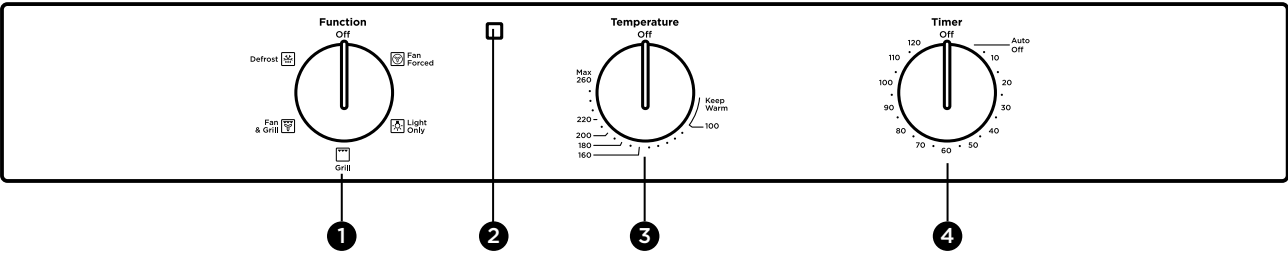
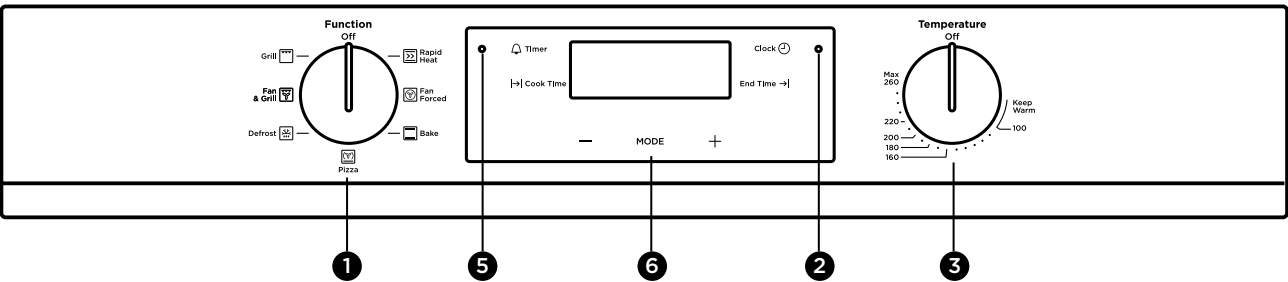


PRODUCT DESCRIPTION

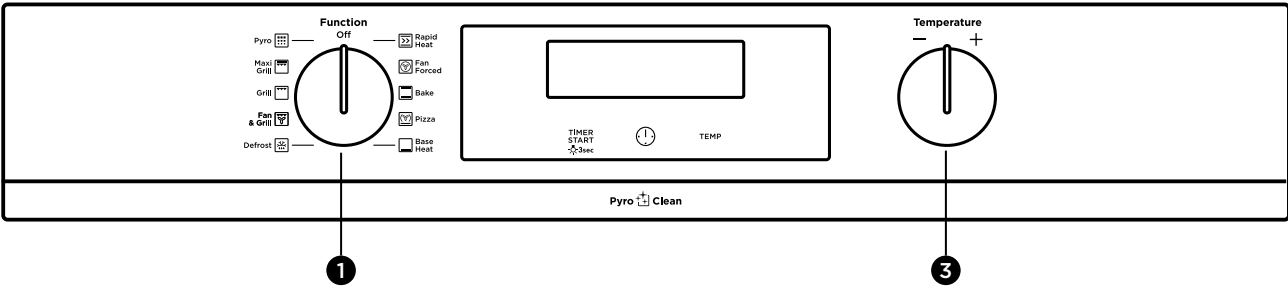
WVE613/WVES613/WVES614



WVE615



WVEP615



- 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

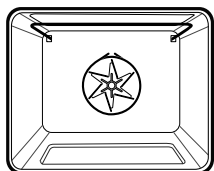
Understanding your oven functions

Your oven will have a selection of the following functions. Refer to “Description of your appliance” to confirm what functions are available to you.

