minutes.

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

- Enamelware, anodised aluminium, dark bakeware or non-stick interiors and coloured exteriors will assist in maintaining or reducing the baking time and increase base browning.
- Ovenproof glassware or ceramics are poor conductors of heat. The shiny surface of aluminium or polished steel utensils and trays also reflects the heat rather than passing it through to the food being baked.
- Always place dishes in the centre of the shelf to ensure even browning.
- Stand casserole dishes on a baking tray to prevent food from spilling onto the base of the oven.
- Use ovenproof cookware, which will withstand temperatures of 250°C.
- Use shallow casserole dishes in preference to deeper ones as this shortens cooking time in the oven.

 CAUTION

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

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

Using the Fan Forced Oven

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

Using the Conventional Oven

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

 CAUTION

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

DO NOT place oven dishes directly on the oven base.

 TIPS AND INFORMATION

Condensation and Steam

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

 WARNING

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

 WARNING

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

GETTING TO KNOW YOUR OVEN

Getting to know your new oven with this simple ‘Test Cake’

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

Simple ‘Test Cake’

125g butter, softened to room temperature

1 cup caster sugar

1 teaspoon pure vanilla essence

4 large eggs

2 cups self-raising flour

Pinch of salt

4 tablespoons (80ml) full-cream milk

Method:

1. Butter base and sides of two, 20cm straight-sided round or square cake pans. Then line the base with grease proof paper or baking paper.
2. Preheat oven to moderate 180°C (170°C fan forced) for 30 minutes and ensure oven shelf is in position 2 of the oven.
3. Cream softened butter and sugar until light in colour.
4. Add vanilla essence.
5. Add eggs one at a time, beating well after each addition.
6. Sift flour and salt into the mixture and beat until well combined.
7. Add milk and beat or stir to combine.
8. Spoon mixture equally between prepared cake pans.
9. Bake in preheated oven, position 2 for about 25 to 35 minutes. Tip: Insert a fine cake skewer into the cake mix. If it comes out clean, or if the edges of the cake have come away slightly from the sides of the cake pan, the cake is ready.
10. Remove from oven and place on wire cake rack and rest for 5 minutes before removing from cake pans. Cool completely.

To Serve: sandwich together with your favourite jam or conserve, and dust top with pure icing sugar.

NOTE: if desired, substitute butter for either margarine or olive oil spread.

Recipe is based on the Australian standard metric 250mL cup and 20ml tablespoon sets.

OVEN GUIDE

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

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

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

Turn down temperatures shown.

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

CLEANING AND CARING FOR THE ELEVATED COOKER

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

Enamel

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

Oven Shelves

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

Oven - Grill Dish and Insert

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

Oven

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

 CAUTION

DO NOT remove the oven door when cleaning the oven.

