PRODUCT DESCRIPTION

WVE612/WVES613/WVE614
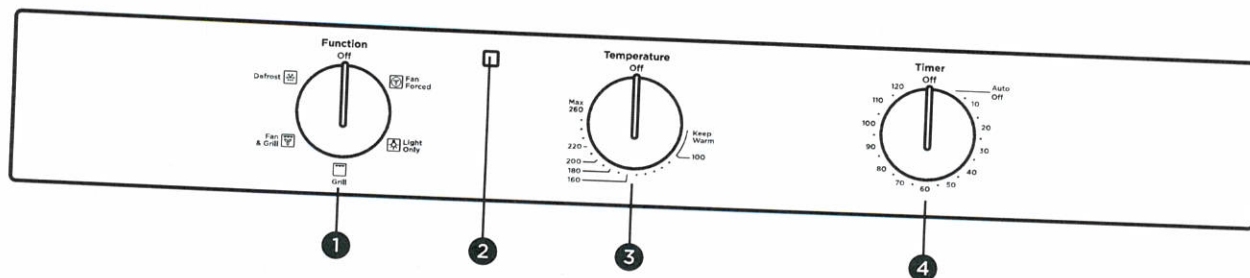
1. Function selector
2. Oven/grill indicator light
3. Oven/grill temperature selector
4. 'Auto-off' timer
5. Function indicator light
6. Electronic Clock

USING YOUR OVEN (CONTINUED)

Fan Assist

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

Pizza

"Pizza" is a combination of "Base heat" and "Fan bake" and offers you the combined benefits of both functions. Heat comes from the element surrounding the fan as well as the clean heat element below the oven floor. The "Pizza" function is ideal for foods that require cooking and browning on the base. It is great for foods such as pizzas, quiches, meat pies and fruit pies. Simply place the food in the middle of the oven and set the desired temperature.

Defrost

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

Fan & Grill (grill in oven models only)

"Fan & Grill" offers you the benefits of both "Bake" and traditional "Grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for "Fan & Grill". You can use "Fan & Grill" for large cuts of meat in the oven which gives you a result that is similar to "rotisserie" cooked meat. Put your food on a shelf in the second lowest shelf position. Put the grill dish on the lowest shelf position to catch any spills. When using "Fan

& Grill" it is not necessary to turn the food over during the cooking cycle. Set temperature to 180°C.

Grill (grill in oven models only)

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

Quick Cook

The "Quick Cook" function is ideal for cooking frozen precooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Heat comes from the element surrounding the fan as well as a smaller element above the food. Simply place the food in the oven straight from the freezer and heat. Cook in the upper half of the oven for best results.

Roast

The "Roast" function is designed for roasting meats, poultry and fish by utilising heat from all elements in combination with the fan to surround the food. This provides even cooking throughout and enhanced browning.

USING YOUR OVEN (CONTINUED)

ⓘ IMPORTANT

Cooling/Venting fan

This appliance is fitted with a cooling fan. This prevents your kitchen cabinet from overheating and reduces the condensation inside the oven. It will operate whenever you are using the oven and blow warm air across the top of the oven door.

NOTE: For selected models only, if the oven is still hot from cooking, the cooling fan will keep running to cool the oven down and will switch off by itself once cool.

Condensation and steam

This appliance is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This steam makes it possible to cook in a steamy environment ensuring that dishes are soft inside and crusty on the outside. This process also reduces cooking time and energy consumption. During cooking, steam may be produced and released when the door is opened. This is absolutely normal. When food is heated, it produces steam in the same way a boiling kettle does. When steam comes into contact with the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure that the oven is pre-heated before placing food in the oven cavity. It is recommended that condensation is wiped away after each use of the oven.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour etc. which affects the way they transfer heat to the food.

- Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

- Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

- To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

- Always place dishes centrally on the shelf to ensure even browning.

- Single level cooking gives best results in conventional modes. If cooking on more than one level use a fan cooking function.