Large oven

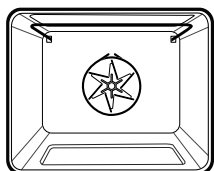
Rapid Heat

Heat comes from the element surrounding the fan as well as the smaller element above the food. This allows you to preheat your oven 30% quicker than with standard “Bake”. “Rapid heat” is ideal for cooking frozen pre-cooked foods such as savoury pastries, pizzas, mini meals (TV dinners), meat pies and fruit pies. Simply place the food in the oven straight from the freezer and heat – ideal for busy people.



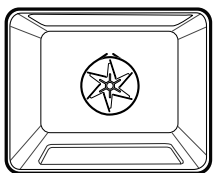
Air Fry

Air fry enables advanced convection cooking function without having to turn the food, giving crispy great tasting results in a shorter time without all the oil. This is suitable for french fries, chicken wings, nuggets and similar products.



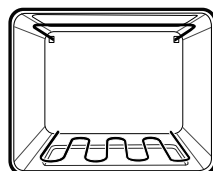
Fan Forced (Fan Bake for WVEP618 model)

Heat comes from the element surrounding the fan. This fan circulates the hot air around the oven cavity so that you can put your food in different places in the oven and still cook them at the same time. You can use the “Fan Forced” function for multi-shelf cooking, reheating cooked foods, pastries and complete oven meals. It will cook at a lower temperature and be faster than baking. Please note that some variation in browning is normal.



Bake

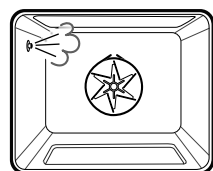
Heat comes from two elements, one above and one below the food. The bottom element is a clean heat element and is below the floor of the oven. Both elements are controlled by the thermostat and will turn on and off to maintain the set temperature. You can use the “Bake” function for a single tray of biscuits, scones, muffins, cakes, slices, casseroles, baked puddings, roasts and delicate egg dishes.



Steam Assisted Cooking (WVEP618 model only)

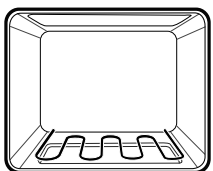
Perfect for all kinds of meat, poultry and fish dishes. The hot air ensures the outside of the food is sealed whilst the steam keeps the inside tender. Steam comes from the outlet pipe and heat comes from the element surrounding the fan. This fan circulates the hot air and steam around the oven cavity so that you can position the food anywhere in the oven. The browning of meat or fish will be perfect, with the best cooking result at the core. Shape will be preserved and evenly firm. Vegetables will retain a high level of nutrients.

NOTE: Steam will only start if the water tank has been filled and the oven temperature is above 130°C.



Base Heat

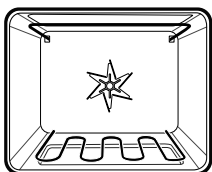
Heat comes from the element below the food. The element is controlled by the thermostat and will turn on and off to maintain the set temperature. The “Base heat” function can be used to add extra browning to the bases of pizzas, pies and pastries. Cook in the lower half of the oven when you are using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



USING YOUR OVEN (CONTINUED)

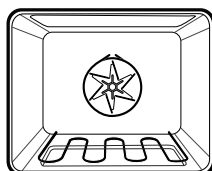
Fan Assist

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.



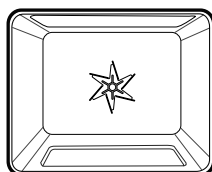
Pizza

"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

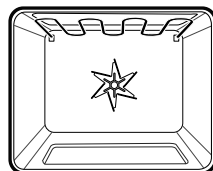
The "Defrost" function uses low temperature air which is circulated by the fan. You can defrost (thaw) your food before you cook it. Also you may use "Defrost" to raise yeast dough or to dry fruit, vegetables or herbs.