 WARNING

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

Ceramic Hotplates

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

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

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

Solid Hotplates

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

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

Gas Burners

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

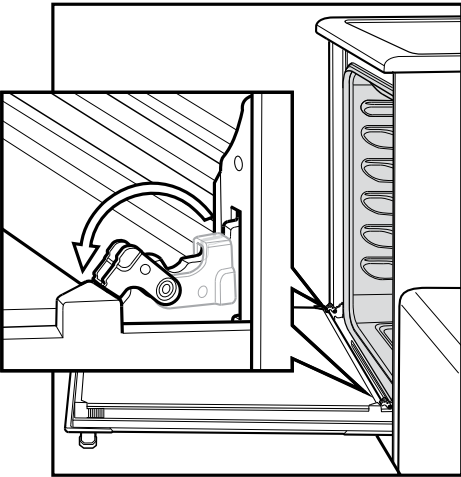
CLEANING AND CARING FOR THE ELEVATED COOKER

Cleaning the Oven Door

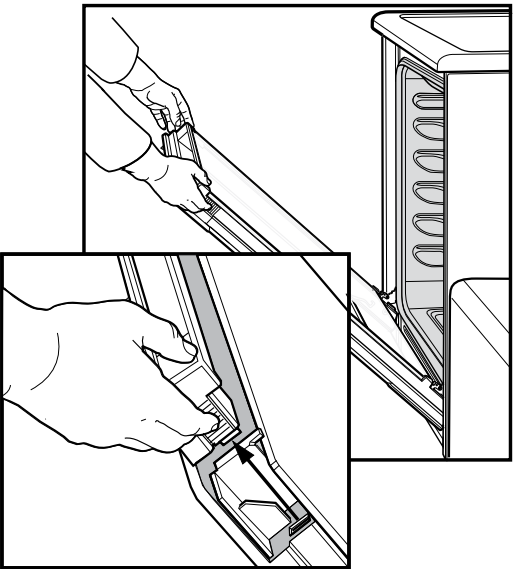
This product has a removable inner glass door for ease of cleaning.

To remove the inner door glass for cleaning

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



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



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

Re-Assembling the oven door inner glass

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



WARNING

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

SAFETY WARNINGS ABOUT CLEANING



WARNING

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



CAUTION

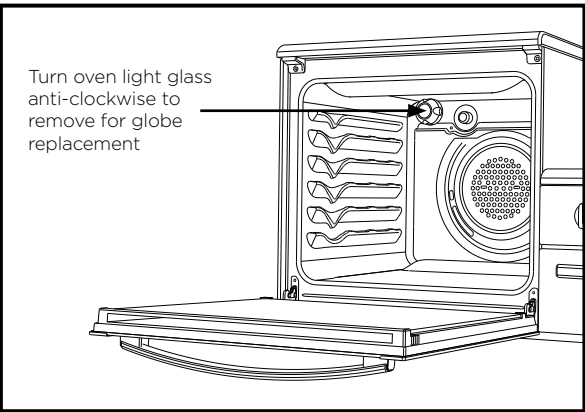
ALWAYS clean cooker immediately after use. DO NOT use steam cleaners. These may cause moisture build-up, especially in the glass door. DO NOT use caustic based cleaners or harsh abrasives. These will damage your oven.

INSTALLING THE OVEN LIGHT



WARNING

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



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

TROUBLE SHOOTING

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

TROUBLE SHOOTING

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

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

TIPS AND INFORMATION

When you need information, service or replacements please quote:

1. Model Number.

2. Serial Number: You can find these on the data plate, which can be seen when the oven door is open. If you need more information, please contact the Customer Care Centre on 1300 363 640 (Australia – Centre is open 8.00am to 5.00pm Monday to Friday EST).
- Or +649 573 2384 (New Zealand – Centre is open 8.00am to 5.00pm Monday to Friday). Only authorised service centres should carry out servicing. Otherwise warranty may be void. If you have a warranty or spare parts enquiry, you should call the numbers listed on the back page.

GAS CONVERSION PROCEDURE

1. Turn off gas supply to appliance.

2. Disconnect appliance from electrical power (if applicable).

3. Pull off control knobs and remove control panel (two screws).

4. Remove grill burner injector and replace with appropriate injector.

5. Fit aeration control (shutter) supplied to grill burner as required. See page 10 of instruction book for grill shutter assembly diagram. Note that ULP and propane use the same aeration control.

6. Remove existing hotplate injectors and fit appropriate injectors supplied.

7. Remove by pass screw in oven thermostat and fit appropriate by pass screw supplied. Note that ULP and propane use the same by-pass screw.

8. Remove backpanel and disengage oven supply pipe from oven burner.

9. Remove oven injector and replace with injector supplied.
10. Re-fit oven supply pipe to burner and replace the backpanel.

11. Place gas sticker supplied onto rear panel over existing sticker.

12. Remove the regulator and replace with test point adaptor supplied for ULP or propane. For NG remove test point adaptor and replace with regulator supplied. Note that ULP and propane both use the same test point adaptor.