Operating your oven temperature selector (selected models only)

A thermostat controls the temperature in your appliance. The temperature can be selected within the specified range. To set the temperature, turn the temperature selector in a clockwise direction to the desired setting. An indicator light above the temperature selector will come on. When the set temperature is reached, the element switches off and the indicator light goes off. When the oven temperature falls below the set temperature, the element switches on and the oven indicator light comes on again.

⚠ CAUTION

Once the food is cooked, turn the temperature selector back in an anti-clockwise direction. Do not force it right round in a clockwise direction as this will result in damage to the thermostat.

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

Pre-heating your appliance

For best results when baking you must pre-heat the oven for 30 minutes. Pre-heat the grill for 3 minutes to obtain best results. Pre-heating your appliance allows it to reach the required temperature quickly and efficiently. When baking bread or cakes, load the oven as quickly as possible after pre-heating and leave the oven door open for the shortest time. This will minimise loss of heat from the oven and ensure the best results.

Pre-heating with "Rapid Heat" (selected models only)

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

- Turn the function selector to "Rapid Heat".

- Set the desired pre-heat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature. Select the oven function you require for cooking or baking and place your food into the oven.

Pre-heating with other functions

- It is recommended you preheat your appliance when cooking or baking.

- Set the desired pre-heat temperature, by rotating your oven temperature selector. When the indicator light goes out the oven has reached the desired preset temperature, place your food into the oven.

Pre-heating "grill"

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

Cooking with your timer (selected models only)

⚠ CAUTION

Set the timer clockwise. Do not force anticlockwise or damage to the timer will result.

120 minute "Auto off" timer

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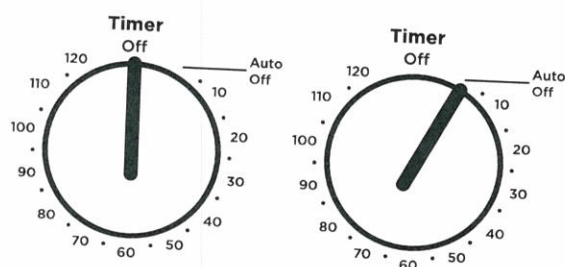
Once automatic baking is complete, return to manual operation by setting the timer to the "OFF" mark.

Operating the electronic clock (WVE615, WVE616, WVE617, WVE625, WVE636, WVE655, WVE665)
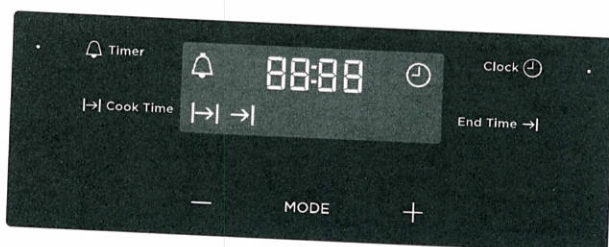
General features

The oven is equipped with an electronic clock that can be used to turn the oven off automatically. The **Cook Time** function automatically turns the oven off after a set amount of time.

NOTE: Your touch control clock only operates with your main oven.

Setting the time

Before the appliance can be used, the time must be set.

After the appliance has been electrically connected, "12:00" will be displayed and the ☉ clock icon will flash.

To set the time of day in hours and minutes, touch the ─ or ✛ symbols. Refer to the diagram above.

5 seconds after the last change, the clock symbol will disappear, confirming the time has been set. Once the time has been entered, the clock advances minute by minute.

NOTE: The clock has a 24 hour display.

Changing the time of day

1. Press **MODE** until the "Clock" indicator symbol ☉ begins flashing.

2. To set the time of day, press the ─ or ✛ symbols while the "Clock" indicator symbol ☉ is flashing.

3. After 5 seconds from the last change, the "Clock" indicator symbol ☉ will disappear, confirming the time has been set.

Setting the minute minder

1. Press **MODE** until the "Timer" indicator symbol ♤ begins flashing.

2. Set the countdown time by using ─ and ✛ symbols while the "Timer" indicator symbol ♤ is flashing.

3. After 5 seconds from the last change, the "Timer" indicator symbol ♤ will stop flashing, confirming the timer has been set. The countdown time remaining will appear on the display.