Fan & Grill (grill in oven models only)

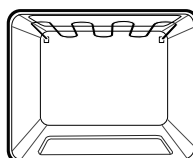
"Fan & Grill" offers you the benefits of both "Bake" and traditional "Grill" functions. The grill element turns on and off to maintain the set temperature while the fan circulates the heated air. The oven door remains closed for "Fan & Grill". You can use "Fan & Grill" for large cuts of meat in the oven 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.



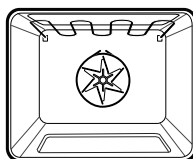
Grill (grill in oven models only)

"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.



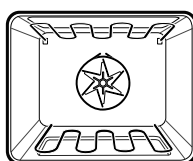
Quick Cook

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.



Cooking with your timer (selected models only)

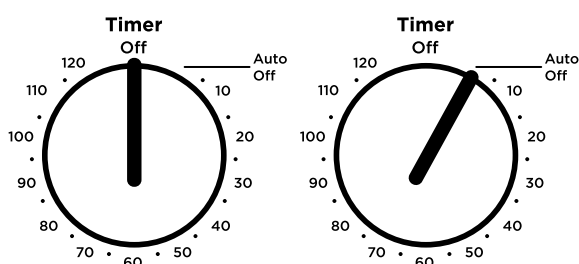


CAUTION

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

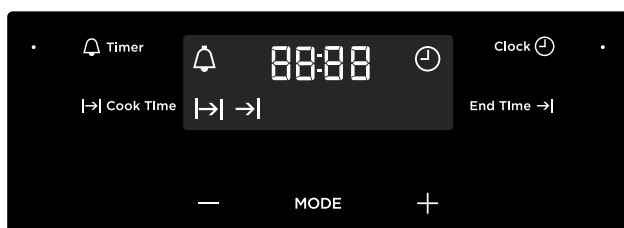
120 minute “Auto off” timer

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 on and off automatically. The **Cook Time** function automatically turns the oven off after a set amount of time. The **End Time** function is used to set the time of day you want the cooking cycle to finish. A “Delayed start” is possible by combining the **Cook Time** and **End Time** features to switch the oven on and off at a specific time during the day.

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

Setting the time

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.

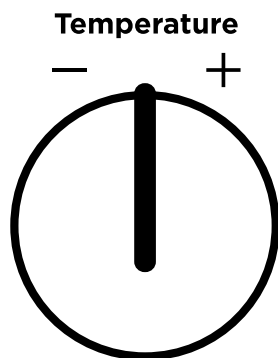
Setting the cooking end time

1. Select the desired oven **Function** and **Temperature**.
2. Press **MODE** until the **End Time** indicator symbol ⏸ begins flashing.

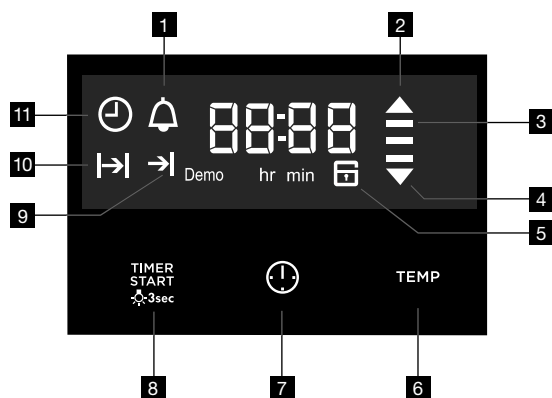
Selecting the oven temperature

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.

Setting the end time

1. Use the knobs to select the desired oven function and cooking temperature.
2. Touch the button as often as necessary, until the 'end time' symbol appears.
3. Set the desired end time commencing with hours using **+** or **−** whilst the symbol is flashing, then touch the button again and set the minutes by using **+** or **−**. After 5 seconds from the last time adjustment the symbol will stop flashing and the appliance is now programmed.
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: Stop time cannot be set for the Rapid Heat function.

Setting the delayed start cooking time

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

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 by using **+** or **−**, whilst the symbol is flashing.