13. Turn on gas & check for leaks.

14. Check and adjust the test point pressure according to the procedure in the installation instructions.

15. Light all burners and operate at maximum.

16. For each hotplate and grill burner adjust the burner to minimum and screw in the bypass screw until a small stable flame results. Adjust the burner to maximum and back to minimum to ensure correct adjustment.

17. Re-fit the control panel & re-connect to electrical power.

INJECTORS	NATURAL GAS	UNIVERSAL LPG	PROPANE
Wok burner	1.75 mm	1.00 mm	0.95 mm
Large hotplate burner	1.60 mm	0.90 mm	0.95 mm
Medium hotplate burner	1.35 mm	0.70 mm	0.82 mm
Small hotplate burner	1.00 mm	0.55 mm	0.62 mm
Grill burner	1.50 mm	0.82 mm	0.82 mm
Oven burner	1.60 mm	0.82 mm	0.95 mm
Thermostat Bypass Screw	0.73 mm	0.45 mm	0.45 mm
Regulator	NG Regulator	LP Test Point Adaptor	LP Test Point Adaptor

NOTES

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NOTES

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

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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

1. In this warranty:

- (a) 'ACL' or 'Australian Consumer Law' means Schedule 2 to the Competition and Consumer Act 2010;
- (b) 'Appliance' means any Electrolux product purchased by you and accompanied by this document;
- (c) 'ASC' means Electrolux's authorised serviced centres;
- (d) 'Westinghouse' is the brand controlled by Electrolux Home Products Pty Ltd of 163 O'Riordan Street, Mascot NSW 2020, ABN 51 004 762 341 in respect of Appliances purchased in Australia and Electrolux (NZ) Limited (collectively "Electrolux") of 3-5 Niall Burgess Road, Mount Wellington, in respect of Appliances purchased in New Zealand;
- (e) 'Warranty Period' means the period specified in clause 3 of this warranty;
- (f) 'you' means the purchaser of the Appliance not having purchased the Appliance for re-sale, and 'your' has a corresponding meaning.

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

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

4. Repair or replace warranty: During the Warranty Period, Electrolux or its ASC will, at no extra charge if your Appliance is readily accessible for service, without special equipment and subject to these terms and conditions, repair or replace any parts which it considers to be defective. Electrolux may, in its absolute discretion, choose whether the remedy offered for a valid warranty claim is repair or replacement. Electrolux or its ASC may use refurbished parts to repair your Appliance. You agree that any replaced Appliances or parts become the property of Electrolux.

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

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

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

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

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

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

- (a) the Appliance has been, or Electrolux reasonably believes that the Appliance has been, used for purposes other than those for which the Appliance was intended, including where the Appliance has been used for any non-domestic purpose;
- (b) the Appliance is modified without authority from Electrolux in writing;
- (c) the Appliance's serial number or warranty seal has been removed or defaced

3. How to claim under this warranty: To enquire about claiming under this warranty, please follow these steps:

- (a) carefully check the operating instructions, user manual and the terms of this warranty;
- (b) have the model and serial number of the Appliance available;
- (c) have the proof of purchase (e.g. an invoice) available;
- (d) telephone the numbers shown below.

9. **Australia:** For Appliances and services provided by Electrolux in Australia: Electrolux goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the ACL.

10. New Zealand: For Appliances and services provided by Electrolux in New Zealand, the Appliances come with a guarantee by Electrolux pursuant to the provisions of the Consumer Guarantees Act, the Sale of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

11. Confidentiality: You accept that if you make a warranty claim, Electrolux and its agents including ASC may exchange information in relation to you to enable Electrolux to meet its obligations under this warranty.

Important Notice

Before calling for service, please ensure that the steps listed in clause 8 above have been followed.

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

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

AUSTRALIA

phone: 1300 363 640

fax: 1800 350 067

email: customercare@electrolux.com.au

web: westinghouse.com.au

NEW ZEALAND

phone: 0800 436 245

fax: 0800 225 088

email: customercare@electrolux.co.nz

web: westinghouse.co.nz

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Share more of our thinking at electrolux.com.au

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