4. Once the set time has elapsed, a beeper will sound for 1 minute. The time indication "0.00" and a flashing "Timer" indicator symbol ♤ will appear on the display.

5. To stop the beeper, press ─, ✛ symbols or **MODE**.

NOTE: This feature has no effect on the oven operation. With the minder operating, the time of day cannot be displayed.

Setting the cooking duration

1. Select the desired oven **Function** and **Temperature**. The oven indicator light will appear and the heating source will switch on.

2. Press **MODE** until the **Cook Time** indicator symbol ⊢→⊣ begins flashing.

3. Set the cooking duration by using ─ or ✛ symbols while the **Cook Time** indicator symbol ⊢→⊣ is flashing.

4. After 5 seconds from the last change, the **Cook Time** indicator symbol ⊢→⊣ will stop flashing, and the time of day will be displayed.

NOTE: Do not forget to add pre-heating time if necessary.

To check or cancel settings

1. To check your settings, press **MODE** until the indicator symbol flashes next to the mode (**Cook Time**, etc) that you want to display. After 5 seconds from the last change, the indicator will stop flashing and the time of day will be displayed.

2. To cancel a setting, press **MODE** until the indicator symbol flashes next to the setting to be cancelled. Press and hold ─ and ✛ symbols together until the setting is cleared.

USING YOUR OVEN (CONTINUED)

On completion of cooking

When the set time has elapsed, the oven will turn off, the timer will beep and the **Cook Time** indicators will flash.

1. Turn the **Function** and **Temperature** controls to the off position.
2. Press — or + symbols or **MODE** to stop the clock from beeping.

Switching the clock display ON and OFF

1. Press together — and + symbols for 3 seconds to switch off the display.
2. Press together — and + symbols for 3 seconds to switch the clock display on again.

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

Operating the Electronic Clock (WVEP615, WVEP627, WVEP617)

Before the appliance can be used, the time must be set.
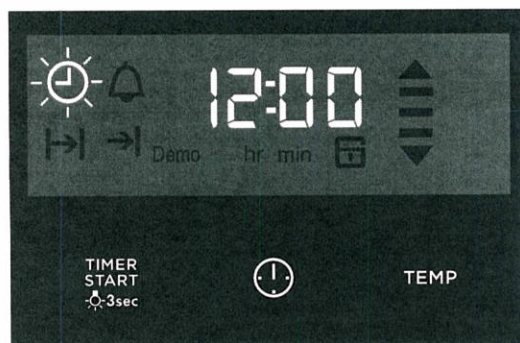
When power is supplied to the oven the ⊙ clock icon will be displayed. Along with the clock symbol the '12' will be flashing. This indicates that 'hour' portion of the time is ready to be changed.

Toggle the temp selector + or — , then touch ⊙ when you have the right hour.

The minutes will flash and can be set in the same manner. 5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

NOTE: The clock has a 24 hour display.

Select the oven function

Turn the oven function selector clockwise to select the desired oven function.

NOTE: each oven function has a default temperature which can then be adjusted as outlined below.
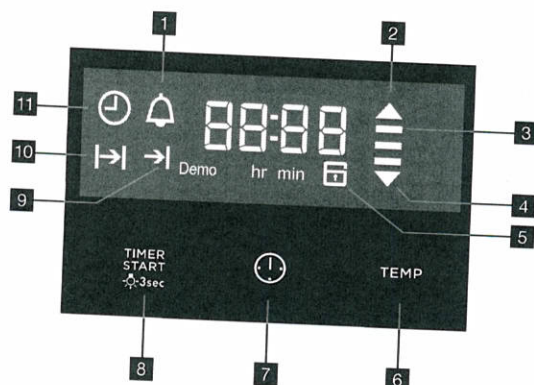

This knob cannot be turned anticlockwise from off position
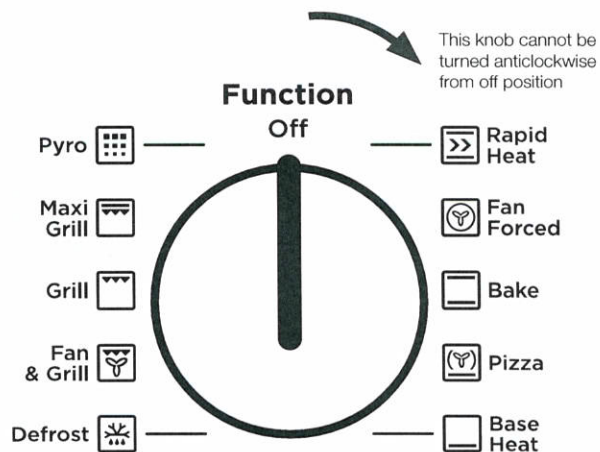
Selecting the oven temperature

Toggle the temperature selector (left — or right +) as required to set the desired cooking temperature in °C.

NOTE: the temperature can be adjusted at any time throughout the cooking time.
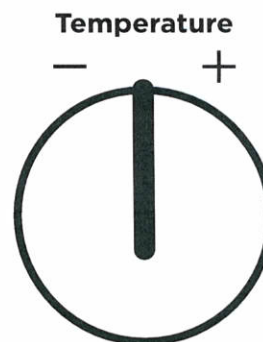
Cooking with the timer

1. On when the timer is set
2. On when oven warming up
3. 3 bars displayed when oven reaches set temperature
4. On when oven cooling down
5. Oven door locked
6. Touch to toggle through cooking time & oven set temp
7. Touch to toggle through the timer modes
8. Touch to start timer mode. Hold to turn oven light on/off
9. End time icon
10. Cook time icon
11. Time of day icon

Adjusting the clock

To change the time, touch and hold the ⏱ button until the clock symbol begins to flash. The hour display will be ready to change.

Toggle the temp selector ＋ or －, then touch ⏱ when you have the right hour.

The minutes will flash and can be set in the same manner.

5 seconds after the last change, the clock display will stop flashing, confirming that the time has been set.

NOTE: The clock has a 24 hour display.

Setting the cook time

1. Use the knobs to select the desired oven function and cooking temperature.

2. Touch the ⏱ button as often as necessary, until the 'cook time' ▸▎ symbol appears.

3. Set the desired cooking time commencing with minutes by using ＋ or －, whilst the ▸▎ symbol is flashing, then touch the ⏱ button again and set the hours by using ＋ or －. After 5 seconds from the last time adjustment the ▸▎ symbol will stop flashing. The appliance is now programmed and the display will

countdown to zero.

4. When the set time has elapsed, a signal will sound and the appliance will turn off. To stop the signal, touch any button on the clock and then turn the oven function selector to OFF.

NOTE: Cooking time cannot be set for the Rapid Heat function.

The feature can be cancelled at any time by returning the function selector to OFF.

ADDITIONAL FUNCTIONALITY

Setting the countdown timer

Use this for timing any activity. For example boiling eggs.

1. Touch the 🔔 button, the display will flash.

2. Set the countdown time you want by using ＋ and －. Commence with setting the number of seconds first. The minutes and hours can then be set by subsequently pressing the 🔔 button again and adjusting using ＋ or －. 5 seconds after the last change the timer will stop flashing, confirming the timer has been set.

3. To cancel the timer touch the 🔔 button, the display will flash. Then touch and hold 🔔 and **TEMP** buttons until the timer is cleared.

4. To stop the beeper, touch any button.

NOTE: The clock display cannot be selected when the timer is operating.

Elapsed Time

When an oven function is selected (other than pyrolytic clean) an elapsed timer commences on the display.

To reset this timer touch and hold both the 🔔 and **TEMP** buttons until the timer is reset.

Displaying the oven temperature

During operation of the oven the current oven temperature during pre-heating of the oven can be displayed by touching the **TEMP** button. During normal operation the set temperature can be reviewed by touching the **TEMP** button.

NOTE: this temperature will only be displayed for approximately 5 seconds.

Light operation

During operation of the oven the light can be switched off by touching and holding the 🔔 button until the light turns off. Also the light can be turned on from the standby state by touching and holding the 🔔 button until the light comes on.